

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.

SUNDAYS ON THE FARM

45.0

MOUTHFULS

Mushroom Marmite Éclair, Egg Confit, Cornichon
Goat Cheese Mousse Tartlet, Honey

SHARING STARTERS

Grilled Goat's Cheese, Nutbourne Tomato, Sussex Herbs
Harissa Roasted Courgette, Lemon Tahini Dressing

CHOICE OF ROAST with the trimmings

Confit Lamb Shoulder
Beef Sirloin
Sussex Pork
½ Creedy Carver Farm Chicken
Stuffed Sussex Pepper

INDIVIDUAL DESSERT

Milk Chocolate Mousse, Whipped Caramel, Hazelnuts

@THEBLACKLAMB_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

