



THE BLACK LAMB

By Local & Wild

HARVEST MOON MENU

The Harvest Moon marks the season's final gathering, once celebrated across the countryside before we grew disconnected from its rhythm. This menu is our tribute, built entirely around the Sussex land, farms, and producers we call home.

Wild Foraged Surrey Hills Mushroom Marmite Éclair

Old Mead Farm Arundel Broad Bean Hummus Tartlet

Gladwin Family Farm Beef Dripping Candle, Milk Buns

Secretts Milford Garden Marrow Tempura, Crème Fraîche,

Late Season Tomato & Onion Chutney

Sussex Cow Curd Stracciatella, Comice Pear, Endive, Lovage

Sefter Farm Parham Sweetcorn and Devon Crab Chowder,

Gladwin Chorizo, Puffed Buckwheat

Waterlands Farm Rowhook Sussex Regenerative Beef,

Girolles, Alexanders and Peppercorn Butter Sauce

Ringden Farm Sussex Stone Fruit Melba, Meringue, Candied Seeds

54.0

@THEBLACKLAMB_RESTO

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL