

LORE OF THE LAND

£75 per head

Arrival Sharing Bites

Mixed Olives

Selection of Bread with Wild Garlic Butter, Wild Garlic Oil, Wild Garlic Flowers (v)

To start

Colchester Rock Oyster, Yuzu, Green Chillies [Gf]

Wiltshire Venison Tartare, Mushroom, Buckwheat, Grape Must Mustard, Togarashi Mayonnaise, Chervil [Gfo]

British Burrata, Asparagus, Radish, Buckwheat And Lovage Salad, Pickled Cucumber, Mint [V]

Pastrami Spiced Cured Chalk Stream Trout, Salad Cream, Pickled Kohlrabi, Puffed Rice, Chives [Gf]

Mains

Charcoal Grilled Beetroot Gnocchi, Walnut And Cumin Pesto, Watercress, Pickled Rhubarb, Vegetarian Cheese [Gf] [N] [Vgo]

Day Boat Fish, Asian Style Steamed Vegetables, Crumbed Coconut Tiger Prawns, Fish Sauce [Gf]

Grilled Pork Loin, Soy Glazed Green Beans, Home Made Kimchi, Mushroom and Ginger Broth [Gf]

Steak Selection – 300g. Served With Jus, Watercress And Crispy Shallots [Gf] £10 supplement

Sides to share

(for example a group of 10 would get 4 x Potatoes and 3 of each of the other sides)

Crispy Pink Fir Potatoes, Truffle Mayonnaise [Gf] [Vg]

Grilled Baby Gem, Caesar Dressing, Bitter Lemon, Crispy Shallots, Chives [Gf]

Mixed Leaf Salad, Jalapeno Vinaigrette, Sunflower Dukkha Spice [Vg] [Gf]

Desserts

Lore Doughnut, Salted Caramel, Fresh Cream, Caramelised White Chocolate [V]

Chocolate Tart, Honeycomb, Creme Fraiche [Gf]

British Cheese Selection, Fennel Crackers, Pumpkin Chutney, Quince Jam – Ask Server [V][N] £4 supplement

[V] Vegetarian [Vg] Vegan [Gf] Gluten Free [N] Contains Nuts

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

*Whilst We Take All Precautions To Avoid Cross-Contamination, Please Note All Allergens Are Present In Our Kitchen
A Discretionary 12.5% Service Charge Will Be Added To Your Bill, This Is Equally Divided Amongst Our Whole Team
Menu Subject to Change*