

Local & Wild

THE BLACK LAMB

Private Space Booking

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Welcome to The Black Lamb

Situated in the heart of Wimbledon Village, The Black Lamb is your gateway to the thrilling tastes of the English countryside and coast.

With the Gladwin Brothers' dynamic culinary style, we embrace a hunter-gatherer approach, crafting dishes that highlight the very best of British produce. Our deep-rooted connections with farmers in Sussex and Surrey ensure that every bite allows you to truly 'eat the seasons'.

The excitement doesn't stop there; dive into our drinks menu featuring award-winning English Wines from our very own Nutbourne vineyard and explore The Black Lamb's Little Black Book (LBB) behind the bar for special finds.





Our Private Room

Whether you're celebrating a birthday dinner, a wedding reception, or holding a business meeting - we offer our private dining room that can accommodate a seated lunch or dinner for 22 people, or a standing reception of up to 40.

Located at the back of the restaurant, guests can enjoy the exclusive use of this space with a dedicated waiting team to see to your needs.

We can accommodate to dietary requirements.

Access to restaurant



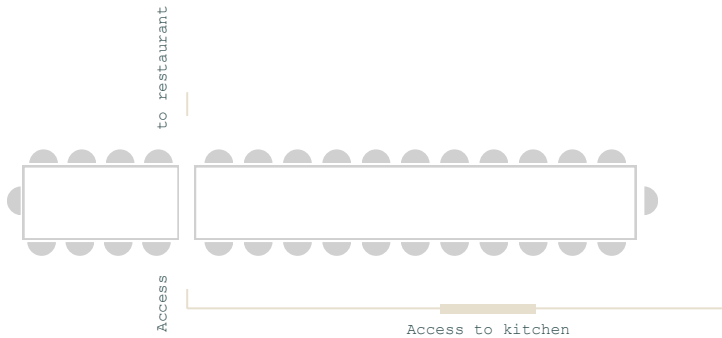
Access to kitchen



Semi-Private Room Option

The space is extremely versatile and during the day is flooded with natural daylight from the skylight above. At night, it offers a more intimate affair - a candlelit oasis from the hustle and bustle of the village.

If you would like to have a bigger reception, we are able to open up our private room to extend the table in order to seat 30 to 32 people.



Feasting Menu

(Sample)

MOUTHFULS

Mushroom Marmite Éclair, Egg Confit, Cornichon

Endive, Cashel Blue, Beetroot Jam

Chalk Stream Trout Cornetto, Tarragon, Crumb, Fish Roe

SHARING PLATES

Cured Chalk Stream Trout, Smoked Cod's Roe, Potato Puffs

Sussex Chorizo, Hung Yoghurt, Crispy Kale, Caraway Crisp

Stuffed Leek, Keen's Cheddar Fondue, Caramised Onions, Hazelnut

Spinach & Ricotta Ravioli, Sherry & Burnt Butter Dressing

MAIN COURSE (choose one)

Carrots, Suffolk Yellow Split Pea Lentil Dhal, Goat's Curd

or

South Downs Fallow Deer, Pickled Walnut, Hen Of The Woods

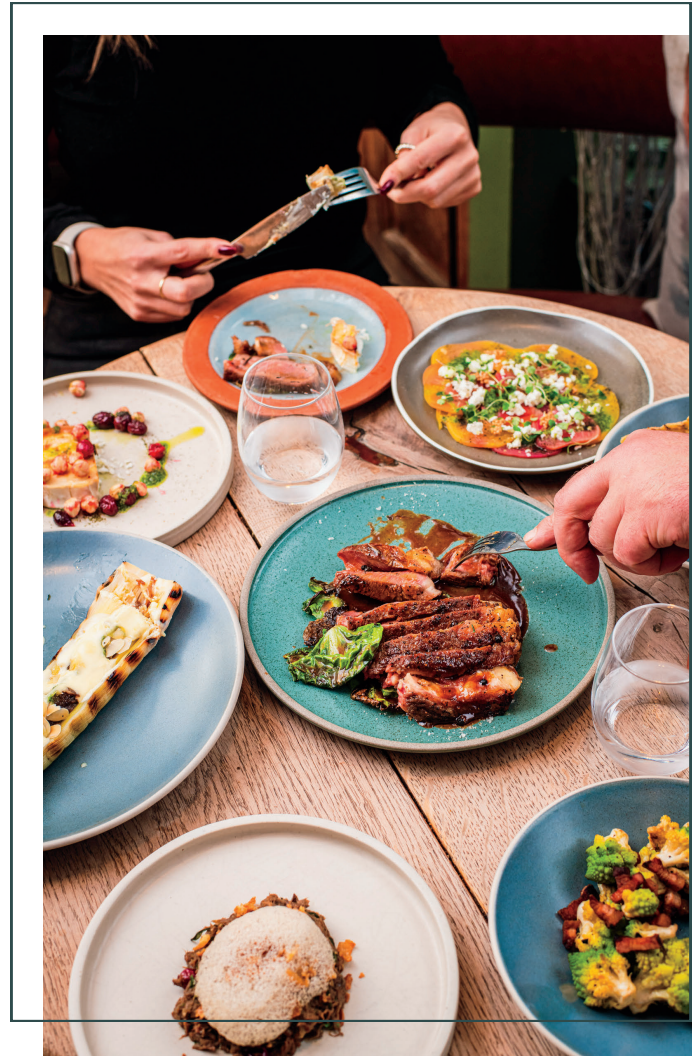
or

Hake Fillet, Lemon Potato Vinaigrette, Rainbow Chard

SWEET

Stem Ginger & White Rum Poached Yorkshire Forced Rhubarb Tart

- 58.0 pp -



Drinks Menu

(Sample)

Daily Loosener Steeped Rhubarb		12.0
Classic Cocktails		12.0
Nutbourne Negroni		12.0
British Manhattan		12.5
Sussex 75		12.5
Banana Old Fashioned		13.0
Nutty Vintage, Nutbourne Vineyards, Sussex, 2018	12.0	54.5
Champagne Lagache, Blanc De Blanc Reserve, NV	14.0	70.0
Bollinger NV, Special Cuvée, Champagne, France		90.0
Sussex Reserve, Nutbourne Vineyards, Sussex, 2019	7.0	21.0 32.5
Bacchus, Nutbourne Vineyards, Sussex, 2020	9.5	28.5 47.5
Côtes Du Rhône Blanc, Famille Perrin, France, 2022	9.5	28.5 48.0
Montagny, 1er Cru, Maison Jaffelin Burgundy, 2022	14.5	43.5 72.5
Altura 350, Dom P. Sichel, Grenache, Syrah, 2019	9.50	28.5 47.5
Altos Rioja, Crianza, Alavesa, Spain, 2018	11.5	34.5 57.5
Pinot Noir 'Les Chapitres', Maison Jaffelin, 2022	13.5	40.5 67.5
B de Biac, Châteaux Biac, Cadillac, Bordeaux, 2014	15.0	45.0 75.0

For more wine options please see our full list.



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THE SHED



RABBIT



sussex



**THE FAT
BADGER**



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