

THE BLACK LAMB

By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines – We call this "Local & Wild".

Daily Loosener - 'Smokey Old Fashioned'	13.0
Port Charlotte Single Malt, Angostura Bitters, Sugar, Orange Slice	
Domaine Chanson Santenay 1er Cru Beauregard 2017	14.0 35.0 66.0
Owned by the Bollinger Family since 1999, Domaine Chanson have one of the largest vineyard holdings in the Cote de Beaune. The 2017 Santenay Beauregard 1er Cru bursts with juicy red fruit aromas and layers of wild cherry, redcurrant and forest floor, with a hint of vanilla alongside crushed rocks and rose petal notes. Perfect with game meats, particularly duck.	
Mushroom Marmite Éclair (Each)	3.5
Cashel Blue Tartlet, Honey	4.0
Homemade Bread, Cep Butter	5.0
Dorset Handpicked White Crab Meat, Crumpet, Brown Crab Mayonnaise	16.0
Feta Cigarello, Sweet Chilli	8.5
Gladwin Chorizo, Yoghurt, Crispy Kale, Caraway Crispbread	9.5
Cheddar and Watercress Soufflé	9.5
Scottish King Scallop, Winter Truffle Risotto, English Pecorino	12.0
Cured Chalk Stream Trout, Beetroot, Buttermilk, Dill Oil	13.0
Sussex Beef Tartare, Shallots, Capers, Confit Egg Yolk	14.5
Spinach & Ricotta Ravioli, Sherry Brown Butter, Hazelnut	13.0
West London Burrata, Cranberry Jam, Walnut	12.0
Crispy Salt Baked Potatoes, Rosemary Salt	6.0
Brussels Sprouts, Cheddar, Walnuts, Jazz Apple Salad	6.0
Endive, Pear, Chive, White Balsamic	7.5
Suffolk Red Lentil Dahl, Poached Goose Egg	22.0
Fillet of Atlantic Pollock, Cannellini Beans, Chorizo, Clams, Samphire	27.0
Rare Breed Pork Chop, Root Vegetables, Brassica, Thyme Jus	27.0
Blood Sausage Cassolette, Cuttlefish, Garlic Breadcrumbs	26.0
Gressingham Duck Breast, Celeriac, Cavolo Nero, Blackberry Jus	32.0
Lyons Hill Farm Beef Rump, Mushroom, Shallot, Parsley, Red Wine Jus	30.0
Whole Grilled John Dory, Burnt Butter, Citrus, Capers, Croutons	34.0
Chateaubriand, Cavolo Nero, Red Wine Jus	80.0
Sticky Date Sponge, Butterscotch Sauce, Citrus Zest	9.0
Mulled Wine Poached Conference Pear, Biscuit Crumb, Mulled Wine	9.0
Chocolate Mousse, Poached Rhubarb, Hazelnut Praline	9.0
Choice of 1, 2, or a Full Cheese Board	
Bath Soft, English Pecorino, Stilton Blue, Whitelake Driftwood	4.0 8.0 16.0

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We Operate Under 100% Renewable Electricity Thanks To Smartest Energy
Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.

Cocktails

Nutbourne Negroni HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	12.5
Seasonal Gimlet ADNAMS COPPER HOUSE GIN, SEASONAL HOMEMADE CORDIAL	6.5
Sussex 75 WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	13.0
Peach & Rose Cup HAYMAN'S PEACH & ROSE CUP, LEMONADE, SUMMER BERRIES, MINT	12.0
Espresso Martini ADNAMS TRIPLE MALT VODKA, FAIR COFFEE LIQUEUR	12.0
Old Fashioned BRUICHLADDICH, BITTERS, ORANGE ZEST	13.0

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA	7.0
Holos Kombucha CITRA HOPS or GINGER & HIBISCUS	8.0
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	8.5

Beers

Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnams Dry Hopped Lager (440ml) 4.2%	6.5
Original Small Beer Pale Ale 2.5%	6.5
Lucky Saint Beer 0.5%	5.5
Adnams Wild Wave Cider (330ml) 5%	5.5

After Dinner

Pedro Ximenez, Barbadillo, NV, Spain	11.5
Coteaux Layon, Chateau Soucherie, 2020	12.5
Maison Sichel, Sauternes, 2020	14.0
Taylors 20Y Tawny Port, Portugal	13.5



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