



THE BLACK LAMB

By Local & Wild

CHRISTMAS EXPRESS MENU

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'

While You Wait

Daily Loosener	12.5
Nutty Vintage (Glass)	13.0

Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk
Pigs In Blankets, Rosemary, Honey Mustard Crème Fraîche

Sharing Plates

South Coast Grilled Octopus, Squash, Dill Cream
Sussex Partridge Popcorn, Spiced Plum Ketchup, Pine Salt

Main

Grilled South Downs Venison, Celeriac Purée, Honey Berries
or
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Hazelnuts (v)

Dessert

Sticky Toffee Pear Parkin, Butterscotch, Clotted Cream Ice Cream

3 Courses | 32.0

4 Courses | 38.0

Available weekdays lunches only



@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill