

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".

WEEKEND BRUNCH MENU

The Black Lamb Bloody Mary	12.0
Nutty Vintage, Nutbourne Vineyard, Sussex, 2018	12.5
Jersey Rock Oysters (<i>Each For 6</i>)	4.2 24.0
The Black Lamb Full English - Sausage, Bacon, Gladwin Chorizo, Oyster Mushroom, Black Pudding, Fried Egg, Sourdough	16.5
Lyons Hill Aged Beef Bavette, Fried Egg, Chimichurri	26.0
- Served On Homemade Grilled Sourdough -	
Oyster Mushrooms, Spinach, Poached Eggs	11.0
Broad Bean Hummus, Nutbourne Tomato, Poached Eggs	12.0
Sussex Chorizo, Yoghurt, Crispy Kale, Fried Egg	
Smoked Scottish Salmon, Scrambled Eggs	12.0
	15.0

@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill.

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy