

LORE OF THE LAND

Add On A Glass Of Devaux Champagne Or Nyetimber English Sparkling Wine - £15.50

Arrival Sharing Bites

Selection Of Bread

Whipped Cranberry Butter, Rosemary Oil & Citrus Salt

[V] [Gfo] [Dfo] [Vgo]

White Bean Pate

Home made Crackers, Pickled Shallots, Chives

[Df] [Gfo] [Vg]

Individual Bites

Celeriac Tartlet

*Pickled Apple, Sherry Pickled
Golden Raisins Walnut Pesto [Df]
[Vg] [N]*

Spiced Mushroom Broth

*Pickled Shimeji Mushrooms,
Sesame Oil [Gf] [Df] [Vg]*

Maldon Rock Oyster

*Pickled Apple, Dill Oil, Horseradish
[Supplement of £5] [Gf] [Df]*

Please Pick Your Choice Of Starters, Mains & Puddings

To start With

Roast Parsnip Soup

*Chestnut Dukkah Spice, Whipped
Vegan Feta, Chive Oil [Gf] [Df] [Vg]
[N]*

Red Wine Poached Pear Salad

*Whipped Blue Cheese, Castelfranco
Lettuce, Walnut Pesto, Pickled Celery,
Savoury Granola [Vgo] [Dfo] [Gf] [N]*

Venison Tartare

*Walnut Ketchup, Confit Egg Yolk, Juniper Oil,
Pickled Radicchio, Crispy Kale [Gf] [Df] [N]*

Pastrami Spiced Cured

Chalk Stream Trout

*Pickled Kholrabi, Celery & Chicory Salad,
Hazelnut & Puffed Wild Rice Crumb, Dill Oil
[N] [Gf] [Df] [Nfo]*

On To The Mains

Grilled Duck Breast

*Crispy Duck Leg, Celeriac, Marmalade Jus, Pickled Raddicchio,
Chervil, Coriander & Fennel [Gf] [Df]*

28-Day Aged 10oz Sirloin

*Crispy Shallots, Seasonal Salad, Beef Jus [Supplement
£10] [Gf] [Df]*

Slow Grilled Spiced Monkfish

*Garam Masala Mussels, Charred Cauliflower, Pickled
Sultanas, Coriander [Gf] [Df]*

Mushroom & Chestnut Filo Pie

*London Black Onion Sauce, Hazelnut Pesto, Crispy Sage
[Vg] [Df] [N]*

For the Table to Enjoy...

*Lore Roast Garlic Potatoes, Red Wine Braised Red Cabbage,
Glazed Carrots, Bacon Brussels Sprouts And Gravy [Vgo] [Gfo]
[Dfo][N]*

Puddings

Chocolate Brownie

*Vanilla Icecream, Orange & Grand
Marnier Marmalade, Chocolate Tuille
[Gf] [N]*

Spiced Coconut Rice

Pudding

*Rum & Muscovado Plums, Puffed
Wild Rice [Vg] [Gf]*

Cinnamon Pannacotta

*Pickled Granny Smith Apple,
Ginger Bread Crumb*

British Cheese Board

*Plum Chutney, Homemade Crackers
Pickled Apple, Grape Seed Must
Mustard
[£5 Supplement] [Gfo]*

To Finish

Seeded Fudge

[V] [Gf]

Festive Menu - £95 Per Person

Please Inform Your Server If You Have Any Allergens Or Dietary Requirements.

A Discretionary 12.5% Service Charge Will Be Added To Your Bill, This Is Equally Divided Amongst Our Whole Team.

(n) Contains Nuts (v) Vegetarian (vg) Vegan (gf) Gluten Free (vgo) Vegan Option (gfo) Gluten Free Option