

# 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.

Thursday 2<sup>nd</sup> July

<b>Wimbledon Cocktail - 'Over The Net'</b>	12.5
Hayman's Gin, Lime Juice, Sussex Honey Syrup, Mint, Sussex Strawberries, Nutty Wild	
<b>Ceretto Dolcetto d'Alba Rossana (Organic) 2024</b>	12.5   36.0   64.0
Bright, crunchy and organic; wild cherry, blackberry and violet notes with soft tannins and real freshness. Pairs well with game birds, pork or antipasti. The Ceretto family also pour it by the glass at their 3* Michelin restaurant in Alba	
Wild Yeast Sourdough Bread, Fig Butter	5.0
Mushroom Marmite Éclair (Each)	4.0
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
Portland Scallop, Sussex Peas, Garlic Crumbs	14.5
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	8.5
Mixed Leaves Salad, Apple, Cashel Blue Cheese	7.5
Salt Baked Potatoes, Rosemary Salt	6.0
Miso Glazed Aubergine, Sesame, Soy, Fresh Sussex Peas	20.0
Whole Brixham Plaice, Burnt Butter Sauce, Capers	32.0
Newlynn Hake, Nantais Sauce, Fennel, Chives	30.0
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
<b>Special Beef Cuts</b>	
Belted Galloway Beef, served with Salt Baked Potatoes & Red Wine Jus:	
Sirloin Chop (500g to share)	72.0
Rib of Beef (800g to share)	120.0

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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



## 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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