

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".

WELLINGTON SET MENU

55.0 pp

Daily Loosener Cocktail	12.0
Nutty Vintage, Nutbourne Vineyard, Sussex, 2018	12.5

Mushroom Marmite Éclair
Goat's Cheese Tartlet, Garden Pea

Pan-Fried Goat's Cheese, Cranberry Jam, Hazelnut
Tempura Courgette Flower, Goats Curd, Romanesco

Sussex Beef Fillet Wellington To Share
Served With Crispy Salt Roast Potatoes & Red Wine Jus

White Chocolate Tartlet, Chiddingfold Raspberries

- One For The Road -

Espresso Martini	14.0
Kingston Black	9.0

@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill.

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy