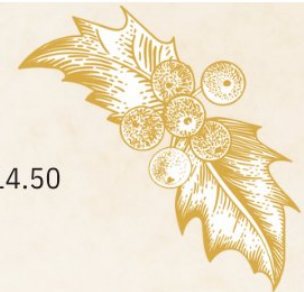




LORE OF THE LAND



Add on a Glass of Devaux Champagne or Nyetimber English Sparkling Wine - £14.50

Arrival Sharing Bites

Selection Of Bread

House Smoked Butter, Rosemary Oil
[V] [Gfo] [Dfo] [Vgo]

White Bean Pate

Home made Crackers, Pickled Shallots, Chives
[Df] [Gfo] [Vg]

Individual Bites

Celeriac Tartlet

Pickled Apple, Walnut Pesto
[Df] [Vg] [N]

Spiced Mushroom Broth

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

Maldon Rock Oyster

*Citrus Herb Gremolata, Bloody
Merry Granita* [Supplement of £5]
[Gf] [Df]

Please pick your choice of Starters, Mains and Puddings

To start with

White Onion & Thyme Soup

*Sunflower Dukkah Spice, Whipped
Vegan Feta, Chives* [Gf] [Df] [Vg]

Red Wine Poached Pear Salad

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

Venison Tartare

*Jerusalem Artichokes, Grape Mustard,
Pickled Radicchio, Juniper Oil, Chervil* [Gf]
[Df]

Pastrami Spiced Cured Chalk Stream Trout

*Juniper & Rosemary Marinated Beetroot,
Puffed Wild Rice, Salad Cream, Dill* [Gf]

On to the mains

Aged Duck Breast

*Coriander & Fennel Powder, Crispy Duck Leg,
Celeriac, Orange Jus, Rosemary* [Gf]

28-Day Aged 10oz Sirloin

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

Slow Grilled Spiced Monkfish

Soused Leeks, Leek Cream, Apple [Gf] [Df]

Mushroom & Chestnut Filo Pie

Date Jam, Hazelnut Pesto [Gf] [Df]

For the Table to Enjoy...

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

Puddings

Chocolate Brownie

*Vanilla Ice Cream, Blackcurrent
Jam, Chocolate Tuille* [Gf] [N]

Spiced Coconut Rice

Pudding

*Rum & Muscovado Sugar Slow
Cooked Pineapple, Kaffir Lime*
[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

Glass of House-
made Mulled Wine

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

