

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".

FARM TO FORK MENU

22.0 pp for 2 courses

25.0 pp for 3 courses

Daily Loosener Cocktail	14.0
Nutty Vintage, Nutbourne Vineyard, Sussex, 2018	12.5

Red Pepper & Provolone Mezzelune, Red Pepper & Nutbourne
Tomato Piperade

Or

Pan-Fried Goat's Cheese, Cranberry Jam, Walnut

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Sussex Beef & Nutbourne Tomato Ragu, Conchiglie

Or

Saffron & Thakeham Patty Pan Risotto, Cashel Blue, Sunflower
Seeds

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Elderflower Set Cream, Strawberries, Crushed Meringue



@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill.

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy