



sunday at lamberts

17th march 2019

noon 'til five

seasonal sharpeners

lamberts' bloody mary – *infused stolichnaya, spiced tomato juice, celery* 10

rhubarb fizz – *forced yorkshire rhubarb, amori prosecco, mint* 7

starters

seared scallop, black pudding, smoked cauliflower 9

ham hock terrine, chutney, radish, toasted sourdough 8

pickled mackerel, potato, caper, dill & crème fraîche 8

heritage beetroot, sheep's curd, walnuts, honey 8

roasted leek, pickled mushrooms, smoked quinoa - *vegan, gf* 8

cured wood pigeon, forced rhubarb, hazelnuts 9

baked drunken burt, sourdough toast, walnuts, honey 16 to share - *15 minutes*

mains

slow roasted dingley dell pork belly, roast potatoes, kale, red onion carrot, apple sauce 18

rare roasted dexter rump, roast potatoes, parsnip, carrots, hispi cabbage, yorkshire pudding, horseradish 20

pot roast guinea fowl, roast potatoes, braised red cabbage, kale 18

organic heritage squash, radicchio, burnt shallots, crispy kale - *vegan* 14

hake fillet, roasted cauliflower, cavolo nero, toasted almonds, caper nut butter 18

extras

yorkshire pudding 2 roast potatoes 3.5 roast vegetables 3.5

puddings

chocolate mousse, salted caramel, honeycomb 6

we recommend a glass of château de jau 2014, clos de paulilles, banyuls rimage 8

crème brûlée, madeleine 7

we recommend a glass of moscatel dorado, bodegas cesar florida, chipiona, jerez 6.5

forced rhubarb & apple crumble, oat milk sorbet – *vegan* 7

we recommend a glass of château bel-air 2014, ste. croix du mont, bordeaux 8.5

british cheese, quince jam, oatcakes 10

we recommend a glass of château la haute borie -air 2014, monbazillac 6.5

ice creams & sorbets 2.5/scoop

we recommend a glass of 5 year old somerset cider brandy, martock 7.5

If you have an allergy or intolerance please ask for our Allergen Data Sheet.

A discretionary 12.5% service will be added to your bill and then distributed to staff and HMRC.

Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes.

The art for sale in the restaurant is by local artists Fiona Brent & Henrietta Roeder, please ask for details..