

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

22.0pp for 2 courses | 25.0pp for 3 courses

Available Wednesday to Friday

Wine Pairing Lunch Offer	125ml 750ml
Nutbourne Sussex Reserve	4.0 22.0
Wimbledon Red	4.0 22.0

Gladwin Sussex Chorizo, Yoghurt, Caraway Crisp, Crispy Kale

Or

Keen's Cheddar & Watercress Souffle

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Suffolk Red Lentil Dahl, Poached Egg

Or

Rare Breed Pork Chop, Root Vegetables, Brassica, Jus

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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