

THE BLACK LAMB

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".

LOCAL & WILD MENU

49.5 | +38.0 for wine pairing

Snacks

Mushroom Marmite Éclair, Egg Confit, Cornichon

Whipped Cod Roe Tartlet, Dill

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Sea

Torched Sardines, Fennel, Apricot & Apple Salsa, Hibiscus

Sussex Reserve Nutbourne Vineyards, Sussex, England

Field

London Burrata, Peach & Apricot Salsa, Nutbourne Tomatoes

Altano Douro White, Douro, Portugal

Farm

Hare, Potato & Sage Bon-Bons, Cranberry Jam, Crispy Sage

Baccolo Rosso, Italy

Prime Cut

Lyons Hill Beef Bavette, Chiddinfold Cavolo Nero, Chimichurri

Altos Rioja, Spain

Sweet

Wombles Of Wimbledon, Chichester Strawberry, Meringue

Coteaux De Layon Chateau Soucherie, France

@THEBLACKLAMB_RESTO



WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.

GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.