

THE BLACK LAMB

GROUP FEASTING MENU

£45 pp

Served family style at the table

Please note this is a sample menu

MOUTHFULS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
SMOKED MACKEREL CORNETTO, LUMPFISH CAVIAR, DILL POWDER
TEMPURA COURGETTE FLOWER, GOAT'S CHEESE, ROMESCO, ALMONDS

SHARING PLATES

BROADBEAN HUMMUS, CRUDITÉS, NUTBOURNE TOMATO CONCASSE, CRISPBREAD
SPICED BUTTERMILK FRIED CHICKEN, LOVAGE AND PEAS
SUSSEX CHORIZO, YOGHURT, KALE, CRISPBREAD
SEA BREAM TARTARE, SOY MUSHROOM DASHI, SPRING ONIONS, EGG YOLK

PRIME CUT

OXFORD SANDY & BLACK PORK CHOP, APRICOT & THYME COMPÔTE,
FENNEL, ROSEMARY JUS

PUD

WOMBLES OF WIMBLEDON STRAWBERRY & CREAM JELLY, MERINGUE



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

Kindly inform us of any allergens when ordering your meal.