

# THE Lampery

## - Bites & Sharing -

### Crusty bread

butter, sea salt £3

### Nocellara olives £4

### Arancini

sundried tomato & goats cheese £5

## - Starters -

### Butternut squash & ginger soup

chive oil, sage crisp £8

### Quinoa salad

braised red cabbage purée, baby vegetables & pomegranate £9

### Courgette fritter

crushed avocado, micro rocket, turmeric mayonnaise £10

### Beetroot & goats curd salad

compressed apple & basil oil £11

### Grilled octopus

sobrasada & potato aioli, smoked paprika, roasted onions £12

### Foie gras parfait

French brioche, damson gel £13

### Scottish scallops

caramelised celeriac purée, black olive crumb £14

### Steak tartare

hand-cut fillet steak, honey, whiskey, blue cheese £14

## - Bertha Grill -

Meat cooked over fire

### Ribeye 300g aged for 24 days £24

Choice of sauce - Burgundy jus, peppercorn, béarnaise

### Prime Fillet 200g £25

Choice of sauce - Burgundy jus, peppercorn, béarnaise

## - Daily Special -

Please ask your server about our daily specials.

\*Subject to availability

Market Price



## - Lunchtime Favourites -

Also available on request at dinner

### Club sandwich

triple-deck toasted sourdough, chicken, smoked crispy bacon, free-range egg, romaine lettuce, tomato, mayonnaise.

Served with rosemary salted fries £14

### Chicken Caesar

free range chicken, croûtons, baby gem, pancetta & parmesan shavings £15

### Mango, prawn & avocado salad

sautéed King prawns, mango, lambs lettuce, avocado, red onion, chilli & mustard dressing £18

### The Lampery fish & chips

battered haddock, crushed minted peas, chips & house tartare sauce £16

### The double-stack burger

two prime British beef patties, crispy smoked bacon, blue cheese, smoked cheddar, beef tomato, dill pickles, homemade ketchup.

Served with rosemary salted fries £16

### Steak & eggs

200g sliced fillet-tail steak, fried free-range eggs & chips £18

## - Mains -

### The Lampery Pie

free range chicken, wild mushrooms, pea purée £16

### Risotto

radicchio, blue stilton, port reduction £16

### Roasted aubergine

feta cheese, fregola, tomato, mint dressing £16

### Braised pork neck

burnt apple puree, grapefruit gel, chervil root £18

### Agnolotti pasta

wild boar, parmesan fondue, girolle mushrooms £20

### Pan roasted cod

puy lentils, root vegetables £23

### Duck breast

gingerbread purée, pickled mushrooms, Brussels sprouts, port jus £24

### Fillet of halibut

tomato confit, charred leek, pak choi, nori crisp, leek velouté £25

## - Sides -

Rosemary salted fries £4

Tenderstem broccoli £4

Mashed potatoes £4

Sautéed English spinach £4

Tomato and red onion salad £4

Roasted potatoes £5

Mac & cheese £5

## - Puddings -

at £8 each

Bergamot & green tea, milk chocolate delice, passion fruit sorbet

Pear frangipane tart, Frangelico ice-cream

Valrhona 64% cassis & black sesame mousse cake, miso ice cream

Bramley apple crumble, vanilla ice cream

Pistachio cake, cherry ice cream

## - Cheese Board -

£8/£12

Beenleigh Blue, Somerset Camembert, Kidderton Ash Goat's Cheese, Lincolnshire Poacher

nuts, chutney, grapes, biscuits