

# 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

Available Wednesday to Friday

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

Courgette Carpaccio, Basil Pesto, Chilli, Feta, Sunflower Seeds

OR

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

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Lyons Hill Farm Beef Bavette, King Oyster Mushrooms, Shallot

OR

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

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White Chocolate Tartlet, Chiddingfold Raspberries



@THEBLACKLAMB\_RESTO

A discretionary service charge will be added to your bill.

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy