THE BLACK LAMB

By Local & Wild

NEW YEAR'S EVE MENU

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'.

On Arrival

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon

Maldon AAA Oyster, Pickled Apple

Exmoor Caviar Blini, Crème Fraîche (+18.0)

Torched Squash Carpaccio, Kale Pesto, Candied Stem Ginger, Mizuna

Hand-Dived Scallop, Black Truffle Risotto, Chervil

Sussex Beef Wellington, Wild Mushrooms, Red Wine Jus

Served With Crispy Rosemary Potatoes & Brussels Sprouts Salad

Pan-Fried Goat's Cheese, Cranberry Jam (+12.0)

70% Dark Chocolate Mousse, Hazelnut Praline, Buckwheat

Cranberry Fruit Pastel

120.0

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A discretionary service charge will be added to your bill

THE BLACK LAMB

By Local & Wild

NEW YEAR'S EVE MENU **Pescatarian**

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'.

On Arrival

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon

Maldon AAA Oyster, Pickled Apple

Exmoor Caviar Blini, Crème Fraîche (+18.0)

Torched Squash Carpaccio, Kale Pesto, Candied Stem Ginger, Mizuna

Hand-Dived Scallop, Black Truffle Risotto, Chervil

Chalk Stream Trout & Chard Wellington, Watercress Crème Fraîche

Served With Crispy Rosemary Potatoes & Brussels Sprouts Salad

Pan-Fried Goat's Cheese, Cranberry Jam (+12.0)

70% Dark Chocolate Mousse, Hazelnut Praline, Buckwheat

Cranberry Fruit Pastel

120.0

THE BLACK LAMB

By Local & Wild

NEW YEAR'S EVE MENU **Vegetarian**

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'.

On Arrival

Nutty Vintage, Nutbourne Vineyards, Sussex, 2018

Mushroom Marmite Éclair, Confit Egg Yolk, Cornichon

Somerset Goat's Cheese Mousse Cornetto, Truffled Sussex Honey

Torched Squash Carpaccio, Kale Pesto, Candied Stem Ginger, Mizuna

Jerusalem Artichoke Risotto, English Pecorino, Chestnut

Wild Mushrooms & Beetroot Wellington, Truffled Cheddar Fondue

Served With Crispy Rosemary Potatoes & Brussels Sprouts Salad

Pan-Fried Goat's Cheese, Cranberry Jam (+12.0)

70% Dark Chocolate Mousse, Hazelnut Praline, Buckwheat

Cranberry Fruit Pastel

120.0

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A discretionary service charge will be added to your bill