

THE BLACK LAMB

By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines – We call this "Local & Wild".

Sunday 4th October

Daily Loosener – Bloody Mary

12.5

Pickled House Tomato Juice, Adnams Longshore Vodka, Lemon, Sugar, Spices

RODA Reserva 2021 – Rioja, Spain

15.5 | 46.5 | 78.0

We first ran this wine after Richard visited RODA in Haro, in the heart of Rioja. A modern style of Rioja – less vanilla oak, more fresh fruit and elegance. Blackberry, dark cherry, plum and raspberry, with subtle spice, silky tannins and beautifully integrated French oak. Think Basque cooking: grilled meats, mushrooms and food cooked over fire.

Wild Yeast Sourdough Bread, Fig Leaf Butter

5.0

Mushroom Marmite Éclair (Each)

4.0

Goat's Cheese Mousse Tartlet, Honey (Each)

4.0

Beef Shin Croquette, Pickled Cucumbers, Brown Butter Bearnaise

8.5

Sussex Chorizo, Crispy Kale, Yogurt, Crispbread

10.5

Crispy Jerusalem Artichokes, Aioli

11.0

Picked Devon Crab, Pickled Arundel Cucumbers, Seaweed Aioli

16.5

West London Burrata, Beetroot Charred Radicchio, Honey, Lemon

14.5

Cornish Blue Fin Tuna, English Ponzu, Chilli

16.5

Butternut Squash Ravioli, Sage, Brown Butter, Crushed Amaretti

12.0 | 24.0

Brixham Hake, Sauteed Hispi Cabbage, Miso Butter Sauce

29.0

Roast Potatoes | Sunday Veg

6.0

Baby Gem Salad, Caesar Dressing, English Pecorino

7.5

SUNDAY ROAST

All Served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables

Our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms. A mini roast for kids is available.

Sussex Beef Sirloin

29.0

Confit Lamb Shoulder

27.0

Roast Sussex Pork

26.0

½ Creedy Carver Farm Chicken

26.0

Treacle Cured Cauliflower, Onion Gravy

22.0

TO SHARE

Whole Beech Ridge Farm Chicken (2-3 person)

68.0

Fore Rib of Beef (3-4 person)

130.0

@THEBLACKLAMB_RESTO

We Operate Under 100% Renewable Electricity

Game Dishes May Contain Shot | A Discretionary Service Charge Will Be Added To Your Bill.
Any Allergies or Dietary Requirements Please Let a Member of The Team Know



Cocktails

Peach & Rose Cup HAYMAN'S PEACH & ROSE CUP, LEMONADE, SUMMER BERRIES, MINT	12.5
Espresso Martini ADNAMS TRIPLE MALT VODKA, FAIR COFFEE LIQUEUR	12.5
Nutbourne Negroni HAYMAN'S DRY GIN, CAMPARI, NO.2 CAMILLE'S RED VERMOUTH	13.0
Sussex 75 WHITLEY NEIL RHUBARB & GINGER GIN, LEMON, NUTTY WILD SPARKLING WINE	13.0
Old Fashioned BULLEIT BOURBON, BITTERS, ORANGE ZEST	13.0
Classic Margarita JOSE CUERVO TEQUILA, COINTREAU, FRESH LIME, SALT	13.0
Silver Bullet ADNAMS COPPER GIN, KUMMEL, LEMON JUICE	13.0
Seasonal Gimlet ADNAMS COPPER HOUSE GIN, SEASONAL HOMEMADE CORDIAL	7.0

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA	7.0
Holos Kombucha GINGER & HIBISCUS	8.0
Seedlip Grove 42 & Tonic	8.5

Beers

Adnams Blackshore Stout (500ml) 4.2%	7.7
Prospect Pale Ale, Gluten Free (500ml) 4.5%	7.7
Adnams Dry Hopped Lager (440ml) 4.2%	6.7
Blonde Organic Lager, Gluten Free (330ml) 5%	6.5
Wimbledon Lager (330ml) 4.8%	6.5
Wimbledon Pale Ale (330ml) 4.2%	6.5
Lucky Saint Beer 0.5%	5.5
Adnams Wild Wave Cider (330ml) 5%	5.5

After Dinner

Coteaux Du Layon Premier Cru, 2018	13.5
Maison Sichel, Sauternes, 2022	14.5
Taylors 20Y Tawny Port, Portugal	14.0
Macallan 12Y Double Cask Single Malt, Scotland	15.5