

THE BLACK LAMB



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

While you wait...

SOURDOUGH BREAD, BURNT BUTTER EMULSION 3.5
MUSHROOM MARMITE ÉCLAIRS 2.5 EACH
SMOKED MACKEREL CORNETTO, ENGLISH CAVIAR 2.5
EACH
GLASS OF SUSSEX RESERVE 2019 6.8

SWEETCORN SOUP, SUSSEX CHORIZO, CHILLI OIL,
KEENS CHEDDAR PUFFS

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SCOTTISH HAKE FILLET, OYSTER VELOUTE,
ROMANESCO, SAMPHIRE

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SALTED CARAMEL CHOCOLATE TORTE, BEETROOT
SORBET, NIBBED COCOA BEANS

2 COURSES £18

3 COURSES £22

*SERVED WEDNESDAY TO FRIDAY
12:00 TO 15:00*



@THEBLACKLAMB_RESTO