

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".

Monday 29th June

Wimbledon Cocktail - 'Over The Net'	12.5
Hayman's Gin, Lime Juice, Sussex Honey Syrup, Mint, Sussex Strawberries, Nutty Wild	
Ceretto Dolcetto d'Alba Rossana (Organic) 2024	12.5 36.0 64.0
Bright, crunchy and organic; wild cherry, blackberry and violet notes with soft tannins and real freshness. Extremely food-friendly, especially game birds, pork or antipasti. Worth noting the Ceretto family also pour it by the glass at their 3* Michelin restaurant in Alba, which says a lot about the wine's versatility and precision.	
Wild Yeast Sourdough Bread, Black Garlic Butter	5.0
Mushroom Marmite Éclair (Each) Goat's Cheese Mousse Tartlet, Honey (Each)	4.0
Cherry Belle Radishes, English Salad Cream	4.5
Picked Devon Crab, Arundel Cucumber, Chillies, Radish	16.5
Chalk Stream Trout, Cucumber, Chili, Elderflower	14.5
Sussex Chorizo, Crispy Kale, Yogurt, Caraway Crispbread	10.5
Hand Cut Sussex Beef Tartare, Confit Egg, Cornichons	16.5
Goats Cheese, Tomatoes, Sussex Herb Pesto	12.5
Harissa Roasted Courgette, Lemon Tahini Dressing, Chilli	12.0
Broad Bean Hummus, Crudites, Caraway Crispbread	9.5
Tenderstem Broccoli, Sussex Carrot Top Pesto, Toasted Seeds	12.0
Salt Baked Potatoes, Rosemary Salt	6.0
Mixed Leaves Salad, Apple, Cashel Blue Cheese	7.5
Miso Glazed Aubergine, Sesame, Soy, Fresh Sussex Peas	20.0
Whole Brixham Plaice, Burnt Butter Sauce, Capers	32.0
Tamworth Pork Tenderloin, Broad Beans, Tomatoes, Fennel & Marjoram Salsa	29.0
Gladwin Lamb, Sussex Pea & Mint Puree, Broad Bean Persillade, New Potatoes	34.0
Belted Galloway Beef Rump, Salsa Verde, Jus (300g)	36.0
Special Beef Cuts	
Belted Galloway Beef, served with Salt Baked Potatoes & Red Wine Jus:	
Sirloin Chop (500g to share)	72.0
Rib Chop (800g to share)	120.0

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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

Cocktails

Peach & Rose Cup HAYMAN'S PEACH & ROSE CUP, LEMONADE, SUMMER BERRIES, MINT	13.5
Espresso Martini ADNAMS TRIPLE MALT VODKA, FAIR COFFEE LIQUEUR	13.5
Nutbourne Negroni HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	14.0
Sussex 75 WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	14.0
Old Fashioned BULLET BOURBON, BITTERS, ORANGE ZEST	14.0
Silver Bullet ADNAMS COPPER GIN, KUMMEL, LEMON JUICE	14.0
Seasonal Gimlet ADNAMS COPPER HOUSE GIN, SEASONAL HOMEMADE CORDIAL	8.0

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	8.0
Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA	7.5
Holos Kombucha GINGER & HIBISCUS <u>Or</u> CITRA HOPS	8.5
Seedlip Grove 42 & Tonic	9.0
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	9.0

Beers

Adnams Blackshore Stout (500ml) 4.2%	7.7
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.7
Adnams Dry Hopped Lager (440ml) 4.2%	6.7
Blonde Organic Lager, Gluten Free (330ml) 5%	6.5
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 (75ml)	13.5
Maison Sichel, Sauternes, 2022 (75ml)	14.5
Taylors 20Y Tawny Port, Portugal (75ml)	14.5
Macallan 12Y Double Cask Single Malt, Scotland (35ml)	15.5



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