



## NOVEMBER MENU

### STARTERS

Seasonal Salad of Roasted Heritage Beetroot with Horseradish	7.00
Black Trompettes, Boiled Quail's Egg, Puff Pastry	7.00
Rollmops with Dark Rye Toast	7.00
Clams, Bacon, Tarragon and Cream	7.00
Seared Pigeon Breast, Honey Roast Parsnips and Green Lentils	7.50
Potted Saddleback Pork, Crispy Cheeks, Pickles and Toast	7.50

### MAINS

Roasted Heritage Squash, Golden Cross Beignet, Watercress Salad	14.00
Fillet of Plaice, Winter Vegetable Broth and Sea Purslane	17.00
Fish of the Day – <i>the fish on our menu come straight from day boats out of Cornwall and Hastings Sussex</i>	MP
Game of the Day – <i>our game comes from Denham Estates in Suffolk and will depend heavily on the hunter's aim!</i>	MP
Herdwick Mutton, Wether and Lamb	17.00
Saddleback Pork Belly, Hispi Cabbage and Black Pudding	17.00
Rump and Cheek of Galloway Beef, Celeriac Mash and Brussel Tops	17.00

### EXTRAS

Roasted Winter Vegetables 2.50	Potato Dauphinoise 2.50
Beef Fat Chips with Tomato & Fennel Ketchup 2.50	Lincolnshire Poacher Cauliflower Cheese 2.50
Curly Kale 2.50	Home-Baked Spelt Bread & Organic Butter 2.00

### CHEESE

British Cheese from Neal's Yard, Pickled Walnuts, Honey & Oatcakes	8.00
Welsh Rarebit on Spelt Toast	4.00

### PUDDINGS

Caramelised Heritage Apple Mille-feuille	5.00
Pumpkin Cheesecake with Lemon & Thyme Sherbet	5.00
Dark Chocolate Tart with Crème Fraîche	5.00
Plum Bakewell with Vanilla Ice Cream	5.00

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](mailto:bookings@lambertsrestaurant.com) 020 8675 2233 [www.lambertsrestaurant.com](http://www.lambertsrestaurant.com)