

LORE OF THE LAND

Cocktail of the Week

White Port & Cucumber Sour 15

Mixed Olives [Vg] [Gf] 5.5 Beef Fat Popcorn [Gf] [Df] 2

Selection Of Bread With Smoked Butter [V] [Vgo] [Gfo] 6.5

Maldon Rock Oyster, Yuzu Gel, Pickled Green Chilli [Gf] [Df] 6 Each / 3 For 14 / 6 For 21

Ancient Grains Salad, Lovage Pesto, Pickled Kohlrabi, Bitter Lemon, Mint [V] [Df] [Gfo] 11

Whipped Cod's Roe, Homemade Potato Crisps, Chives [Gf] [Df] 8

Breaded Beef Rib, Mushroom Ketchup, Parsley, Shimeji Mushrooms [Df] 12

Pastrami Cured Chalk Stream Trout, Juniper And Rosemary Beetroot, Wild Rice, Salad Cream, Dill [Gf][Df]10

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

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

House Made Smoked Ricotta, Grilled Chicory, Date Jam, Savoury Granola, Thyme [V] [Gfo] [N] 12

Spiced Aubergine On Toast, Whipped Feta Cheese, Pomegranate, Mint [V] [Gfo] 10

Spicy Italian Pork Sausage, Homemade Kimchi, Sesame and Miso Mayonnaise [Gf][Df] 10

Crispy Chickpea Panisse, Edamame & Courgette Salad, Za'atar Oil, Whipped Vegan Feta, Shiso [Vg] [Gfo] [Df] 23

Parsley & Confit Garlic Buckwheat Risotto, Crispy Hen's Egg, Bitter Lemon, Rose Harissa Oil [V] [Gfo] [Df] 23

Miso Poached Ray Wing, Wakame, Leek, Venison XO, Smoked Almonds, Soy Berre Noisette [Gf] [N]31

Roasted Monkfish, Burnt Apple, Cauliflower, Hazelnut Gremolata, Marigold [Gf] [Df] [N] 36

Grilled Pork Loin, Fish Sauce Glazed Pak Choi, Pickled Ginger, Coconut, Coriander [Gf] [DF] 31

Black Treacle Glazed Braised Beef Cheek, Swede & Carrot Mash, Onion Crumb, Marmite Hollandaise [Df] 35

Selection of Steaks (Please ask server) Served With Jus, Mix Leaf Salad And Crispy Shallots [Gf] [Df]

Chimichurri 3 [Vg] [Gf] [Df]

Marmite Hollandaise 4

Tahini & Citrus Steak Sauce 4 [V] [Gf]

All Sauces 10

Crispy Pink Fir Potatoes, Truffle Mayonnaise [Vg] [Gf] [Df] 8.5

Charred Baby Gem, Miso Honey Dressing, Pickled And Crispy Shallots, Bitter Lemon [Gf] [Df] 8

Mixed Leaf Salad, Jalapeno Vinaigrette, Pumpkin Seed Dukkha Spice [Vg] [Gf] [Df] 8

[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

CONNOISSEUR'S CHOICE COCKTAILS

Rosemaund Old Fashioned 20

Rosemaund 10 Year Single Malt, Angostura Bitters, Orange Bitters, Sugar

The Lakes Aviation 19

Lakes Classic Gin, Giffard Maraschino & Violette Liqueur, Lemon Juice, Maraschino Cherry

The Rosemaund Fizz 20

Rosemaund 10 Year Single Malt, Lemon Juice, Gomme Syrup, Angostura & Orange Bitters, Magical Foamer, Fevertree Soda Water

Sbagliato Royale 19

Dolin Red Vermouth, Campari, Giffard Cherry Liqueur, Nyetimber Cuvee Multi-Vintage, Orange Peel & Maraschino Cherry

COCKTAILS & SPRITZERS

Rhubarb & Custard Velvet 16

J.J. Whitley Vodka, Rhubarb Liqueur, Apple Juice, Lemon Juice, Vanilla Syrup, Miraculous Foamer, Cinnamon Apple

Raspberry Fizz 16.5

Whitley Neil Distiller's Cut Gin, Lemon Juice, Sugar Syrup, Raspberry Liqueur, Cremant

Spiced Fig Daiquiri 16

Spice Infused Ron Calados White Rum, Fig Liqueur, Lime Juice, Dehydrated Lime

Fino Sherry Martini 16

Whitley Neil Distiller's Cut Gin, Fino Sherry, Lemon Juice, Sugar Syrup, Chocolate Bitters, Orange Peel

Gingerbread Old Fashioned 16

Jim Beam Bourbon, Gingerbread Syrup, Chocolate & Vanilla bitters

Gimlet 15

Whitley Neil Distiller's Cut Gin, Lime Cordial, Dehydrated Lime

Chili Ginger Margarita 16.5

Infused El Sueno Tequila, Crabbies Ginger Wine, Orange Juice, Lime Juice, Agave Syrup, Dehydrated Lime & Ginger

Cherry Firecracker 16

Amaretto, Cherry Liqueur, Cranberry Juice, Lemon Juice, Miraculous Foamer, Cinnamon

Hazelnut Espresso Martini 16.5

J.J. Whitley Vodka, Creme de Cacao White Liqueur, Hazelnut Syrup, Chocolate Bitters, Double Espresso, Chocolate Powder

White Port & Tonic 16

Taylor's White Port, Slim lime Tonic, Lemon & Rosemary

CASK & DRAUGHT BEERS

Ordinary Bitter | Cask Bitter 3.4% 3.3 6.3

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

Lore Of The Land Lager | Pilsener 4.2% 3.75 7.2

A Refreshingly Crisp Pilsner, Full Of Flavour

Lore Of The Land Pale | P.A. 3.4% 3.75 7.2

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

The Ansbacher | Lager 5% 3.85 7.4

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

Pulpt Flare | Cider 4.6% 3.8 7.3

A Medium Dry, Easy Sipping Cider With Crisp Tannic Notes And A Light Finish

Sierra Nevada | Pale Ale 5% 4.2 8.1

Bright Floral And Citrus Notes, Elegantly Balanced By A Toasted, Slightly Sweet Malt Backbone

London Black | London Porter 4.4% 3.9 7.5

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

Paulaner Lager | Lager Beer 4.9% 4.1 7.95

Classic German Style Lager, Clean and Crisp