



Lamberts Restaurant  
S E A S O N A L B R I T I S H F O O D

## St. Valentine's Dinner Menu

Monday 13<sup>th</sup> February & Tuesday 14<sup>th</sup> February

6pm - 11pm

Appetiser on Arrival

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Telmara Duck Consommé, Rillettes, Chive Dumplings

Mackerel Tartare, Crisp Quail's Egg, Beetroot

Toasted Spelt Risotto, Red Sorrel, Waterloo Beignet

Seared Diver Caught Scallops, Home Cured Bacon, Cauliflower - £5 supplement

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Label Anglaise Chicken, Confit Leg, Braised Leek Hearts, Gnocchi, Tarragon  
Cream Sauce

Squash, Kale & Hazelnut Wellington, Confit Garlic, Crushed Roots

Dorset Char, Herb Mash, Mussels, Citrus Butter Sauce

Herdwick Mutton, Wether & Lamb, Artichoke Gratin, Parsley Purée, Roasted  
Shallot - £5 supplement

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Trio of Amedei Toscana Chocolate Puddings to Share

£30 per person

*We will also be offering a wine tasting menu to complement each dish at £30 per person*

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

We are open for Dinner Tuesday to Saturday 7pm - 10.30pm

Saturday Lunch 12 - 3pm Sunday Roasts from 12 - 5pm.



bookings@lambertsrestaurant.com 020 8675 2233 www.lambertsrestaurant.com