

THE
Lampery



A la Carte Menu

- Bites & Sharing -

Crusty bread, butter, sea salt (v) £3

Nocellara olives (v) (gf) £4

Padron peppers, tzatziki dip (v) £5

- Starters -

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

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

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

Burrata, sundried tomato pesto, pistachio crumb (v) (gf) £10

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

Pork belly, Thai salad, pear purée £12

Swordfish carpaccio, mango purée, green apple, yuzu gel (gf) £14

Grilled octopus, sobrasada aioli, smoked paprika, roasted onions (gf) £14

- Lampery Classics -

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

The Lampery fish & chips, haddock, crushed minted peas, chips & house tartare sauce £16

The double-stack burger, two prime British beef patties, crispy smoked bacon, 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. Served with rosemary salted fries (gf) £18

Mango, prawn & avocado salad, sautéed king prawns, mango, lambs lettuce, avocado, chilli & parsley dressing (gf) £16

- 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

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

Pan roasted gnocchi, *courgette & basil purée, parmesan shavings, courgette flower (v)* £18

Stone bass, *spinach, candied lemon, turmeric foam (gf)* £21

Slow cooked pork fillet, *hazelnuts, caramelised figs, cavolo nero, nori & coconut sauce (v)* £23

Fillet of teriyaki salmon, *fennel purée, grilled pak choi* £23

Langoustine ravioli, *ricotta, lime, rock samphire, bisque* £23

Cannon of British lamb, *baby carrots, carrot purée, sorrel, champagne jus (gf)* £28

- 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

French beans (v), (gf) £4

Sautéed English spinach (v) (gf) £4

Jersey Royal potatoes (v) (gf) £5

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

Green leaf salad (v) (gf) £4

- Puddings -

Coconut parfait, *granola, yuzu & banana ice cream (v)* £8

Lemon tart, *raspberry sorbet (v)* £8

Chocolate orange pyramid, *mint ice cream (v)* £8

Vanilla, strawberry & white chocolate cheesecake (v) £8

Selection of homemade ice cream, (v) (gf) £6

Selection of homemade sorbet, (v) (gf) £6

- Selection of British Cheeses -

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



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