

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".

Daily Loosener – Dry January Martini	12.5
Adnams Gin, Dry Vermouth, Lemon Peel	
Chateau Argadens, Famille Sichel, Bordeaux 125ml 375ml 750ml	9.0 23.0 45.0
This vintage offers a dark and bright colour. The nose, although young, is remarkably rich. It reveals great aromatic complexity with notes of fresh fruit, red and blackberries accompanied by toasted notes. On the palate, it is structured and elegant and beautifully balanced which gives it a great persistent finish.	
Wild Yeast Sourdough Bread, Cep Butter	5.0
Mushroom Marmite Éclair (Each)	4.0
Goats Cheese Mousse Cornetto (Each)	4.0
Clawston Potted Blue Stilton 50g (To share)	6.0
Exmoor Caviar, Sour Blini, Crème Fraiche (5g)	18.0
South Coast Grilled Octopus, Selection of Pickles, Pepper Oil	18.0
Beef Tartare, Confit Egg Yolk, Cornichons	18.0
Gladwin Chorizo, Crispy Kale, Caraway Crispbread	10.5
Scallops, Jerusalem Artichoke, Truffle Puree, Brown Butter Sauce	22.0
Grilled Leek Heart, Yoghurt, Truffle Honey Dressing	12.5
Pan Fried Goat's Cheese, Cranberry Jam, Hazelnuts	12.0
Crispy Jerusalem Artichokes, Black Garlic Aioli	10.5
Butter Bean Hummus, Caramelized Onion, Crispbread	10.5
Salt Baked Potatoes, Rosemary Salt	6.0
Brussel Sprout, Apple, Walnuts Salad	6.0
Sussex Kale, Garlic, Butter	6.0
Salt Baked Celeriac, Red Lentil Tarka Dahl	20.0
Fillet of Cornish Hake, White Bean Cassoulet	32.0
Grilled Lemon Sole, Kimchi Butter, Crispy Capers	32.0
Sussex Fallow Deer, Cauliflower Purée, Braised Red Cabbage	29.0
Tamworth Pork Chop, January King Cabbage, Apple BBQ Sauce	29.0
Gressingham Duck Breast, Wild Foraged Mushrooms, Truffle Purée	34.0
Special Beef Cuts	
Yorkshire White Park Beef, served with Salt Baked Potatoes & Pepper Sauce	
Sirloin Chop (550g)	72.0
Porterhouse (800g)	94.0
Rib of Beef (1.1kg)	120.0

Cocktail

Peach & Rose Cup HAYMAN'S PEACH & ROSE CUP, LEMONADE, SUMMER BERRIES, MINT	12.5
Espresso Martini ADNAMS TRIPLE MALT VODKA, FAIR COFFEE LIQUEUR	12.5
Nutbourne Negroni HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	13.0
Sussex 75 WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	13.0
Old Fashioned BRUICHLADDICH, BITTERS, ORANGE ZEST	13.0
Silver Bullet ADNAMS COPPER GIN, KUMMEL, LEMON JUICE	13.0
Seasonal Gimlet ADNAMS COPPER HOUSE GIN, SEASONAL HOMEMADE CORDIAL	6.5

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA	7.0
Holos Kombucha GINGER & HIBISCUS	8.0
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	8.5

Beers

Adnams Blackshore Stout (500ml) 4.2%	7.5
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.5
Adnams Dry Hopped Lager (440ml) 4.2%	6.5
Blonde Organic Lager, Gluten Free (330ml) 5%	6.0
Original Small Beer Pale Ale 2.5%	6.5
Wimbledon Lager (330ml) 4.8%	6.5
Wimbledon Pale Ale (330ml) 4.2%	6.5
Lucky Saint Beer 0.5%	5.5
Adnams Wild Wave Cider (330ml) 5%	5.5

After Dinner

Coteaux Du Layon Premier Cru, 2018	13.5
Maison Sichel, Sauternes, 2022	14.5
Taylors 20Y Tawny Port, Portugal	14.0
Macallan 12Y Double Cask Single Malt, Scotland	15.0



@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