

Signature Cocktails & Aperitifs

The Lampery Martini Sipsmith gin, Cointreau, passion fruit, lychee, & lemon-tropical, tangy, & finished with a hint of spice for a smooth, refreshing sip.	14	French Blonde A floral blend of gin, Lillet Blanc, grapefruit & elderflower. Elegant, zesty & refreshingly smooth.	14
Jungle Bird A tropical twist blending dark rum, pineapple, lime & Campari for a perfect balance of sweet & bitter. A bold, exotic classic!	14	Lanson Le Black Création, NV Brut (125ml)	17.5

Nibbles

Freshly Baked Bread (V) butter, sea salt (582kcal)	6	Marinated Olives (VE) (109kcal)	6	Prawn Bon Bon smoked Nori emulsion (325kcal)	9
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Starters

Seasonal Soup of the Day (VE) freshly baked bread (412kcal)	8	Burrata (V) crispy courgettes, grilled courgettes, balsamic vinegar, rosemary focaccia (539kcal)	18
Seabass Ceviche compressed cucumbers, coconut sauce, chilli, lime, coriander (544kcal)	16	Beef Tartare confit egg yolk, black garlic, grilled sourdough (745kcal)	21
Smoked Eel hazelnut, French brioche (549kcal)	15		

Mains

Monkfish Meunière roast peppers, black olives, candied lemons (689kcal)	25	Iberico Pork hazelnut gremolata (848kcal)	36
Lampery Pie smoked haddock, salmon, Shetland mussels, prawns, cod (963kcal)	24	Beetroot Risotto (V) blue cheese fondue, roast walnuts (653kcal)	14
		Lamb Rump smoked aubergine, baby carrots, jus (613kcal)	36
		Octopus nduja potato, garlic aioli (824kcal)	20

Lampery Classics

Club Sandwich triple-deck toasted sourdough, chicken, smoked crispy bacon, free-range egg, romaine lettuce, tomato, mayonnaise. Served with rosemary salted fries (1172kcal)	17	The Lampery Burger prime British beef patty, crispy smoked bacon, red Leicester cheese, beef tomato, dill pickles, ketchup. Served with rosemary salted fries (1188kcal)	19
Fish & Chips battered cod, crushed minted peas, hand cut chips & house tartare sauce (1019kcal)	21	Moving Mountains Plant Burger (VE) Moving Mountains plant based burger, vegan smoked cheddar, vegan mayo, lettuce & tomato, served with skin on fries (710kcal)	18



Salads

Chicken Caesar free range chicken, croûtons, baby gem, anchovies, smoked bacon & parmesan shavings (1040kcal)	21
Mango, Prawn & Avocado Salad sautéed King prawns, mango, lamb's lettuce, radicchio avocado, chilli & shallot dressing (681kcal)	22
Beetroot Salad (V) goats cheese mousse, candied walnuts, pickled shallots (511kcal)	12
Superfood Salad (VE) quinoa, beetroot, kale, balsamic, avocado, lamb's lettuce, cashew nuts, truffle balsamic vinaigrette (1128kcal)	19

(V) Vegetarian, (VE) Vegan. All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

The Bertha Grill

Our Bertha Grill is no ordinary oven—cooking over natural charcoal, it infuses each dish with a rich, smoky depth while sealing in juices for unbeatable flavour & authentic taste in every bite

Ribeye 300g (770kcal)	37
Sirloin 275g (574kcal)	34
Spatchcock Poussin (930kcal) chargrilled lemon & confit garlic	24

Côte De Boeuf To Share

£98

(3012kcal)

Includes 2 sides and 2 sauces of your choice

please allow 50 minutes for preparation

Add a Sauce red wine jus (278kcal) peppercorn (267kcal) Béarnaise (142kcal)	3
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Sides

Heritage Tomatoes (VE) red onion, micro basil (87kcal)	8
Buttered Green Beans toasted almonds (549kcal)	8
Roast Miso Aubergine (VE) (122kcal)	6
Truffle & Parmesan Fries (318kcal)	7
Rosemary Salted Fries (VE) (321kcal)	6
Invisible Chips Invisible Chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times. Thanks for chipping in.	2