

THE BLACK LAMB

We use all things wild, foraged, and locally grown, including sustainable livestock from the Gladwin's family farm in West Sussex – we call this 'local & wild'.

THE BLACK LAMB BLOODY MARY £10

Adnams First Rate Vodka, Turner Hardy & Co fresh tomato juice,
celery, lemon

Please note, our menu is subject to small changes according to what we receive from the market and farm.

OYSTERS: LINDSFARNE 3.5 each or 6 for 18

SOURDOUGH, BURNT BUTTER EMULSION 3

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 2.5 each **

SMOKED MACKEREL CORNETTO, ENGLISH CAVIAR, DILL 2.5 each

CARAMALISED ONION & BUTTERBEAN HUMMUS, CRUDITES, TRUFFLE, CRISPBREAD 6.5

TEMPURA MARROW, SWEET CHILLI SAUCE, ALMOND 7.5

BEETROOT CARPACCIO, CARROT TOP PESTO, GOAT'S CURD, FENNEL SEED GRANOLA 9

NUTBOURNE TOMATOES, LONDON BURATTA, CHAMPAGNE VINAIGRETTE, LINSEEDS 12.5

TREACLE CURED CHALK STREAM TROUT, PICKLED WALNUT EMULSION, BEETROOT, CUCUMBER 11

PLAICE GOUJONS, ANCHOVY EMULSION, BEETROOT PICKLED SHALLOTS 10

HAND DIVED SCALLOPS, SWEET CURED PORK BELLY, ELDERFLOWER PUREE, CORN 14

TRENDING LEAF SALAD, SMOKED TROUT, PICKLED QUAIL'S EGG, GIANT COUSCOUS 18

SCOTTISH HAKE FILLET, OYSTER VELOUTE, ROMANESCO, SAMPHIRE 23

SUNDAYS ON THE FARM

From Saddleback Pork to Lyon hill farm Beef and Dorset Lamb, our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms

LYONS HILL FARM ABERDEEN ANGUS TOPSIDE BEEF, HORSERADISH CREAM 24

ROLLED LEG OF DORSET LAMB, MINT SAUCE 23

OXFORD SANDY & BLACK PORK SHOULDER, APPLE SAUCE 22

CREEDY CARVER FARM ½ CHICKEN, BREAD SAUCE 21

ROASTED GROUSE WITH BLACKBERRY JUS 42

SPICED ROASTED AUBERGINE WITH ONION GRAVY 18

All roasts are served with roast potatoes, a Yorkshire Pudding and seasonal vegetables

BARON BIGOD, CASHEL BLUE, LANCASHIRE BOMB, APPLE CHUTNEY, CARAWAY CRISPBREAD 12

SALTED CARAMEL CHOCOLATE TORTE, CORN HUSK ICECREAM, NIBBED COCOA BEANS 7

CHERRY & WHITE CHOCOLATE CHEESECAKE, CHERRY SORBET 7

LEMON THYME PANNACOTTA, ALMOND SPONGE, POACHED APRICOT, BERRIES 7

RASPBERRY MERINGUE, OPAL PLUM COMPOTE, LEMON CHANTILLY CREAM, MINT 7

this is our **#oneplanetplate dish, contributing to a better food future. We're taking part in a global restaurant campaign to put sustainability on the menu

@THEBLACKLAMB_RESTO

GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.
A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.