

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*

SOURDOUGH BREAD, BURNT BUTTER EMULSION 3.5

SMOKED TROUT, POACHED EGG, HOLLANDAISE,
GRILLED SOURDOUGH 12

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

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

THE BLACK SHEEP ENGLISH BREAKFAST - SAUSAGE,
BACON, CHORIZO, MUSHROOMS, BLACK PUDDING,
FRIED EGG, GRILLED SOURDOUGH 12.5



THE BLACK LAMB

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

