



# THE BLACK LAMB

By Local & Wild

## VALENTINE'S DAY MENU

**Daily Loosener** - Home Infused Cranberry Vodka, 9.5  
Plum Liquor, Red Currant, Vanilla

Jersey Oyster, Apple

Mushroom Marmite Éclair

Squid Ink Bread, Crème Fraîche, Trout Roe

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

Dorset Crab Crumpet, White Balsamic Jelly

*+ 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, 2022*

Black & White Chocolate Rhubarb

*+ 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