

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'.

Daily Loosener - 11.50

Botivo Apple Spritz

Botivo, Organic Apple Juice, Soda Water

Wine of the Week

GROOTE POST MERLOT, DARLING HILLS, SOUTH AFRICA, 2019

An explosion of plum, blackberries and chocolate on the palate. The firm tannin and mint structure adding to the complexity of this wine that was aged in French oak for 16 months.

10 glass / 30 carafe / 50 bottle

OYSTERS: LINDISFARNE 3.5 each or 6 for 18

SOURDOUGH BREAD, CEP BUTTER 4

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

CHESTNUT MOUSSE CORNETTO, CANDIED CHILLI 2.5 each

GRILLED LEEK HEARTS, TAHINI YOGHURT, BRAISED CHICORY, PUMPKIN SEED GRANOLA 9

CELERIAC SCHNITZEL, RADICCHIO, CHILLI JAM, PICKLED TROMPETTES 11

MONKFISH CARPACCIO, CHILLI, SESAME & PONZO DRESSING, TOASTED PINE NUTS 12.5

SOUTH COAST SCALLOPS, CARAMELISED APPLE, GARLIC, DILL 15

TRENDING SALAD, OAK LEAF, RADICCHIO, BEETROOT PICKLED SHALLOTS, CASHEL BLUE CHEESE 18

ROASTED CAULIFLOWER, CURRY VELOUTE, GOLDEN RAISINS, KING OYSTER MUSHROOM 18

SOUTH COAST HAKE FILLET, CHILLI & SEAFOOD RISOTTO, SHETLAND MUSSELS, ATLANTIC PRAWNS 26

OXFORD SANDY & BLACK PORK CHOP, CELERIAC, PANCETTA, CAVALO NERO 28

SUSSEX FALLOW DEER, JERUSALEM ARTICHOKE, RED CABBAGE, OYSTER MUSHROOMS 28

MIXED LEAF SALAD, HONEY MUSTARD DRESSING 3.5

RAW BRUSSEL SPROUT SALAD, CANDIED WALNUT, KEEN'S CHEDDAR, COX APPLE 4

CRISPY ROASTED POTATOES, ROSEMARY SALT 4.5

WHITELAKE' TOR, GOLDEN CENARTH, LANCASHIRE BOMB, APPLE CHUTNEY 12

HONEY & YOGHURT PANNACOTTA, MULLED WINE POACHED PEAR, YORKSHIRE PARKIN 8

COX APPLE TARTE TATIN, CARAMEL ICE CREAM 8

DARK CHOCOLATE & HAZELNUT PRALINE DELICE, SEA BUCKTHORN SORBET 8

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

