THE BLACK LAMB

By Local & Wild

We use wild, foraged & locally grown produce, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines.

Saturday 7th November

Daily Loosener – Quince Plane 13.0
Scotch Whisky, Adnams Sloe Gin, Amaro, Homemade Quince Cordial, Citrus

Chateau Veyry, Bordeaux, 2016, France
2016 was an exceptional vintage in Bordeaux and it should come as no surprise that Christian has made a hugely complex wine. The fruit is so pure and ripe and the oak magnificently well integrated. It is a powerhouse of a wine but (as is always the case) there is also refinement and elegance. Really outstanding winemaking. 15.0 | 45.0 | 78.0

Wild Yeast Sourdough Bread, Cep Butter 5.0
Mushroom Marmite Éclair *(Each)* | Goat's Cheese Mousse Tartlet, Honey 4.0

Chalk Stream Trout Pastrami, Pickled Red Cabbage, Cucumber, Herbs 13.5
Half Shell Scallop, Apple Salsa, Brown Butter Sauce 14.0
Sussex Chorizo, Crispy Kale, Yogurt, Caraway Crispbread 10.5
Hand Cut Sussex Beef Tartare, Confit Egg, Cornichons 16.5
Pigs In Blankets, Mustard Crème Fraiche 10.5

Crispy Jerusalem Artichokes, Pink Shallots, Black Garlic Aioli 12.0
Grilled Goat's Cheese, Sussex Beetroot, Endive, Mustard 12.0
Tenderstem Broccoli, Sussex Herb Pesto, Toasted Seeds 12.5
Salt Baked Potatoes, Rosemary Salt 8.5
Chapel Farm Gem Lettuce, Caesar Dressing, Pecorino 6.0
Sprout Salad 7.0

From The Robata
Belted Galloway Beef, served with Salt Baked Potatoes & Red Wine Jus:
Sirloin (500g) 80.0
Rib of Beef (800g) 120.0

Richard's Crown Prince Squash, Tahini Yoghurt, Sage Gremolata 22.0
Butternut Squash Ravioli, Hazelnut Brown Butter Sauce, Chives 24.0
Cornish Pollock, Chapel Farm Swiss Chard, Lemon Butter Sauce 32.0
Sussex Pork Chop, Sprouts, Grilled Hispi Cabbage, Mustard Jus 28.0
South Downs Fallow Deer, Celeriac Puree, Woodland Mushroom, Blackcurrant Jus 32.0
Sussex Rump of Beef, 34.0

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WE OPERATE UNDER 100% RENEWABLE ELECTRICITY
GAME DISHES MAY CONTAIN SHOT | PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

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Cocktails

Peach & Rose Cup | HAYMAN'S PEACH & ROSE CUP, LEMONADE, SUMMER FRUITS,	12.5
Espresso Martini | ADNAMS TRIPLE MALT VODKA, FAIR COFFEE LIQUEUR, SUGAR	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 | BULLET BOURBON, BITTERS, ORANGE ZEST	13.0
Classic Margarita | JOSE CUERVO TEQUILA, COINTREAU, FRESH LIME, SALT	13.0
Silver Bullet | ADNAMS COPPER GIN, KUMMEL, LIME JUICE	13.0
Seasonal Gimlet | ADNAMS COPPER HOUSE GIN, SEASONAL HOMEMADE CORDIAL	7.0

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 | CITRUS HOPS	8.0
Seedlip Grove 42 & Tonic	8.5

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	13.5
Maison Sichel, Sauternes, 2022	14.5
Taylors 20Y Tawny Port, Portugal	14.0
Macallan 12Y Double Cask Single Malt, Scotland	15.5

We are Supporting StreetSmart - a voluntary £1 per table will be added to the bill to support local charities for homeless people

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