

# 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".

## Farm To Fork Menu

24.0pp for 2 courses | 28.0pp for 3 courses

*Available Wednesday to Friday*

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<b>Wine Pairing Lunch Offer</b>	125ml   750ml
Nutbourne Sussex Reserve	4.0   22.0
Wimbledon Red	4.0   22.0

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Gladwin Sussex Chorizo, Yoghurt, Caraway Crisp, Crispy Kale

**Or**

Hispi Cabbage, Crème Fraiche, Parsley Pesto

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Asparagus & Pecorino Ravioli, Hazelnut, Butter Sauce

**Or**

Tamworth Pork Tenderloin, Spring Vegetables, Honey & Star Anise Glaze

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Sticky Date Sponge, Butterscotch Sauce, Citrus Zest



@THEBLACKLAMB\_RESTO

A discretionary service charge will be added to your bill.

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy