

# THE BLACK LAMB

By Local & Wild

## CHRISTMAS MENU

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

### While You Wait

Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

### Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk  
Turkey Sausage Roll, Tarragon, Mustard Seed  
Sourdough Bread, Cep Butter

### Nutbourne Cures

Chalkstream Trout Gravavlax, Beetroot, Buttermilk, Dill Oil  
Gladwin Chorizo, Labneh, Crispbread, Kale  
Endive, Stilton, Beetroot Jam

### Sharing plates

Scottish King Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa  
Sussex Partridge Popcorn, Cranberry Ketchup, Pine Salt

### Prime Cuts (Choice Of)

Grilled South Downs Venison, Celeriac Purée, Redcurrant, Game Jus  
Pollock & Chard Wellington, Watercress Crème Fraîche  
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)  
Lyons Hill Farm Beef Fillet, Mushroom Duxelles, Red Wine Jus (+14.0pp) | 120g

### Sides

Rosemary & Thyme Potatoes  
Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

### Pudding

Yorkshire Parkin, Poached Pear, Butterscotch Sauce  
White Chocolate Cheesecake, Mulled Wine Gel  
Baked Truffled Brie To Share (+6.0pp for 3 people)

### For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

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62.0



@THEBLACKLAMB\_RESTO

A discretionary service charge will be added to your bill

# THE BLACK LAMB

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## CHRISTMAS MENU Pesc.

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

### While You Wait

Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

### Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk  
Deville Violet Quails Egg  
Sourdough Bread, Cep Butter

### Nutbourne Cures

Chalkstream Trout Gravavlax, Beetroot, Buttermilk, Dill Oil  
Caramelised Onion & Butterbean Hummus, Dukkah, Crispbread  
Endive, Stilton, Beetroot Jam

### Sharing plates

Scottish King Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa  
Crown Prince Squash Popcorn, Cranberry Ketchup, Pine Salt

### Prime Cuts (Choice Of)

Pollock & Chard Wellington, Watercress Crème Fraîche  
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)  
Cauliflower Steak, Pickled Walnuts, Chiddingfold Red Kale, Tahini Yoghurt

### Sides

Rosemary & Thyme Potatoes  
Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

### Pudding

Yorkshire Parkin, Poached Pear, Butterscotch Sauce  
White Chocolate Cheesecake, Mulled Wine Gel  
Baked Truffled Brie To Share (+6.0pp for 3 people)

### For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

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# THE BLACK LAMB

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## CHRISTMAS MENU

This is a family-sharing style menu for the table

### While You Wait

Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

### Mouthfuls

King Oyster Mushroom, Parsley, Radicchio  
Braised Red Cabbage, Caraway Crisp  
Purple Carrots, Mushroom Powder

### Nutbourne Cures

Chiddingfold Beetroot Carpaccio, Carrot Top Pesto, Savoury Granola  
Celeriac Schnitzel, Caramelised Onion, Radicchio, Pickled Trompettes  
Endives, Beetroot Jam

### Sharing plates

Grilled Leek Hearts, Caramelised Apple, Sussex Seed Clusters, Chicory  
Crown Prince Squash Popcorn, Cranberry Ketchup, Pine Salt

### Prime Cut

Cauliflower Steak, Pickled Walnuts, Chiddingfold Red Kale, Tahini Yoghurt

### Sides

Rosemary & Thyme Potatoes  
Brussels Sprouts, Keen's Cheddar, Walnuts, Jazz Apple Salad

### Pudding

Caramelised Pear Tartlet, Mulled Wine Gel  
Red Currant Mille-Feuille

### For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

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62.0



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