

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 - 'Sussex Strawberry & Mint Gimlet'	12.0	
Adnams Copper House Mint Infused Gin, Strawberry Syrup, Lime Juice		
Domaine Laurent Boussey Monthelie 'Les Hauts Brins' 2016	12.0 34.0 68.0	
The crème de la crème from the Left Bank from the very best terroirs. An elegant vintage of cassis & blackberry and layered with spice & cedarwood.		
Nutbourne Pinot Gris, Sussex, 2022	7.6 19.0 38.0	
A limited-edition wine that is 100% Pinot Gris. This still wine is beautifully rounded, with bright floral notes, delicate pear and stone fruit.		
Homemade Sourdough Bread, Wild Garlic Butter		5.0
Mushroom Marmite Éclair (<i>Each</i>)		4.0
Cashel Blue Tartlet, English Honey (<i>Each</i>)		4.5
Venison Salami, Fermented Piccalilli		4.5
Feta & Dill Cigarello, Sweet Chilli sauce		8.5
Gladwin Chorizo, Yoghurt, Crispy Kale, Caraway Crispbread		8.5
Scottish Coley Crudo, Lemon Dashi, Pickled Beetroot		12.5
Chalk Stream Trout Pate, Trout Caviar, Caraway Crispbread		12.0
Sussex Beef Tartare, Shallots, Capers, Confit Egg Yolk		14.5
Dorset Handpicked White Crab Meat, Crumpet, Brown Crab Mayonnaise		16.0
Purple & Green Asparagus, Crispy Onion, Chorizo Mayo		12.0
West London Burrata, Honey Charred Radicchio, Walnuts		14.5
Hispi Cabbage, Creme Fraiche, Parsley Pesto		9.0
Beef Fat Potatoes, Oglesfield Cheese		6.0
Kentish Leaf Salad, Pear, Chive, Honey Dressing		6.0
Sussex Venison Haunch, Carrot Puree, Roasted Carrot. Red Cabbage		26.0
Asparagus & Pecorino Ravioli, Herb & Wild Garlic Sauce		24.0
Atlantic Hake, Seasonal Greens, Crispy Capers, White Wine Butter Sauce		27.0
Tamworth Pork Tenderloin, Spring Vegetables, Honey & Star Anise Glaze		25.0
Lyons Hill Farm Rump Steak, Chestnut Mushroom, Diane Sauce		28.0
½ Roast Somerset Chicken, Wild Garlic Pesto, Pan Juices		38.0
Lyons Farm Sirloin Chop (500g), Beef Fat Potatoes, Red Wine Jus		68.0
Whole Grilled Plaice, Brown Butter, Lemon Capers		28.0
Sticky Date Sponge, Butterscotch Sauce, Citrus Zest		9.0
Chocolate Mousse, Rhubarb Puree, Hazelnut Praline		9.0
Cherry Bakewell Tart, Salted Caramel Ice Cream		9.0
Choice of 1, 2, or a Full Cheese Board	4.0 8.0 16.0	
Tunworth, English Pecorino, Stilton Blue, White Lake Driftwood		

@THEBLACKLAMB_RESTO

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

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

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 GINGER & HIBISCUS	8.0
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	8.5

Beers

Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnams Dry Hopped Lager (440ml) 4.2%	6.5
Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Original Small Beer Pale Ale 2.5%	6.5
Wimbledon Lager (330ml) 4.8%	6.5
Wimbledon Pale Ale (330ml) 4.2%	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



@THEBLACKLAMB_RESTO

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.