



MARCH MENU

STARTERS

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| Jerusalem Artichoke Soup with Wild Mushrooms and Tarragon Oil | 6.50 |
| Home Smoked Mackerel, Potato and Parsnip Salad | 7.00 |
| Mersea Island Fish and Mussel Stew | 7.50 |
| Roasted Shallot Tart with Shaved Spenwood | 6.50 |
| Denham Estate Venison & Apricot Pie with Date Jus | 7.50 |
| Ham Hock & Foie Gras Terrine, Sautéed Heritage Apples | 8.00 |
| <i>- we recommend a glass of Palo Cortado Sherry from Lustau at 5.00 to compliment this dish</i> | |

MAINS

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| Twice Baked Goats Cheese Soufflé, Watercress and Roasted Butternut Squash | 14.00 |
| <i>Fish of the Day – the fish on our menu come straight from day boats courtesy of Ben's Fish of Mersea Island in Essex</i> | |
| Skate Wing, Purple Sprouting Broccoli, Cockle & Caper Butter | 16.00 |
| Slow Roasted Saddleback Pork Belly, Black Pudding Stuffed Apple & Savoy Cabbage | 17.00 |
| Wood Pigeon, Roast Foie Gras, Pearl Barley and Braised Chicory | 18.00 |
| Wild Rabbit Hot Pot, Roasted Saddle and Swede Purée | 17.00 |
| Farmer Sharp's Herdwick Mutton, Wether & Lamb | 18.00 |
| 600g Rib of Grass Reared Scotch Beef on the Bone, Chipped Potatoes & Béarnaise | <i>for 2 people</i> 38.00 |

EXTRAS

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| Chips with Béarnaise 2.50 | Purple Sprouting Broccoli with Toasted Almonds 2.50 |
| Creamed Spinach 3.50 | Home-Baked Spelt Bread & Rapeseed Oil 2.00 |

PUDDINGS

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| Treacle Tart, Vanilla Ice Cream | 6.00 |
| Montezuma's Hot Chocolate Pudding, Cherries, White Chocolate Ice Cream | 6.00 |
| Cheesecake with Prosecco Poached Rhubarb | 6.00 |
| Baked Apple, Pecan and Figs with Calvados Toffee Sauce | 6.00 |
| Four British Cheese from Neal's Yard Dairy | 8.00 |

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