

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.

GROUP SHARING MENU

£58.0

Mouthfuls

Mushroom Marmite Éclair, Egg Confit, Cornichon

Goats Cheese Mousse Tartlet, Sussex Honey

Sharing Plates

West London Burrata, Nutbourne Tomatoes, Sussex Herb Pesto

Sussex Courgette, Sussex Strawberry, Mint, Za'atar

Picked Devon Crab, Arundel Cucumber, Chillies, Radish

Sussex Chorizo, Crispy Kale, Yogurt, Caraway Crispbread

Prime Cut (Choice Of)

Served with Salt Baked Potatoes and Kentish Salad

Leek & Parmesan Ravioli, Leek Fondue, Berkswell Cheese

Dorset Pollock, Cider Butter, Sussex Fennel, Mussels

Pork Tenderloin, Broad Beans, Tomatoes, Fennel & Marjoram Salsa

Pudding

Chocolate Mousse, Hazelnuts

@THEBLACKLAMB_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

