

# 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.

## FARM TO FORK MENU

24.0pp for 2 courses | 28.0pp for 3 courses

*Available Wednesday to Friday*

---

<b>Wine Pairing Lunch Offer</b>	125ml   750ml
Nutbourne Sussex Reserve	5.0   22.0
Rascal Rouge, Famille Perrin	5.0   22.0

---

Broad Bean Hummus, Crudites, Caraway Crispbread

**Or**

Sussex Chorizo, Crispy Kale, Yoghurt, Caraway Crispbread

Miso Roasted Aubergine, Cashew Nut Mayonnaise, Summer Peas

**Or**

Pork Tenderloin, Broad Beans, Tomatoes & Marjoram Salsa

Chocolate Mousse, Hazelnuts

@THEBLACKLAMB\_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

