



February Dinner

Two Courses - £25 Three Courses - £30

Suggested Aperitif

Blood Orange Negroni – *Campari, Sipsmith Gin, Dolin Sweet Vermouth, Blood Orange* £7

Starters

Harbourne Blue, Hazelnut, Red Onion Tart, Parsley Pesto

Cured Stonebass, Lime, Rhubarb & Vanilla

Selsey Crab, Potato Pancake, Dill Pickled Quail's Egg

Salted Longhorn Beef, Consommé, Jerusalem Artichoke

Middlewhite Pork Rillettes, Carrot & Black Pepper Chutney, Toast

Mains

32 Day Aged Longhorn Beef Rump, Bone Marrow, Dauphinoise, Glazed Carrot, Horseradish

Dorset Char, Herb Mash, Mussels, Citrus Butter Sauce

Venison Haunch, Potato Rosti, Beetroot Fondant, Juniper Jus

Middlewhite Pork, Crushed Charlotte Potatoes, Creamed Leeks & Smoked Bacon

Poached Duck Egg, Soft Truffled Polenta, Black Cabbage, Parsnip Crisps

Extras

Buttered Greens £3 Crushed Charlotte Potatoes £3 Truffled Polenta £3

Roasted Parsnips £3 Bread with Organic Butter £2.5

Puddings

Vanilla Set Custard, Spiced Pear, Toasted Walnuts

we recommend a glass of Monbazillac 2009, L'Ancienne Cure, Jour de Fruit – £6.5

Hot Chocolate Pudding, Mint Tea Ice Cream

we recommend a glass of Banyuls Rimage Clos de Paulilles, Château de Jau 2008– £6.5

Doughnuts, Forced Rhubarb, Vanilla Ice Cream

we recommend a glass of Mitchell Noble Semillon 2010, Clare Valley– £6.5

Selection of Sorbets – *Lemon & Earl Grey, Chocolate or Forced Rhubarb*

we recommend a glass of Château Bel-Air St Croix du Mont, 2009 – £6.5

British Cheese from Neal's Yard, Quince, Oatcakes - £2 supplement

we recommend a glass of chilled Quinta do Tedo Fine Tawny Port – £5

A discretionary 12.5% service will be added to your bill and then distributed to staff and the Inland Revenue. If you have an allergy or intolerance please let the staff know. Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes from time to time.

Saturday Lunch and Midweek Set Menu £20 for Three Courses - £17 for Two

Sunday Lunch £24 for Three Courses - £20 for Two

L a m b e r t s R e s t a u r a n t
S e a s o n a l B r i t i s h F o o d