

# THE BLACK LAMB



*Healthy, seasonal & good for the planet  
We use all things wild, foraged,  
and locally grown*

## **While you wait...**

SOURDOUGH BREAD, BURNT BUTTER EMULSION 3.5  
MUSHROOM MARMITE ÉCLAIRS 2.5 EACH  
SMOKED MACKEREL CORNETTO, LUMPFISH CAVIAR,  
DILL POWDER 2.5 EACH

GLASS OF NUTBOURNE BACCHUS 2019 8.8

TEMPURA COURGETTE FLOWER, GOAT'S CHEESE,  
ROMESCO, FLAKED ALMONDS

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PEA & MINT ORZOTTO, SPRING ONIONS, BURNT  
SESAME, CHILLI GREMOLATA

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WHITE CHOCOLATE & CHERRY CHEESECAKE

2 COURSES £18

3 COURSES £22



@THEBLACKLAMB\_RESTO