## 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 - 'Spiced Pumpkin Daiquiri'	12.5
White Rum, Spiced Pumpkin Puree, Citrus Juice, Sugar Syrup	
RODA Reserva, Rioja, Spain, 2019	
After a visit to Rioja this summer we fell in love with RODA Reserva 2019 - and it shone with everything we ate from grilled beef to delicate fish. This modern Rioja is bursting with ripe red and black fruits, spice, cedar, and subtle oak, delivering freshness, savoury depth, but with elegant structure. It's the perfect wine for autumn, pairing effortlessly with grilled steak, braised venison, mushroom-based dishes - not to mention a Sunday roast.	12.5   32.0   63.0
Wild Yeast Sourdough Bread, Fig Leaf Butter	5.0
Mushroom Marmite Éclair (Each)   Goat's Cheese Tartlet, Sussex Honey (Each)	4.0
Carrot Hummus, Feta, Chilli, Caraway Crispbread	9.0
Queenie Scallops, Watercress Butter, Garlic Breadcrumbs	19.0
Grilled Octopus Escabeche, Soused Vegetables, Fermented Chilli Sauce	18.0
Beetroot & Pine Cured Trout, Beetroot & Horseradish, Soda Bread	13.0
Sussex Beef Tartare, Shallots, Capers, Confit Egg Yolk	15.0
Gladwin Chorizo, Yoghurt, Crispy Kale, Caraway Crispbread	9.5
West London Burrata, Hazelnut & Truffle Pesto, Chives	14.5
Harissa Roasted Courgette, Lemon Tahini, Pickled Chilli	12.0
Leek & English Pecorino Ravioli, Creamed Leeks, Dijon Mustard, Hazelnuts	13.0   25.0
Grilled Sussex Corn on the Cob, Lime & Chilli Butter	8.0
Kentish Leaf Salad, Honey Dressing	6.0
Spiced Kentish Cauliflower, Mint Yogurt, Golden Sultana, Crispy Onions	6.0
Salt Baked Potatoes, Rosemary Salt	6.0
Nutbourne Tomato Salad, Shallot, Sherry Vinegar	6.0
Crown Prince Squash, Flageolet Bean Ragout, Sussex Herbs, Crispy Onion	20.0
Grilled Whole Brixham Plaice, Brown Butter, Lemon, Parsley	30.0
Cornish Pollock, Salsify, Courgette, Seaweed Butter Sauce	27.0
Sussex Pork Chop, Fig Leaf Apple Puree, Autumn Veg, Goat Cheese Gratin	29.0
Gressingham Duck Breast, Celeriac Puree, Honey Anise Roasted Carrot, Cobnut	32.0
Lyons Hill Rump, Chestnut Mushrooms, Shallots, Gar lic, Jus	32.0
Chocolate Mousse, Cherry Compote	9.5
Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream	9.5
Burnt Cheesecake, Quince, Crème Fraiche	9.5
Choice of 1, 2, or a Full Cheese Board with Tomato and Apple Chutney	
Tamworth, Montgomery Cheddar, Cashel Blue, White Lake Driftwood	4.0   8.0   16.0

## Cocktails 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 7.0 Virgin Cucumber Collins | MUDDLED CUCUMBER, LIME, SUGAR, SODA 8.5 Forest Spritz | EVERLEAF FOREST, TONIC WATER, ORANGE SLICE **Beers** 7.5 Prospect Pale Ale, Gluten Free (500ml) | 4.5% 6.5 Adnams Dry Hopped Lager (440ml) | 4.2% 6.0 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% Lucky Saint Beer | 0.5% 5.5 5.5 Adnams Wild Wave Cider (330ml) | 5% After Dinner 13.5 Coteaux Layon, Chateau Soucherie, 2020 Maison Sichel, Sauternes, 2022 14.5



14.0

15.0

Taylors 20Y Tawny Port, Portugal

Macallan 12Y Double Cask Single Malt, Scotland