

LORE OF THE LAND

Olives [VG] [GF] 5.5

Beef Fat Popcorn, Smoked Paprika 2

Soda Bread And Focaccia With Wild Garlic Butter [V] 6.5

Colchester Rock Oyster, Yuzu, Pickled Chillies [Gf] 5 Each / 3 For 12/ 6 For 20

Burrata, Asparagus, Radish & Lovage Salad, Pickled Cucumber, Buckwheat, Mint [V] 13

Wiltshire Venison Tartare, Mushroom, Buckwheat, Grape Must Mustard, Togarashi Mayonnaise, Chervil [Gfo] 12

Pastrami Spiced Cured Chalk Stream Trout, Salad Cream, Pickled Cucumber, Puffed Rice, Chives [Gf] 9

Chicken Liver Parfait, Hazelnuts, Blood Orange [N] 9

Cod Collar Tempura, Tartare Sauce, Grilled Lemon [Gf] 11

Coal Roasted Beetroot Gnocchi, Marinated Golden Beetroot, Walnuts, Cumin, Watercress [N] [Gf] [Vg] 22

Grilled Cornish Mackerel, British Asparagus, Spinach And Radish Salad, Wild Garlic Mayo [Gf] 18

Roast Chicken And Sweetcorn Risotto, Black Garlic, Pickled Shallots, Bitter Lemon, Chives [Gf] 20

Miso Poached Ray Wing, Pak Choi, Coconut Tiger Prawn, Spring Onion, Fish Sauce [Gf] 27

Marmalade Glazed Monkfish Tail, English Asparagus, Chicken Skin, Mustard, Wild Garlic [Gf] 28

Grilled Pork Loin, Potatoe Terrine, Apple And Cider Jam [Gf] 29

Braised Lamb Shoulder, Minted Peas, Wild Garlic Pesto, Shallots, Anchovies [Gf] 32

Steak Selection – Please Ask Floor Member. Served With Jus, Watercress And Crispy Shallots [Gf]

Crispy Pink Fir Potatoes, Truffle Mayonnaise [Gf] [Vg] 7

Grilled Baby Gem, Caesar Dressing, Bitter Lemon, Crispy Shallots, Chives [Gf] 6.5

Mixed Leaf Salad, Jalapeno Vinaigrette, Sunflower Dukkha Spice [Vg] [Gf] 7

[V] Vegetarian [Vg] Vegan [Gf] Gluten Free [Gfo] Gluten Free Option Available [N] Contains Nuts [VGO] Vegan Option Available

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.

LORE OF THE LAND

SEASONAL & CLASSIC COCKTAILS

Pink Negroni 15

Beefeater Gin, Italicus, Lillet Rose [Vg][Gf]

Tropical Moscow Mule 15

Eristoff Vodka, Passoa, Pineapple Juice, Mint, Angostura Bitters [Vg][Gf]

The Sloe French Martini 15

Eristoff Vodka, Hayman's Sloe Gin, Vedrenne Crème De Cassis, Chambord, Pineapple Juice [Vg][Gf]

Dom Benedictine Spritz 15

Dom Benedictine, Elderflower, Prosecco, Basil, Cucumber [Vg][Gf]

Limoncello Spritz 14

Limoncello, Prosecco, Soda Water [Vg][Gf]

Campari Spritz 14

Campari, Prosecco, Soda Water [Vg][Gf]

Peach Daquiri 15

Pampero Blanco Tequila, Lime Juice, Peach [Vg][Gf]

Tommy's Margarita 15

Cazcabel Blanco, Tequila, Agave Nectar, Lime Juice [Vg][Gf]

Italicus Spritz 15

Italicus, Prosecco, Soda Water [Vg][Gf]

Hugo Spritz 15

Beefeater Gin, Elderflower Cordial, Prosecco, Soda Water, Mint [Vg][Gf]

Pink Gin Spritz 15

Malfy Rosa, Pink Grapefruit, Prosecco, Soda Water [Vg][Gf]

CASK BEERS

Gritchie Moon Lore | *N.W. Pale Ale* 3.7% 3.15 6.1

Refreshing Hop-Forward Ale With A Verdant Bouquet And A Mouth-Watering Zing Of Citrus

The Ordinary Bitter | *Cask Bitter* 3.7% 3.15 6.1

Anspach & Hobday

Smooth Mouthfeel Balanced Perfectly With Subtle Malty And Biscuity Notes, And A Touch of Tangerine

DRAUGHT BEERS

Gritchie Angel's Lore | *Lager* 4.2% 3.65 7

Refreshing With Low Bitterness, Rounded Soft Malt And Hints Of Crisp Lemon Sorbet

Gritchie Session Lore | *I.P.A.* 4.3% 3.75 7.2

Notes of Lemon Zest And Grapefruit With A Slight Bitter-Sweet Finish

The Ansbacher | *Lager* 5% 3.65 7

Anspach & Hobday

Clean, Crisp And Refreshing, With A Delicate Aroma Of Traditional & Contemporary Hops

Summertime Blonde | *Blonde Ale* 4.6% 3.65 7

Anspach & Hobday

Bright & Vibrant Blonde Ale With Delicate And Fruity Hop Aroma And Subtle Spice Notes

London Black | *London Porter* 4.4% 3.65 7

Anspach & Hobday

Creamy & Smooth Mouthfeel Balanced Perfectly With Subtle Roasted Coffee & Chocolate Notes

Wood For The Trees | *Cider* 4.2% 3.45 6.6

Against The Grains

Creamy & Smooth Mouthfeel Balanced Perfectly With Subtle Roasted Coffee & Chocolate Notes

