

# THE BLACK LAMB

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"

## Group Sharing Menu

£58pp

### Mouthfuls

Mushroom Marmite Éclair, Egg Confit, Cornichon  
Blue Cheese Mousse Tartlet

### Sharing Plates

Crispy Jerusalem Artichokes, Black Garlic Aioli  
Partridge Popcorn, Tabasco Mayo, Pine Salt  
Pan Fried Goat Cheese, Beetroot Jam, Hazelnuts  
Gladwin Chorizo, Crispy Kale, Caraway Crispbread

### Prime Cut (Choice Of)

#### Served with Salt Baked Potatoes and Kentish Salad

Salt Baked Celeriac, Red Lentil Tarka Dahl  
Grilled Dorset Gurnard, Spiced Cauliflower, Lime, Coriander  
Sussex Lamb Rump, Braised Endive, Date Compote

### Pudding

Salted Caramel & Chocolate Tart



@THEBLACKLAMB\_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.

GAME DISHES MAY CONTAIN SHOT

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.