- 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) £9/5 £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 Lamprey 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 tortellini, 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, Ashlyn’s Goat’s Cheese, Lincolnshire poacher, nuts, chutney, grapes, biscuits (v) £12

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. Some items on this menu contain nuts or derivatives of nuts, which in certain people can lead to allergic reactions. If you have a food allergy or intolerance, please advise the staff before ordering.