

THE BLACK LAMB

GROUP FEASTING MENU

Served family style at the table

MOUTHFULS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
SMOKED MACKEREL CORNETTO, LUMPFISH CAVIAR, DILL
CARAMALISED ONION & BUTTERBEAN HUMMUS, CRUDITES, TRUFFLE, CRISPBREAD

SHARING PLATES

ADNAMS GIN CURED CHALK STREAM TROUT, PICKLED BEETROOT, BUTTERMILK
GRILLED LEEK HEARTS, TAHINI YOGHURT, BRAISED CHICORY, PUMPKIN SEED GRANOLA
TEMPURA DUCK HEARTS, BACON JAM, RADDICIO, GOLDEN RAISINS

PRIME CUT

SOUTH DOWNS FALLOW DEER LOIN , TRUFFLED CELERIAC, BRAISED RED CABBAGE,
MUSHROOM RAGU

CRISPY ROASTED POTATOES

RAW BRUSSEL SPROUT SALAD

PUD

DARK CHOCOLATE & HAZELNUT PRALINE DELICE, SEA BUCKTHORN SORBET



Please note that a discretionary service charge will be added to your bill.

Kindly inform us of any allergens when ordering your meal.