

THE BLACK LAMB

We use all things wild, foraged, and locally grown, including sustainable livestock from the Gladwin's family farm in West Sussex – we call this 'local & wild'.

Daily Loosener - 10 Sussex Delight

Adnams gin ,Early press Sussex Reserve, apple and cranberry juice.

Wine of the Week

Ciacci Piccolomini d'Aragona, Brunello Di Montalcino DCG 2014

The bouquet is intense, fruit-forward, spicy, and floral with hints of red berry fruits enriched by delicate spicy notes. Warm, soft, and very well balanced on the palate; well-structured with soft tannins and long aftertaste.

£58

SOURDOUGH, BURNT BUTTER EMULSION 3

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 2.5 each **

SMOKED TROUT CORNETTO, DILL 2.5 each

CARAMALISED ONION & BUTTERBEAN HUMMUS, CRUDITES, TRUFFLE, CRISPBREAD 6.5

BAHARAT SPICED CAULIFLOWER, REDCURRANT JELLY, YOGHURT 6

SWEETCORN SOUP, SUSSEX CHORIZO, CHILLI OIL, KEENS CHEDDAR PUFFS 8

CHIDDINGFOLD BEETROOT CARPACCIO, CARROT TOP PESTO, GOATS' CURD, PUMPKIN SEED GRANOLA 9

PAN-FRIED GOAT'S CHEESE, GRILLED PEAR, CARAMELISED FIG, LINSEEDS 10

TREACLE CURED CHALK STREAM TROUT, PICKLED WALNUT EMULSION, BEETROOT, CUCUMBER 11

HAND DIVED SCALLOP CEVICHE, CAULIFLOWER RICE, LEMON VERBENA & CHILLI CONSOMMÉ 12

TRENDING SALAD, OAK LEAF, SMOKED TROUT, HEN'S EGG, GIANT COUSCOUS 18

GRILLED AUBERGINE, CONFIT CHERRY TOMATO, WHITE BEAN CREAM, CHILLI, MINT 15

SCOTTISH HAKE FILLET, PRAWNS, MUSSEL & CHILLI RISOTTO, SAMPHIRE 26

SUSSEX VENISON HAUNCH, RED CABBAGE, TRUFFLED MUSHROOM DUXELLES, RED KALE 28

DORSET LAMB RUMP, CHIDDINGFOLD CARROT, PARSLEY ROOT, BUTTERED SPINACH 28

PARTRIDGE, SOURDOUGH CRUMPET, QUINCE, PICKLED GIROLLES, CAVOLO NERO 26

LYON'S HILL FARM BEEF RUMP, HEN OF THE WOODS, CAULIFLOWER, THAKEHAM BABY LEEK 30

BIODYNAMIC GREEN SALAD, MUSTARD DRESSING 3.5

BEER GLAZED SWEETCORN RIBS 4

CRISPY ROASTED POTATOES, ROSEMARY SALT 4.5

BARON BIGOD, CASHEL BLUE, LANCASHIRE BOMB, R ONION JAM, CARAWAY CRISPBREAD 12

SALTED CARAMEL CHOCOLATE TORTE, CREME FRAICHE, NIBBED COCOA BEANS 7

NUTBOURNE WINDFALL APPLE TARTE TATIN, CORN HUSK ICE CREAM 7

POACHED PEAR, RED WINE & THYME REDUCTION, CRANBERRIES SORBET, ALMOND TUILE 7

this is our **#oneplanetplate dish, contributing to a better food future. We're taking part in a global restaurant campaign to put sustainability on the menu



@THEBLACKLAMB_RESTO

GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.