

- Bites & Sharing -

Crusty bread, *butter, sea salt (v)* £3

Marinated olives (v) (gf) £4

Polenta panisse, *mint yoghurt (v) (gf)* £5

- Starters -

Bulgur wheat minestrone soup, *spinach, tomato, parmesan (v)* £8

Oysters, *shallot vinegar, lemon (gf)* £9/3 £17/6

Garden salad, *rainbow carrots, Romanesco florets, pickled beetroot, broccoli purée (v) (gf)* £10

Braised short rib, *salsa verde, grilled spring onion, mooli remoulade (gf)* £12

Salmon gravadlax, *coriander gel, keta (gf)* £13

Roast quail, *artichoke, celery caviar, jus (gf)* £14

Scallops & foie gras, *liquorice, candied lemon, rock samphire (gf)* £14

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

- Lampery Classics -

Club sandwich, *toasted rye sourdough, grilled chicken, smoked crispy bacon, free-range egg, romaine lettuce, tomato, mayonnaise. Served with hand cut chips* £14

Chicken Caesar, *grilled chicken, croûtons, baby gem, bacon & parmesan shavings* £15

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, smoked cheddar, tomato, dill pickles, ketchup. Served with hand cut chips* £16

Steak & eggs, *200g sliced fillet-tail steak, fried free-range eggs. Served with hand cut chips (gf)* £18

Mango, prawn & avocado salad, *sautéed king prawns, mango, lambs lettuce, avocado, chilli & parsley dressing (gf)* £18

- Daily Special -

Please ask your server about our daily specials.

**Subject to availability*

Market Price

- Mains -

Truffle & wild mushroom tagliolini, *tarragon oil (v)* £18

Grilled skate, *asparagus purée, passion fruit, asparagus (gf)* £19

Lamb rump, *peas, broad beans, yellow courgettes, mint (gf)* £19

Sea bream, *chard, capers, pine nuts, black olives, golden raisins (gf)* £21

Burrata tortelloni, *tomato fondue, aubergine, basil (v)* £22

Bouillabaisse, *red mullet, scallop, octopus, mussels, prawn (gf)* £23

Presa Ibérica, *honey glaze, quince apple, monk's beard (gf)* £24

Veal three ways, *carrot purée, sugar snaps* £26

- Bertha Grill -

Meat cooked over fire

Ribeye 300g *21 day dry aged, choice of sauce - Burgundy jus, peppercorn, béarnaise (gf)* £25

Prime fillet 200g *21 day dry aged, choice of sauce - Burgundy jus, peppercorn, béarnaise (gf)* £26

- Sides -

Hand cut chips (v) (gf) £4

Purple sprouting broccoli, *chilli & garlic (v) (gf)* £4

Hispi cabbage, *orange reduction (v) (gf)* £4

Grilled pak choi, *crispy shallots (v) (gf)* £4

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

Green leaf salad (v) (gf) £4

- Puddings -

Chocolate & almond mousse, *confit physalis, Baileys cream* £8

Mascarpone & coffee sphere, *Kahlua gelée, dark chocolate soup (gf)* £8

Lavender crème brûlée, *grapefruit, mint chocolate, almond cake (v)* £8

Textures of lychee, *coconut, pistachio, mango, pineapple (gf)* £8

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

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

- Selection of British Cheeses -

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