

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)	12.5

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

South Coast Scallop, Burnt Butter Emulsion, Apple Marigold
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

Caramelised Pear Tartlet, Mulled Wine Gel, Butterscotch
Baked White Chocolate & Quince Cheesecake
Baked Truffled Brie To Share (+6.0pp for 3 people)

For The Road

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

62.0



@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill

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)	12.5

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

South Coast Scallop, Burnt Butter Emulsion, Apple Marigold
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

Caramelised Pear Tartlet, Mulled Wine Gel, Butterscotch
Baked White Chocolate & Quince Cheesecake
Baked Truffled Brie To Share (+6.0pp for 3 people)

For The Road

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

62.0



@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill

THE BLACK LAMB

By Local & Wild

CHRISTMAS MENU

This is a family-sharing style menu for the table

While You Wait

Daily Loosener	12.5
Nutty Vintage (Glass)	12.5

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)

62.0



@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill