

# THE BLACK LAMB

## Plant-Led Set Menu

*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

NUTBOURNE TOMATO SALAD, HIBISCUS & CHAMPAGNE  
VINAIGRETTE, LINSEEDS

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

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MACERATED STRAWBERRIES, WHIPPED MASCARPONE,  
HAZELNUT PRALINE, MINT

2 COURSES £18

3 COURSES £22



@THEBLACKLAMB\_RESTO