

THE Lampery

Private Dining, 3 courses £55

The Beginning

Freshly Baked Bread
butter & sea salt

Seasonal Soup of the Day
freshly baked bread

The Lampery Beef Tartare
*confit egg yolk, black garlic, grilled
sourdough*

Burrata
*grilled squash & crispy sage,
rosemary focaccia*

The Middle

Teriyaki chalk stream trout
grilled pak choi, veloute

Guinea Fowl
*parmesan polenta, wild
mushrooms, leeks & jus*

**Wild Mushroom & Truffle
Pappardelle**
parmesan & chives

The End

Chocolate Fondant
*raspberries & salted caramel ice
cream*

Rum Baba
caramelised pear, Chantilly cream

Lemon pie
Italian meringue, strawberry ice cream



“We eat heartily”

S. Pepys diary, 1665

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