

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 10th October

Daily Loosener - Spiced Pumpkin & Apple Sour	13.0
Adnams Vodka, Pumpkin Syrup, Lemon Juice, Apple Juice, Honey, Miracle Foam	

RODA Reserva 2021 - Rioja, Spain	15.5 46.5 78.0
We first ran this wine after Richard visited RODA in Haro, in the heart of Rioja. A modern style of Rioja - less vanilla oak, more fresh fruit and elegance. Blackberry, dark cherry, plum and raspberry, with subtle spice, silky tannins and beautifully integrated French oak. Think Basque cooking: grilled meats, mushrooms and food cooked over fire.	

Wild Yeast Sourdough Bread, Watercress Butter	5.0
Mushroom Marmite Éclair (Each)	4.0
Goat's Cheese Mousse Tartlet, Honey (Each)	4.0
Hand Picked Crab Rosti, Aioli, Chives	8.5

Chalk Stream Trout Pastrami, Pickled Red Cabbage, Cucumber, Herbs	13.5
Grilled South Coast Squid, Chilli, Sussex Cucumber, Yogurt	14.0
Cornish Blue Fin Tuna, English Ponzu, Chilli	16.5
Sussex Chorizo, Crispy Kale, Yogurt, Caraway Crispbread	10.5
Hand Cut Sussex Beef Tartare, Confit Egg, Cornichons	16.5

Crispy Jerusalem Artichokes, Pink Shallots, Black Garlic Aioli	12.0
West London Burrata, Sussex Beetroot, Grilled Radicchio, Mustard	14.5
Tenderstem Broccoli, Sussex Herb Pesto, Toasted Seeds	8.5
Salt Baked Potatoes, Rosemary Salt	6.0
Chapel Farm Gem Lettuce, Caesar Dressing, Pecorino	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, Lentil Dahl, Toasted Seed Dressing	22.0
Brixham Hake, Chapel Farm Swiss Chard, Chive Butter Sauce	29.0
Tamworth Pork Chop, Creamed Hispi Cabbage, Chorizo Crumbs, Apple Sauce	29.0
South Downs Fallow Deer, Garlic Mushrooms, Kale, Blackberry Jus	32.0
Confit Duck Leg, Celeriac Puree, Root Veg & Bacon Ragu	34.0
Spit Roast Beechwood Farm Chicken, Aioli, Red Wine Jus (Half / Whole)	36.0 70.0

@THEBLACKLAMB_RESTO

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



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

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