

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

Wine Pairing Lunch Offer

125ml | 750ml

Nutbourne Sussex Reserve

5.0 | 22.0

Rascal Rouge, Famille Perrin

5.0 | 22.0

Crispy Jerusalem Artichokes, Pink Shallots, Black Garlic Aioli

Or

West London Burrata, Herb Pesto, Nutbourne Tomatoes

Richard's Crown Prince Squash, Goat's Curd, Toasted Seeds

Or

Venison Ragù, Fresh Pasta, English Pecorino

Chocolate Mousse, Hazelnut Soil

@THEBLACKLAMB_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

