

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 - 10

Over the Net

Strawberry & basil steeped vodka, basil & pomegranate tonic, strawberry purée

Wine of the Week

Chanson, Chablis Premier Cru Montée de Tonnerre 2018
Pale gold, floral fragrance, with vanilla and pear notes

11 Glass, 65 Bottle

Please note this is a sample menu. Dishes may change based on seasonal availability

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

BROADBEAN HUMMUS, SUMMER VEGETABLE CRUDITES, NUTBOURNE TOMATO SALSA, CRISPBREAD 6.5

TEMPURA COURGETTE FLOWER, GOAT'S CHEESE, ROMESCO, ALMONDS 7

SPICED BUTTERMILK FRIED CHICKEN, LOVAGE AND PEAS 7

SHAVED KOHLRABI, BROAD BEANS, HAZELNUTS, QUICKES HARD GOAT'S CHEESE 7.5

NUTBOURNE TOMATOES, HACKNEY BURRATA, CHAMPAGNE & VINAIGRETTE, LINSEEDS 12.5

SEA BREAM TARTARE, SOY MUSHROOM DASHI, CHILLI, SPRING ONIONS 12.5

HAND DIVED SCALLOPS, SWEET CURED PORK BELLY, ELDERFLOWER GEL, PEAS 14

BEEF CARPACCIO, BONE MARROW, DOUGHNUTS, BEETROOT PICKLED SHALLOTS 11

HAM HOCK TERRINE, APPLE CHUTNEY, PICKLED QUAIL'S EGG, MARIGOLD, CARAWAY CRISPBREAD 9.5

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

PEA & MINT ORZOTTO, SPRING ONIONS, BURNT SESAME, CHILLI GREMOLATA 18

GRILLED CUTTLEFISH, PEPPERNATA, SAMPHIRE, PAPRIKA AIOLI, FLAKED ALMONDS 22

OXFORD SANDY & BLACK PORK CHOP, APRICOT & FENNEL COMPÔTE, ROSEMARY JUS 23

DORSET LAMB RUMP, ANCHOVY EMULSION, CHIDDINGFOLD CARROTS, SEED CLUSTERS, JUS 28

LYONS HILL FARM BEEF SIRLOIN, GIROLLES, CHIMICHURRI, SALTED CARAMEL HORSERADISH JUS 32

GRILLED TENDERSTEM BROCCOLI, SUMAC 3.5

CRISPY ROASTED POTATOES 4

GARDEN PEAS, MINT & FETA SALAD 4

BIODYNAMIC GREEN SALAD, MUSTARD DRESSING 3.5

AGED CHEDDAR, BATH SOFT, CASHEL BLUE, RACHEL'S GOAT, APPLE CHUTNEY 12

SALTED CARAMEL CHOCOLATE TORTE, CRÈME FRAÎCHE SORBET, NIBBED COCOA BEANS 7

CHERRY AND WHITE CHOCOLATE CHEESECAKE, BAKED WHITE CHOCOLATE, CHERRY SORBET 7

MACERATED STRAWBERRIES, MASCARPONE, HAZLENUIT PRALINE, MINT 6

WOMBLES OF WIMBLEDON STRAWBERRY & CREAM JELLY, MERINGUE 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 DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.