

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.

LOCAL & WILD MENU

52.0 | +39.0 for wine pairing

Snacks

Mushroom Marmite Éclair, Egg Confit, Cornichon

Goat Cheese Mousse Tartlet, Honey

Nutty Wild, Nutbourne Vineyards, Sussex, England

Root

Crispy Jerusalem Artichokes, Pink Shallots, Black Garlic Aioli

Sussex Reserve, Nutbourne Vineyards, Sussex, England

Sea

Picked Devon Crab, Pickled Arundel Cucumber, Seaweed Aioli

Altano Douro White, Douro, Portugal

Farm

Sussex Chorizo, Yoghurt, Crispy Kale

Res Fortes GMS 2022 AOP Cotes Du Roussillon, South of France

Prime Cut

Belted Galloway Beef Rump, Truffled Mushroom Duxelle, Green
Peppercorn Sauce

Can Axartell Mado, Merlot & Montenegro, Pollenca, Mallorca

Sweet

Sticky Date Pudding, Clotted Cream

Coteaux Du Layon, Chateau Soucherie, France

@THEBLACKLAMB_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

