

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 12.0

Adnams First Rate Vodka, Pickle House Spicy Tomato Juice, Horseradish, Celery, Lemon

SPICY RED SPENCER 12.0

Wild Garlic Infused Gin, Pickle House Spicy Tomato Juice, Chilli Flakes, Lemon

WINE OF THE WEEK

Cabernet Franc Champ Aux Loups, Chateau Soucherie, Anjou, France 2019

Nice and fruity on the nose with a freshness associated with this variety grown on shist soils. Clear, with a subtle appearance of graphite. Well-balanced on the palate with fine tannins and good length at the finish

Glass 12 Bottle 62.5

JERSEY ROCK OYSTERS 4.2 each | 24.0 for 6

HOMEMADE SOURDOUGH BREAD, WILD GARLIC BUTTER 6.0

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 3.5 each

GLADWIN CHORIZO SAUSAGE ROLL, PICKLED WALNUT EMULSION 3.5 each

PAN FRIED GOAT'S CHEESE, CRANBERRY JAM, GRANOLA 10.0

GLADWIN'S CHORIZO, HUNG YOGHURT, CARAWAY CRISP, CRISPY KALE 12.5

WEST LONDON BURATTA, RED PEPPER & ALMOND ROMESCO SAUCE, WATERCRESS 14.0

LEEK & PARMESAN RAVIOLI, WILD GARLIC BUTTER, CRISPY ONIONS 14.0

CRISPY COD CHEEKS, TARTAR SAUCE, WATERCRESS 12.0

TRENDING SALAD - ROASTED CHICKEN, KENTISH RED EMMALIE POTATOES, SOMERSET PECORINO 18.5

LYON'S HILL FARM BEEF RAGU, CONCHIGLIE, SOMERSET PECORINO 25.0

PORTLAND CRAB THERMIDOR, CHIDDINGFOLD KALE, WILD GARLIC BREADCRUMBS 30.0

WHOLE ROASTED ATLANTIC JOHN DORY, CITRUS & DILL BUTTER SAUCE 32.0

LYON'S HILL FARM HEREFORD SIRLOIN ON THE BONE, SEASONAL VEG, GRAVY 70.0

SUNDAYS FROM THE FARM

Our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms.

CONFIT LAMB SHOULDER, MINT SAUCE 28.0

BEEF SIRLOIN, CREAMED HORSERADISH 27.0

RACK OF PORK, APPLE SAUCE 24.0

¼ CREEDY CARVER FARM CHICKEN, CRANBERRY SAUCE 19.0

PAN FRIED ATLANTIC HAKE, BUTTER SAUCE 28.0

ROASTED CAULIFLOWER, ONION GRAVY 18.0

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

Kids - Little ones should eat well too! We offer a Mini Roast - half the portion for half the price. Please speak to a member of staff for more information.

MIXED LEAF SALAD, HONEY MUSTARD DRESSING 6.0

SEASONAL VEG 6.0

ROAST POTATOES 6.0

DARK CHOCOLATE TART, SALTED CARAMEL, ALMOND CREAM 10.0

CHICHESTER GROWN STRAWBERRY MILLE FEUILLE, WHIPPED VEGAN CREAM 9.0

WHITE CHOCOLATE TART, KENTISH RHUBARB, LEMON CURD 9.0

BARON BIGOD, LANCASHIRE BOMB, WHITELAKE T'OR, CASHEL BLUE, APPLE CHUTNEY

One choice of cheese 4.0 | Two selections 8.0 | Full cheese board 16.0

@THEBLACKLAMB_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY THANKS TO YU ENERGY.

GAME DISHES MAY CONTAIN SHOT | PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.