

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".

Sundays On The Farm

£45pp

MOUTHFULS

Mushroom Marmite Éclair, Egg Confit, Cornichon
Goats Cheese Mousse Tartlet, Sussex Honey

SHARING STARTERS

Goat's Cheese, Hazelnut Truffle Pesto, Chives
Gladwin Chorizo, Yoghurt, Crispy Kale, Caraway Crisp

CHOICE OF ROAST with the trimmings

Confit Lamb Shoulder
Beef Sirloin
Sussex Pork
½ Creedy Carver Farm Chicken
Veggie Roast, Onion Gravy

INDIVIDUAL DESSERT

Sticky Toffee Pudding, Butterscotch, Lime



@THEBLACKLAMB_RESTO

A discretionary service charge will be added to your bill.

We Operate Under 100% Renewable Electricity Thanks To Smartest Energy

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