



THE BLACK LAMB

By Local & Wild

NEW YEAR'S EVE MENU

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'.

On Arrival

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon

Maldon Aaa Oyster, Pickled Apple

Exmoor Caviar Blini (+12.0)

Hand-Dived Scallop, Chervil & Black Truffle Risotto

Torched Squash Carpaccio, Chive Butter, Frisée, Seed Clusters

Sussex Beef Wellington, Wild Mushroom Duxelles, Red Wine Jus

Served With

Sautéed Wild Mushrooms

Salt Baked Potatoes

Brussels Sprout, Cheddar, Walnut Apple Salad

Salted Caramel & Chocolate Mousse, Hazelnut Praline, Raw Cream

Cranberry Fruit Paste

112.0



@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill