

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

Nutbourne Sussex Reserve 125ml glass	3.5
Wimbledon Red 125ml glass	3.5

Gladwin Sussex Chorizo, Yoghurt, Caraway Crisp, Crispy Kale

Or

West London Burrata, Cranberry Jam, Candied Walnut

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Suffolk Red Lentil Dahl, Poached Goose Egg

Or

Rare Breed Pork Chop, Root Vegetables, Brassica, Jus

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Sticky Toffee, With Butter Scotch

@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill.

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy