

THE BLACK LAMB

WEEKEND BRUNCH MENU

THE BLACK LAMB BLOODY MARY - 11.5

Adnams First Rate Vodka, The Pickle house spicy
tomato juice, celery, lemon

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

JERSEY OYSTERS 4.0 each or 21.0 for 6

OYSTER MUSHROOMS, SPINACH, POACHED EGGS,
BUTTERSAUCE, GRILLED SOURDOUGH 10.0

SUSSEX CHORIZO, YOGHURT, CRISPY KALE, FRIED
EGG, GRILLED SOURDOUGH 11.0

SMOKED SCOTTISH SALMON, SCRAMBLED EGGS,
GRILLED SOURDOUGH 15.0

THE BLACK LAMB ENGLISH BREAKFAST - SAUSAGE,
BACON, SUSSEX CHORIZO, OYSTER MUSHROOMS,
BLACK PUDDING, FRIED EGG, GRILLED SOURDOUGH
16.5



THE BLACK LAMB

FRESH FRUIT

BRAMBLETYPE FRUIT FARM, ORGANIC APPLE JUICE

FRESHLY SQUEEZED ORANGE JUICE

3

JUICES

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	10.4	41.9
NUTTY VINTAGE, NUTBOURNE VINEYARDS, SUSSEX, 2018	12	54.5
BOLLINGER, NV, SPECIAL CUVÉE, CHAMPAGNE		84

