

# 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 - 12

### Violet Touch

Celeriac Vodka, Orange Juice, Angostura Bitters, Violet Syrup

## Wine of the Week

### Bollinger La Grande Annee 2014, Champagne, France

Golden with a precise and fruity nose, aromas of cherry and lemon mingle with quince and bergamot. Nose of hazelnut, almond, peach and pulm. Intense effervescence, followed by a wonderful vinosity, with a a balance and delicate acidity.

**26.50 Glass 158 bottle**

JERSEY ROCK OYSTERS 3.5 each or 6 for 20

SOURDOUGH BREAD, WHIPPED WILD GARLIC BUTTER 4

MUSHROOM MARMITE ECLAIR, EGG CONFIT, CORNICHON 2.5 each \*\*

WHIPPED COD ROE, SQUID INK TAPIOCA, LUMPFISH CAVIAR 3

PAN-FRIED GOAT'S CHEESE, HAZELNUTS, HONEY, THYME 8.5

BROAD BEAN HUMMUS, NUTBOURNE TOMATO SALSA, CRUDITES, CARAWAY CRISP 8

TENDERSTEM BROCCOLI, SWEET CHILLI SAUCE, TOASTED SEEDS 11.5

NUTBOURNE TOMATO SALAD, LONDON BURRATA, WILD GARLIC, SUNFLOWER SEEDS 13.5

GRILLED HAMPSHIRE ASPARAGUS, PUMPKIN SEED GRANOLA, BURNT BUTTER EMULSION 12.5

ADNAMS VODKA CURED CHALK STREAM TROUT, BUTTERMILK, COMPRESSED CUCUMBER, DILL 11

SUSSEX CHORIZO, HUNG YOGHURT, CRISPY KALE, CARAWAY CRISP 11

TRENDING SALAD, OAK LEAF, SMOKED TROUT, RATTE POTATOES, LINSEEDS, HENS EGG 16

POTATO GNOCCHI, GRILLED SPRING ONIONS, WILD GARLIC BUTTER, OYSTER MUSHROOMS 21

ATLANTIC HAKE FILLET, RED PEPPER PIPERADE, NUTBOURNE TOMATO, SAMPHIRE, CAPERS 26

DORSET LAMB RACK, CONFIT HOGGET SHOULDER, CANNELLINI BEANS, WILD GARLIC 32

LYON'S HILL FARM BEEF SIRLOIN, PURPLE VILOTELLE POTATO, GARDEN PEAS, CHIMICHURRI 34

MIXED LEAF SALAD, HONEY MUSTARD DRESSING 3.5

SUSSEX BUTTERED FINE BEANS, LINSEEDS 5.5

CRISPY POTATOES, ROSEMARY SALT 5.5

WHITELAKE T'OR, BARON BIGOD, LANCASHIRE BOMB, CARAMELISED ONION JAM 14

TONKA BEAN PANNACOTTA, CHICHESTER STRAWBERRIES, BASIL 8

DARK CHOCOLATE & HAZELNUT PRALINE DELICE, WHITE CHOCOLATE, CHERRY SORBET 8

CARAMELISED WHITE CHOCOLATE MOUSSE, OAT CRUMB, RASPBERRY 8

\*\*\* This is our **#oneplaneplate** 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 SERVICE CHARGE WILL BE ADDED TO YOUR BILL.