

# THE BLACK LAMB

## WEEKEND BRUNCH MENU

### THE BLACK LAMB BLOODY MARY - 10

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

*Healthy, seasonal & good for the planet  
We use all things wild, foraged,  
and locally grown*

TOASTED SOURDOUGH BREAD,  
BURNT BUTTER EMULSION 3.5  
ADD HOMEMADE RASPBERRY OR BLACKBERRY JAM FOR  
EXTRA .5

RASPBERRY AND YOGHURT GRANOLA 8

SUSSEX CHORIZO, YOGHURT, CRISPY KALE,  
FRIED EGG, GRILLED SOURDOUGH 9

BUTTON MUSHROOMS, SPINACH, POACHED EGG,  
HOLLANDAISE, GRILLED SOURDOUGH 8

SMOKED TROUT, POACHED EGG, HOLLANDAISE,  
GRILLED SOURDOUGH 12

THE BLACK LAMB ENGLISH BREAKFAST - SAUSAGE,  
BACON, CHORIZO, MUSHROOM, BLACK PUDDING,  
FRIED EGG, GRILLED SOURDOUGH 12.5



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## FRESH FRUIT JUICES

BRAMBLETYE FRUIT FARM, ORGANIC APPLE JUICE  
FRESHLY SQUEEZED ORANGE JUICE

3

## SELECTION OF TEAS

ENGLISH BREAKFAST TEA  
EARL GREY  
CHAMOMILE  
FRESH MINT  
GREEN TEA

3

## THE GENTLEMEN BARISTAS DEERSTALKER COFFEE

LATTE  
CAPPUCCINO  
FLAT WHITE  
ESPRESSO  
MACCHIATO  
AMERICANO

3.5

## SPARKLING WINE & CHAMPAGNE

LANGLOIS, CREMANT DE LOIRE, ROSÉ, FRANCE	-	39.9
NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX, 2018	11.5	52.5
LAGACHE, BLANC DE BLANCS NV, CUVÉE BRUT, CHAMPAGNE	12.5	56/110
NUTTY WILD, NUTBOURNE VINEYARDS, SUSSEX, ENGLAND	-	39.9
BOLLINGER, NV, SPECIAL CUVÉE, CHAMPAGNE		102.0