



MIDWEEK SET MENU

WEDNESDAY 18TH TO THURSDAY 19TH NOVEMBER

TWO COURSES – 17.00 THREE COURSES - 20.00

STARTERS

Black Trompettes, Boiled Quail's Egg, Puff Pastry

Rollmops with Dark Rye Toast

Pigs Head Terrine, Toast and Pickles

MAINS

Rump and Cheek of Galloway Beef, Celeriac Mash and Brussel Tops

Gurnard, Jerusalem Artichokes and Golden Beet Tops

Roasted Heritage Squash, Golden Cross Beignets and Watercress Salad

PUDDINGS

Dark Chocolate Tart, Crème Fraîche

Pumpkin Cheesecake with Lemon & Thyme Sherbet

Tonka Mille-feuille, Clementine and Seville Orange Marmalade

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.

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www.lambertsrestaurant.com

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