



THE BLACK LAMB



Local & Wild by The Gladwins

WIMBLEDON SET MENU

On Arrival

Over The Net Cocktail | 12.5

HAYMAN'S GIN, LIME JUICE, SUGAR SYRUP, SUSSEX HONEY SYRUP,
MINT, SUSSEX STRAWBERRIES, NUTTY WILD

Mushroom Marmite Éclair

Broad Bean Hummus, Somerset Feta, Pickled Chillies, Crispbread

Cherry Belle Radishes, English Salad Cream

+ *Nutty Vintage, Nutbourne Vineyards, Sussex, 2018*

Confit Chalk Stream Trout, Elderflower, Cucumber, Chilli

+ *Sussex Reserve, Nutbourne Vineyards, Sussex, 2022*

Sussex Courgette Flower, Goat's Cheese, Almond Praline

+ *Bacchus, Nutbourne Vineyards, Sussex, England, 2023*

Pork Tenderloin, Broad Beans, Tomatoes, Fennel & Marjoram Salsa

+ *Rioja Cuarante, Eguren Ugarte, Spain, 2022*

Wombles Of Wimbledon, Sussex Strawberry, Cream Jelly

+ *Maison Sichel, Sauternes, 2022*

58pp + 38pp For Wine Pairing

@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill



THE BLACK LAMB

Local & Wild by The Gladwins

WIMBLEDON VEGETARIAN SET MENU

On Arrival

Over The Net Cocktail | 12.5

HAYMAN'S GIN, LIME JUICE, SUGAR SYRUP, SUSSEX HONEY SYRUP,
MINT, SUSSEX STRAWBERRIES, NUTTY WILD

Mushroom Marmite Éclair

Crudités, Hot Honey Ranch Dipping Sauce

Cherry Belle Radishes, English Salad Cream

+ Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

West London Burrata, Nutbourne Tomato, Lovage Pesto

+ Sussex Reserve, Nutbourne Vineyards, Sussex, 2022

Harissa Roasted Courgette, Lemon Tahini Dressing, Pickled Chilli

+ Bacchus, Nutbourne Vineyards, Sussex, England, 2023

Kentish Red Peppers, Red Fox Carlin Pea Tabbouleh

Or

Broad Bean Miso Roasted Aubergine, Cashew Emulsion, Summer peas

+ Rioja Cuarante, Eguren Ugarte, Spain, 2022

Wombles Of Wimbledon, Sussex Strawberry, Cream Jelly

+ Maison Sichel, Sauternes, 2022

58pp + 38pp For Wine Pairing

@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill



THE BLACK LAMB

Local & Wild by The Gladwins

WIMBLEDON SET MENU (GF)

On Arrival

Over The Net Cocktail | 12.5

HAYMAN'S GIN, LIME JUICE, SUGAR SYRUP, SUSSEX HONEY SYRUP,
MINT, SUSSEX STRAWBERRIES, NUTTY WILD

Crudités, Hot Honey Ranch Dipping Sauce

Broad Bean Hummus, Somerset Feta, Pickled Chillies, Crispbread

Cherry Belle Radishes, English Salad Cream

+ *Nutty Vintage, Nutbourne Vineyards, Sussex, 2018*

Confit Chalk Stream Trout, Elderflower, Cucumber, Chilli

+ *Sussex Reserve, Nutbourne Vineyards, Sussex, 2022*

West London Burrata, Nutbourne Tomato, Lovage Pesto

+ *Bacchus, Nutbourne Vineyards, Sussex, England, 2023*

Pork Tenderloin, Courgette, Tomatoes, Fennel & Marjoram Salsa

+ *Rioja Cuarante, Eguren Ugarte, Spain, 2022*

Wombles Of Wimbledon, Sussex Strawberry, Cream Jelly

+ *Maison Sichel, Sauternes, 2022*

58pp + 38pp For Wine Pairing

@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill