

# THE Lampery



@TheLampery  
thelampery.com

## A la Carte Menu

## - 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