

THE Lampery

Private Dining, 3 courses £65

The Beginning

Freshly Baked Bread
butter & sea salt

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

Scottish Scallops
*caramelised celeriac puree, celeriac
carpaccio, hazelnuts*

Mushroom Parfait
*crispy shallots, pickled shimeji,
chervil*

The Middle

Slow Cooked Lamb Shoulder
*smoked aubergine, baby carrots,
jus*

Octopus
nduja potato, garlic aioli

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

The End

Chocolate Fondant
*raspberries & salted caramel ice
cream*

Lemon Pie
*Italian meringue, strawberry ice
cream*

**Oxford Blue, Somerset Camembert,
Kidderton Ash Goats Cheese,
Lincolnshire Poacher**
ale & pear chutney, grapes



“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.