

LORE OF THE LAND

Bar Snacks (served all day)

Crisps (please ask for selection)	2.5
Mixed olives	5.5
Wasabi peas	4
Mixed nuts , peanuts, smoked almonds & salted cashews	4.5
Pork Scratching , Cornish sea salt [gf]	3.5
Pretzel , jalapenos or honey mustard	2.5

Kitchen Snacks (between 12pm-2:30pm and 5:30pm-9pm)

Soda bread , cultured pickled onion butter, toasted buckwheat [v]	6
Poole rock oyster , cucumber granita, chardonnay vinegar, chive [gf]	6
Smoked whipped cod's roe , crudities, house made crisps [gf]	8
Spiced lamb scotch egg , smoked chilli	8
Sausage Roll	5
Crispy potatoes , truffle mayonnaise [v][gf]	6.5
Lore donut , salted caramel, fresh cream, caramelised white chocolate [v]	6
British cheeses , black pepper oat cakes, quince jelly [n] [v]	12

Please ask for selection

[v] vegetarian [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

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Cask Beers

Gritchie English Lore English Pale Ale 4% (medium-bodied pale ale with hints of caramel, honey and orange marmalade)	3.15	5.9
Gritchie ESB Extra Special Bitter, Ruby Ale 5.5% (Rich, toasted flavour with a smooth, clean hoppy finish)	3.15	5.9

Draught Beers

Gritchie Angel's Lore Lager 4.2% (refreshing with low bitterness, rounded soft malt and hints of crisp lemon sorbet)	3.65	6.9
Gritchie Brewer's No.4 Tropical Pale Ale 6.8% (bold dry-hopped IPA with tropical aromas of mango, orange and pineapple)	4	7.6
Gritchie Session Lore Indian Pale Ale 4.3% (notes of lemon zest and grapefruit with a slight bitter-sweet finish)	3.7	7
Gritchie Moon Lore New England Pale Ale 4% (refreshing hop-forward with hints of tangerine and greengages with a nice bitter sweet finish)	3.65	6.9
Gritchie Jester & Harlequin New England IPA 5.2% (hazy & juicy with hints of citrus, peach, apple and elderflower)	4.15	7.9
Blindside Medium Sweet Cyder 4.0% (off-dry cyder with delicate flavours of fresh pressed russet apples and elderflower)	3.2	6

Gritchie Cans

Blackberry Cherry Sour Sour beer 4.6% (Fun and fruity sour beer with sour cherry and blackberry puree. Perfect for warmer days and relaxing evenings)	7.4
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Gin & Tonic

Aviation Gin & Fever-Tree Indian Tonic	9.3	15.3
(served with Lemon slice and Juniper berries)		
Brockman's & Fever-Tree Mediterranean Tonic	8.7	14.1
(served with Dehydrated Apple slice and Juniper berries)		
Chase Pink Grapefruit and Pomelo & Fever-Tree Med. Tonic	9.5	15.7
(served with Grapefruit slice & Juniper berries)		
Hendrick's & Fever-Tree Mediterranean Tonic	8.6	13.9
(served with Cucumber & Juniper berries)		
Mirabeau Rose & Fever-Tree Aromatic Tonic	8.7	14.1
(served with Lemon & Rosemary)		
No. 3 London Dry & Fever-Tree Indian Tonic	9.2	15.1
(served with Grapefruit & Rosemary)		
Plymouth Gin & Fever-Tree Indian Tonic	8.4	13.5
(served with Orange slice & Rosemary)		
Roku & Fever-Tree Indian Tonic	8.5	13.7
(served with Lemon & Ginger)		
The Botanist & Fever-Tree Indian Tonic	9.3	15.3
(served with Mint & Lemon)		
Sapling & Fever-Tree Indian Tonic	8.9	14.5
(served with Rosemary & Orange slice)		
Whitley Neill Connoisseur Cut & Fever-Tree Indian Tonic	9.6	15.9
(Served with Lime & Juniper berries)		
Whitley Neill Rhubarb Ginger & Fever-Tree Indian Tonic	9.2	15.1
(Served with Grapefruit & Ginger)		
Whitley Neill Blood Orange & Fever-Tree Mediterranean	8.8	14.3
(Served with Orange & Juniper berries)		

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Seasonal Spritzers

Garden Spritz 14

Ketel One Vodka, Prosecco, Elderflower cordial, Soda, Mint and cucumber

Blood Orange Aperol Spritz 14

Aperol, Whitley Neill Blood Orange Gin, Prosecco, Soda

Rhubarb Ginger Spritz 14.5

Whitley Neill Rhubarb & Ginger Gin, Lemon Juice, Ginger Ale, Bitters

The Ol' Tommy (An old fashioned twist on a classic tommy's margarita) 13.5

Cazcabel Blanco Tequila, Agave Syrup, Bitters

For your favorite classic cocktails, ask the bar team for availability!