

LORE OF THE LAND

Steak & Fine Wine Night

Fine Wine By The Glass

125ml – G.D. Vadjra Barolo Albe 2020, Piedmont, Italy £16

*On the nose, there are aromas of redcurrant, cherries, cooked strawberries alongside herbal notes of mint, rosehip, rhubarb, lavender and liquorice.
On the palate, it is generous, layered and youthful with ripe tannins and a smooth finish.*

Steak Mains

Roast Cauliflower Steak, Tahini & Cauliflower Puree, Green Peppercorns & Blackcurrant Dressings, Bitter Lemon, Crispy Onions, Mint [Vg] [Df] [Gf] 23

Turbot Steak, Grilled Hispi Cabbage, Romesco Sauce, Sweet Pickled Peppers [Gf] [Df] [N] £40

Flat Iron (250g) £32

Chateaubriand (900g, to share between 2) £145

Please Ask A Member Of Staff For What Size Cuts Are Available From The Steaks Below

Bavette (£10 per 100g)

Sirloin (£17 per 100g)

Rib Eye (£18 per 100g)

Fore Rib (£17 per 100g)

All the steaks Are Served With Mixed Leaves, Crispy Shallots, Jus and Herb Chimichurri

Top up with

Peppercorn Sauce 4 Marmite Hollandaise 3

Sides

Crispy Pink Fir Potatoes, Truffle Mayonnaise [Vg][Gf][Df][N] 8

Grilled Tenderstem Broccoli, Venison XO Sauce, Spring Onion, Sesame [Gf][Df] 6

Mixed Leaf Salad, Jalapeno Vinaigrette, Pumpkin Seed, Dukkha Spice [Vg][Gf][Df][N] 7

*[V] Vegetarian [Vg] Vegan [Gf] Gluten Free [Df] Dairy Free [N] Contains Nuts
[Vgo] Vegan Option Available [Gfo] Gluten Free Option Available [Dfo] Dairy Free Option Available*

Please Inform Your Server If You Have Any Allergies 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.

LORE OF THE LAND

Steak & Fine Wine Night

Starters

Mixed Olives [Vg] [Gf] 5.5

Beef Fat Popcorn, Smoked Paprika [Df] 2

Selection Of Bread With Rosemary Flavoured Butter [V][Gfo] 6.5

Maldon Rock Oyster, Cucumber, Pickled Green Chilli [Gf][Df] 5 Each / 3 For 12 / 6 For 20

Spiced Sweet Potato Soup, Dukkha Spice, Vegan Feta, Sweet Pickled Peppers, Chives [Vg][Gf][N] 9

English Burrata, Lovage Pearl Barley, Pickled Kohlrabi, Bitter Lemon, Mint [V]14

Trout Crudo, Pickled fennel, Mandarin Ponzu, Nori powder, Chives [Gf] 10

Wiltshire Venison Tartare, Jerusalem Artichokes, Pickled Radicchio, Chervil [Gf][Df][N]12

Braised Lamb Croquette, Spiced Aubergine, Pomegranate, Dill Tzatziki [Gf] 12

Cod Collar Tempura, Smoked Tartare Sauce, Grilled Lemon [Gf][Df][N] 12

Red Wine Marinated Tiger Prawns, Red Wine Mayonnaise, Bay Leaf, Baby Gem [Gf] 11

Mains

Mushroom Buckwheat Risotto, Pickled Shimeji Mushrooms, Crispy Capers And Parsley [Gf] 22

Madras Spiced Grilled Monkfish Tail, Red Lentils, Curry Leaves, Poppadoms, Coriander, Lime 33

Grilled Pork Loin, Plum Chutney, Sage Potato Mash [Gf][Df] 29

Sides

Crispy Pink Fir Potatoes, Truffle Mayonnaise [Vg][Gf][Df][N] 8

Grilled Tenderstem Broccoli, Venison XO Sauce, Spring Onion, Sesame [Gf][Df] 6

Mixed Leaf Salad, Jalapeno Vinaigrette, Pumpkin Seed, Dukkha Spice [Vg][Gf][Df][N] 7

*[V] Vegetarian [Vg] Vegan [Gf] Gluten Free [Df] Dairy Free [N] Contains Nuts
[Vgo] Vegan Option Available [Gfo] Gluten Free Option Available [Dfo] Dairy Free Option Available*

Please Inform Your Server If You Have Any Allergies 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