

THE BLACK LAMB

By Local & Wild

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".

The Black Lamb Bloody Mary	12.5
Adnams First Rate Vodka, Pickle House Spicy Tomato Juice, Horseradish, Celery, Lemon	
Paulliac, Maison Sichel, Bordeaux, 2017	12.8 32.0 64.0
The crème de la crème from the Left Bank from the very best terroirs. An elegant vintage of cassis & blackberry and layered with spice & cedarwood.	
Nutbourne Pinot Gris, Sussex, 2022	7.6 19.0 38.0
A limited-edition wine that is 100% Pinot Gris. This still wine is beautifully rounded, with bright floral notes, delicate pear and stone fruit.	
Homemade Bread, Wild Garlic Butter	5.0
Mushroom Marmite Éclair (Each)	4.0
Cashel Blue Tartlet (Each)	4.0
Gressingham Duck Liver Parfait, Potato Rosti, Sumac	4.5
Gladwin Chorizo, Yoghurt, Crispy Kale, Caraway Crisp	9.0
Dorset Handpicked White Crab Meat, Sourdough Toast, Brown Crab Mayonnaise	16.0
Scottish Coley Crudo, Lemon Dashi, Pickled Beetroot	12.5
Sussex Beef Tartare, Shallots, Capers, Confit Egg Yolk	14.5
Pan Fried Goats Cheese, Wild Garlic Pesto, Walnut	10.0
Kent Choggia Beetroot, Pickled Cucumber, Tahini Dressing	10.0
Brixham Hake, Sautéed Kale, Butter Sauce, Crispy Capers	27.0
Lyon's Hill Beef Rump, Seasonal Veg, Peppercorn Sauce	28.0
Lyon's Farm Sirloin Chop (500g), Seasonal Greens, Red Wine Jus	68.0
Fresh Egg Tagliatelle, Chestnut Mushrooms, Courgette, Tarragon Emulsion	24.0
Roast Potatoes Sunday Veg	6.0
SUNDAY ROAST	
All Served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables <i>Our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms. A mini roast for kids is available.</i>	
Sussex Beef Sirloin, Creamed Horseradish	29.0
Confit Lamb Shoulder, Mint Sauce	28.0
Sussex Pork, Apple Sauce	25.0
½ Creedy Carver Farm Chicken, Cranberry Jam	25.0
Vegetarian Sunday Roast, Onion Gravy	18.0
Chocolate Mousse, Rhubarb, Hazelnut, Praline	9.0
Sticky Date Sponge, Butterscotch Sauce, Citrus Zest	9.0
White Chocolate & Cherry Gel, Biscuit Crumb	9.0
Choice of 1, 2, or a Full Cheese Board	
Tunworth, Lancashire Bomb, Cashel Blue, Whitelake Driftwood	4.0 8.0 16.0



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We Operate Under 100% Renewable Electricity Thanks To Smartest Energy
Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.

Cocktails

Peach & Rose Cup HAYMAN'S PEACH & ROSE CUP, LEMONADE, SUMMER BERRIES, MINT	12.5
Espresso Martini ADNAMS TRIPLE MALT VODKA, FAIR COFFEE LIQUEUR	12.5
Nutbourne Negroni HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	13.0
Sussex 75 WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	13.0
Old Fashioned BRUICHLADDICH, BITTERS, ORANGE ZEST	13.0
Silver Bullet ADNAMS COPPER GIN, KUMMEL, LEMON JUICE	13.0
Seasonal Gimlet ADNAMS COPPER HOUSE GIN, SEASONAL HOMEMADE CORDIAL	6.5

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA	7.0
Holos Kombucha CITRA HOPS or GINGER & HIBISCUS	8.0
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	8.5

Beers

Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnams Dry Hopped Lager (440ml) 4.2%	6.5
Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Original Small Beer Pale Ale 2.5%	6.5
Wimbledon Lager (330ml) 4.8%	6.5
Wimbledon Pale Ale (330ml) 4.2%	6.5
Lucky Saint Beer 0.5%	5.5
Adnams Wild Wave Cider (330ml) 5%	5.5

After Dinner

Pedro Ximenez, Barbadillo, NV, Spain	11.5
Coteaux Layon, Chateau Soucherie, 2020	12.5
Maison Sichel, Sauternes, 2020	14.0
Taylors 20Y Tawny Port, Portugal	13.5



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