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 25th 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, Watercress Butter	5.0
Mushroom Marmite Éclair *(Each)*	4.0
Goat's Cheese Mousse Tartlet, Honey *(Each)*	4.0
Hand Picked Devon Crab, Potato Rosti, Pickled Arundel Cucumber	16.5
Chalk Stream Trout Pastrami, Pickled Cucumbers, Red Cabbage Slaw	14.0
Sussex Chorizo, Crispy Kale, Yogurt, Crispbread	10.5
Hand Cut Sussex Beef Tartare, Confit Egg, Cornichons	16.5
Charred Courgette, Rose Harrissa, Tahini Coconut Yoghurt, Lemon	12.0
Crispy Jerusalem Artichokes, Pink Shallots, Black Garlic Aioli	12.0
Butternut Squash Ravioli, Hazelnut Butter Sauce, Chives	24.0
Poached Newlyn Monkfish Tails, Chervil Beurre Blanc, Swiss Chard	32.0
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	29.5
Confit Lamb Shoulder	28.5
Roast Sussex Pork	28.0
½ Cotswold White Chicken	28.0
Treacle Cured Celeriac, Onion Gravy	24.0
Confit Gressingham Duck Leg	34.0

Belted Galloway Beef to Share:

Sirloin (500g)	80.0
Rib of Beef (800g)	120.0

@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

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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

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