

THE Lampery



@TheLampery
thelampery.com

A la Carte Menu

- Bites & Sharing -

Crusty bread, butter, sea salt (v) £3

Nocellara olives (v), (gf) £4

Arancini, saffron & asparagus, parmesan fondue (v) £5

- Starters -

Tomato soup, basil oil, parmesan crisp (v), (gf) £8

Quinoa salad, braised red cabbage puree, baby vegetables & pomegranate (v), (gf) £8

Courgette fritter, avocado purée, micro rocket, turmeric mayonnaise (v) £10

Burrata, smoked aubergine purée, lemon crumb (v) £10

Baby beetroot salad, red grapes & horseradish cream (v), (gf) £11

Grilled octopus, sobrasada aioli, smoked paprika, roasted onions (gf) £13

Goose liver parfait, French brioche, damson gel £13

Scottish scallops, caramelised celeriac purée, black olive crumb (gf) £14

- Lunchtime Favourites -

Also available on request at dinner

Club sandwich, toasted rye sourdough, free-range 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, bacon & parmesan shavings £15

Mango, prawn & avocado salad, sautéed King prawns, mango, lambs lettuce, avocado, red onion, chilli & mustard dressing (gf) £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 & triple cooked chips (gf) £18

- Daily Special -

Please ask your server about our daily specials.

**Subject to availability*

Market Price

- Mains -

The Lampery Pie, free range chicken, tarragon, wild mushrooms, pea purée £16

Risotto, radicchio, blue stilton, port reduction (v), (gf) £16

Roasted aubergine, feta cheese, fregola, tomato, balsamic (v) £16

Agnolotti pasta, filled with wild boar, parmesan fondue £19

Rack of British Lamb, broad beans, toasted almonds, broccoli purée, lamb jus (gf) £23

Pan roasted cod, puy lentils, root vegetables, squid ink (gf) £23

Duck breast, pickled ginger, romanesco florets, wild garlic, spring onion, port jus (gf) £24

Fillet of sea bass, razor clams, cherry tomatoes, cider foam £25

- Bertha Grill -

Meat cooked over fire

Ribeye 300g dry aged for 24 days, choice of sauce - Burgundy jus, peppercorn, béarnaise (gf) £24

Prime fillet 200g choice of sauce - Burgundy jus, peppercorn, béarnaise (gf) £25

- Sides -

Rosemary salted fries (v), (gf) £4

Purple sprouting broccoli (v), (gf) £4

Sautéed English spinach (v), (gf) £4

Heritage tomato and red onion salad (v), (gf) £5

Mac & cheese (v) £5

Triple cooked chips (v), (gf) £5

Mashed potatoes (v), (gf) £4

Green leaf salad (v), (gf) £4

- Puddings -

at £8 each

Rhubarb parfait, blood orange sorbet (v)

Lemon tart, raspberry sorbet (v)

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

Vanilla, strawberry & white chocolate cheesecake (v)

Pistachio cake, cherry ice cream (v)

- Selection of British Cheeses -

Beenleigh Blue, Somerset Camembert, Ashlynn Goat's Cheese, Lincolnshire Poacher, nuts, chutney, grapes, biscuits (v) £12