

# THE BLACK LAMB

## GROUP FEASTING MENU

*Served family style at the table*

### MOUTHFULS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON

TEMPURA MARROW, SWEET CHILLI SAUCE, ALMOND

CARAMALISED ONION & BUTTERBEAN HUMMUS, CRUDITES, TRUFFLE, CRISPBREAD

### SHARING PLATES

LONDON BURATTA, BABY GEM, GRILLED PEACH, CAMELISED FIG

TREACLE CURED TROUT, PICKLED WALNUT, CUCUMBER, BEETROOT

ROASTED CAULIFLOWER, CURRY VELOUTÉ, GOLDEN RAISINS, SPINACH, SHIMEJI  
MUSHROOMS

### PRIME CUT

SOUTH DOWNS FALLOW DEER, RED CABBAGE, OYSTER MUSHROOMS, RED KALE

### PUD

SALTED CARAMEL CHOCOLATE TORTE, CREME FRAICHE



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

Kindly inform us of any allergens when ordering your meal.