



# THE BLACK LAMB

By Local & Wild

## VALENTINE'S DAY MENU

### Daily Loosener

12.5

Jersey Oyster, Apple

Mushroom Marmite Éclair

Squid Ink Bread, Crème Fraîche, Trout Roe

+ "Naughty" Vintage, Nutbourne Vineyards, Sussex, 2018

Crab Ravioli

+ Bacchus, Nutbourne Vineyards, Sussex, England, 2023

Watercress & Keens Cheddar Truffle Soufflé

+ Abel, Tasman, Chardonnay, New Zealand, 2021

Wild Fallow Deer, Pumpkin & Honey Berries

Served With Crispy Salt Potatoes, Endives & Pear, Chives

+ Nebbiolo, Langhe Ochetti, Renato Ratti, Piedmont, 2023

White Chocolate Profiteroles

+ Maison Sichel, Sauternes, 2022

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78.0 pp + 45.0pp Wine Pairing

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A discretionary service charge will be added to your bill

Please let us know about dietary requirements | Game dishes may contain shot