



sunday at lamberts

1st november 2015

seasonal sharpener

blackberry fizz – *vetriano prosecco, english blackberry liqueur* 7

lamberts' bloody mary – *infused stolichnaya, spiced tomato juice, celery* 8

starters

parsnip soup, chestnut, apple 7

chanterelles, hen's egg, tarragon 8

golden beetroot, pickled radish, goat's curd 7

smoked mackerel pâté, pickled cucumber, rye toast 7

baked drunken burt, toasted sourdough, walnuts, honey 15 to share

mains

potato cake, burnt onion, wiltshire truffle 14

skate wing, corn, brown shrimps, mash, brown butter 17

partridge, charred greens, roast potatoes, bread sauce, cranberries 20

roast middlewhite pork, chargrilled cabbage, roast potatoes, roast apple sauce 18

roast lamb leg, roast potatoes, carrots, courgettes, mint sauce 18

rare roasted angus rump, roast potatoes, carrots, courgettes, yorkshire pudding, horseradish 19

sides

roast potatoes 3.5 roast vegetables 3.5 yorkshire pudding 2 mash 3.5

puddings

muscovado sugar tart, brown butter ice cream 6

plum jam, cream cheese ice cream, meringue 4

sticky apple & pecan cake, crème fraîche 6

dark chocolate & salted caramel pot, cinder toffee, shortbread 6

bagborough brie, honey, sourdough 6

cashel blue, crab apple, water biscuits 6

baked drunken burt, toasted sourdough, walnuts, honey 15 to share

If you have an allergy or intolerance please inform a member of staff when ordering.

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 from time to time.

The art in the restaurant is by local artist Fiona Brent, depicting Hayling Island and Tooting Common this work is for sale.