

THE BLACK LAMB

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"

BEES KNEES

Gin, Sussex Honey, Fresh Lemon Juice, Orange Juice 12.0

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 4.0 each | 21.0 for 6

HOMEMADE SOURDOUGH BREAD, WILD GARLIC BUTTER 6.0

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 3.5 each

GOAT'S CHEESE CORNETTO, BEETROOT JAM 3.5 each

PORTLAND QUEENIE SCALLOP, WILD GARLIC BUTTER, BREADCRUMBS 3.5 each

GLADWIN CHORIZO SAUSAGE ROLL, PICKLED WALNUT EMULSION 3.5 each

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

RARE BEEF CARPACCIO, CARAMELISED ONION JAM, ANCHOVY CHIMMICHURRI 12.0

CRISPY ATLANTIC COD CHEEKS, TARTAR SAUCE, WATERCRESS 12.0

WEST LONDON BURATTA, ROCKET, WILD GARLIC & SUNFLOWER SEED PESTO 14.0

GRILLED HAMPSHIRE ASPRAGUS, CHICKEN SKIN EMULSION, HAZELNUT GRANOLA 14.0

LEEK & PARMESAN RAVIOLI, CREAMED LEEKS, CRISPY ONIONS 14.0

TRENDING SALAD - ROASTED CHICKEN, RATTE POTATO, SOMERSET PECORINO 18.5

WILD GARLIC & WEST SUSSEX GROWN MUSHROOM RISOTTO, WILD GARLIC BREADCRUMBS 22.0

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

PAN-FRIED ATLANTIC HAKE FILLET, SPICED KENTISH CAULIFLOWER, ORANGE, SAFFRON 27.0

LYON'S HILL FARM BEEF SIRLOIN, BEDFORDSHIRE ONION, CAVOLO NERO, GREEN PEPPERCORN SAUCE 32.0

ROASTED DORSET LAMB CUTLETS, WHITE BEAN, MINT, WILD GARLIC & ANCHOVY SALSA 34.0

LYON'S HILL FARM HEREFORD SIRLOIN ON THE BONE, SEASONAL GREENS, GREEN PEPPERCORN SAUCE 70.0

MIXED LEAF SALAD, HONEY MUSTARD DRESSING 6.0

CHIDDINGFOLD HISPI CABBAGE, BACON 6.0

CRISPY SALT BAKED POTATOES, ROSEMARY SALT 6.0

CONFERENCE PEAR MILLE FEUILLE, WHIPPED VEGAN CREAM 9.0

VANILLA SET CREAM, CRANBERRY JAM, GRANOLA 9.0

WHITE CHOCOLATE TARTLET, KENTISH RHUBARB, LEMON CURD 9.5

SALTED CARAMEL & DARK CHOCOLATE TART, ALMOND CREAM 12.0

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

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