

Local & Wild

# THE BLACK LAMB

Private Space Booking

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## Welcome to The Black Lamb

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Situated in the heart of Wimbledon Village, The Black Lamb is your gateway to the thrilling tastes of the English countryside and coast.

With the Gladwin Brothers' dynamic culinary style, we embrace a hunter-gatherer approach, crafting dishes that highlight the very best of British produce. Our deep-rooted connections with farmers in Sussex and Surrey ensure that every bite allows you to truly 'eat the seasons'.

The excitement doesn't stop there; dive into our drinks menu featuring award-winning English Wines from our very own Nutbourne vineyard and explore The Black Lamb's Little Black Book (LBB) behind the bar for special finds.





# Our Private Room

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Whether you're celebrating a birthday dinner, a wedding reception, or holding a business meeting - we offer our private dining room that can accommodate a seated lunch or dinner for 22 people, or a standing reception of up to 40.

Located at the back of the restaurant, guests can enjoy the exclusive use of this space with a dedicated waiting team to see to your needs.

We can accommodate to dietary requirements.

Access to restaurant



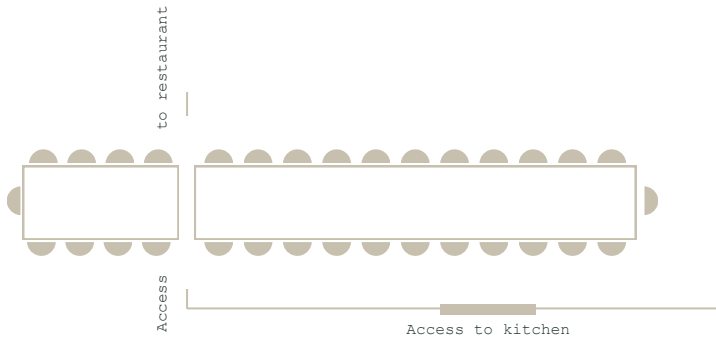
Access to kitchen



# Semi-Private Room Option

The space is extremely versatile and during the day is flooded with natural daylight from the skylight above. At night, it offers a more intimate affair - a candlelit oasis from the hustle and bustle of the village.

If you would like to have a bigger reception, we are able to open up our private room to extend the table in order to seat 30 to 32 people.



# Feasting Menu

(Sample)

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## MOUTHFULS

Mushroom Marmite Éclair, Egg Confit, Cornichon  
Goat's Cheese Tartlet, Garden Pea  
Whipped Cod Roe Cornetto, Lumpfish Caviar, Dill

## SHARING PLATES

Broad Bean Hummus, Nutbourne Tomato Salsa, Crudités, Crispbread  
Pan Fried Goat's Cheese, Cranberry Jam, Candied Hazelnut  
Sussex Chorizo, Yoghurt, Crispy Kale, Crispbread

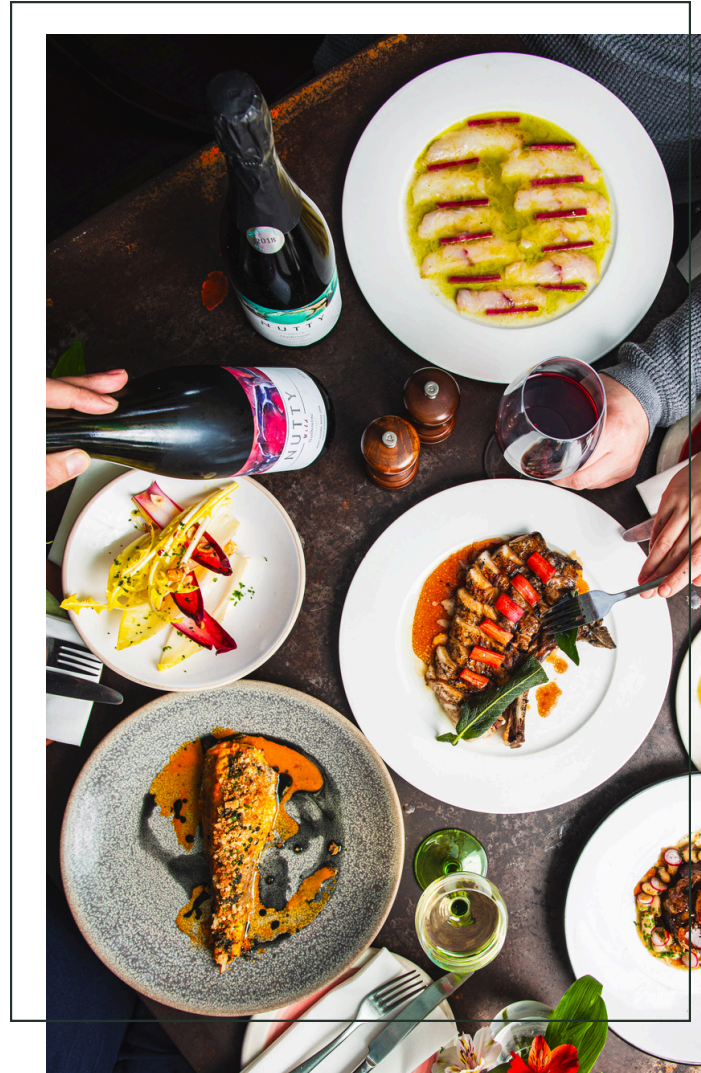
## MAIN COURSE (Choice Of)

Saffron & Thakeham Patty Pan Risotto, Cashel Blue, Pine Nuts  
Lyons Hill Farm Beef Bavette, Cavolo Nero, Chimichurri  
Tamworth Pork Tenderloin, Apricot, Apple & Fennel Salsa

## SWEET

Elderflower Set Cream, Chichester Strawberries, Meringue

- 58.0 pp -



# Drinks Menu

(Sample)

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Daily Loosener   Seasonal Cocktail	12.0
Classic Cocktails	12.0
Nutbourne Negroni	12.5
Shedspresso Martini	12.5
Sussex 75	13.0
Peach & Rose Cup	12.0
Nutty Vintage, Nutbourne Vineyards, Sussex, 2018	12.5   56.5
Champagne Lagache, Blanc De Blancs Reserve, NV	14.5   72.0
Bollinger NV, Special Cuvée, Champagne, France	92.0
Sussex Reserve, Nutbourne Vineyards, Sussex, 2019	7.5   22.0   34.5
Bacchus, Nutbourne Vineyards, Sussex, 2020	10.0   29.5   50.5
Côtes Du Rhône Blanc, Famille Perrin, France, 2022	10.0   29.5   50.0
Montagny, 1er Cru, Maison Jaffelin, Burgundy, 2022	74.5
Altura 350, Dom P. Sichel, Grenache, Syrah, 2019	10.0   29.5   49.5
Altos Rioja, Crianza, Alavesa, Spain, 2020	12.0   35.5   62.5
Pinot Noir 'Les Chapitres', Maison Jaffelin, 2022	14.0   41.5   73.5
B de Biac, Châteaux Biac, Cadillac, Bordeaux, 2014	15.5   46.0   77.0

*For more wine options please see our full list.*



# Local & Wild



**THE SHED**



**RABBIT**



**s u s s e x**



**THE PIG'S EAR**



**THE BLACK LAMB**