

# 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".

<b>Daily Loosener – Sussex Cherry Brandy Manhattan</b>	12.5
Homemade Cherry-Infused Brandy, Delamain XO Cognac, Red Vermouth, Bitters	
<b>Sussex Reserve NV – The Gladwin Family Wine, Nutbourne Vineyards, Sussex</b>	8.0   23.0   36.5
Made by our family at Nutbourne since 1991, Sussex Reserve is a floral field blend of English grapes – grown, picked, and bottled on our land. It tells our story of time, place, and taste: bright, fresh, and full of the English countryside we call home. Perfect as an apéritif to awaken your taste buds, and delicious with both spicy dishes like our homemade chorizo or creamy, rich plates such as Burrata.	
<b>Apertif – 'Smokey Old Fashioned'</b>	13.0
Port Charlotte Islay Single Malt, Orange Bitters, Orange Zest	
Wild Yeast Sourdough Bread, Cep Butter	5.0
Mushroom Marmite Éclair (Each)   Stilton Endive & Beetroot Bite (Each)	4.0
White Park Sausage Roll, Onion Ketchup	4.0
Scottish Scallop, Chives Butter Emulsion, Pear & Chives Salsa	11.5
Beetroot & Pine Cured Chalk Stream Trout, Beetroot, Horseradish Buttermilk	13.0
South Coast Grilled Octopus, Masala-Spiced Butternut, Dill Cream	18.0
Sussex Beef Carpaccio, Garlic Crumbs, Horseradish, Thyme Oil	15.0
Gladwin Chorizo, Yoghurt, Crispy Kale, Caraway Crispbread	10.5
Venison Cigarello, Cranberry Jam, Black Onion Seeds	14.5
West London Burrata, Roasted Sussex Figs Jam	14.5
Caramelised Onion & Butterbean Hummus, Dukkah, Crispbread	10.5
Grilled Leek Hearts, Caramelised Apple, Sussex Seed Clusters, Chicory	10.5
Crispy Jerusalem Artichokes, Black Garlic Aioli	10.0
Brussel Sprout Salad, Apple, Cheddar, Walnut	7.5
Salt Baked Potatoes, Rosemary Salt	6.0
Cauliflower Steak, Cranberry and Walnut Salsa, Tahini Yoghurt	20.0
Venison Ragu, Tagliatelle, Montgomery Cheddar	28.0
Fillet of Cornish Hake, Turnip, Sorrel Butter Sauce	32.0
Gressingham Duck Breast, Duck Fat Roast Carrot, Pickled Walnut, Dukkha	32.0
Tamworth Pork Chop, Kale , Swede, Red Wine Jus	29.0
Yorkshire White Park Beef, served with Salt Baked Potatoes & Pepper Sauce	
Sirloin Chop (550g)	72.0
Porterhouse Steak (650g)	94.0
Rib of Beef (1.2kg)	120.0
Sussex Beef Wellington, Salt baked Potatoes, jus	95.0
Sticky Toffee Pudding, Butterscotch Sauce, Lime Zest	10.5
Chocolate Mousse, Salted Caramel, Toasted Almonds	18.0
Honey Baked Truffle Brie, Warm Toast (To Share)	
Choice of 1, 2, or a Full Cheese Board with Quince Jam	4.0   8.0   16.0
Tamworth, Red Leicester, Cashel Blue, White Lake Driftwood	

@THEBLACKLAMB\_RESTO

We Operate Under 100% Renewable Electricity

Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.

Any Allergies or Dietary Requirements Please Let a Member of The Team Know



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