

LORE OF THE LAND

Starters

Olives [VG] [GF] 5.5

Soda Bread and Focaccia with Wild Garlic Butter, Wild Garlic Oil, Wild Garlic Flowers (v) 6.5

Colchester Rock Oyster, Yuzu, Green Chillies [Gf] 5 each / 3 for 12 / 6 for 20

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

Chicken Liver Parfait On Toast, Hazelnut, Blood Orange 9

British Burrata, Smoked Ancient Grain And Lovage Salad, Pickled Chicory, Mint [V] 13

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

Cod Collar Tempura, Smoked Tartare Sauce, Grilled Lemon [Gf] 13

Mains

Coal Roasted Celeriac Gnocchi, Watercress, Walnuts and Vegetarian Pecorino [VGO][Gf][N] 22

South Coast Brown Crab Risotto, Coriander, Cherry Harissa Dressing [Gf] 25

Miso Poached Day Boat Fish, Asian Style Steamed Vegetables, Crumbed Coconut Tiger Prawns, Fish Sauce [Gf]26

Marmalade Glazed Monkfish Tail, Crispy Chicken Skin, English Asparagus, Wild Garlic, Wholegrain Mustard, Pickled Shallots (gf) 28

Grilled Pork Loin, Sage Mash Potato, Apple and Gritchie Cider Jam [Gf] 29

Lamb Rack, Jerusalem Artichokes, Pearl Barley, Shiso, Black Garlic, Mint, Creme Fraiche [Gfo] 32

Steak Selection, Served With Jus, Watercress And Crispy Shallots [Gf] - Please ask server on the day

Sides

Crispy Pink Fir Potatoes, Truffle Mayonnaise [Gf] [Vg] 6.5

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

Mixed Leaf Salad, Jalapeno Vinaigrette, Sunflower Dukkha Spice [Vg] [Gf] 7.5

Desserts

Lore Doughnut, Salted Caramel, Fresh Cream, Caramelised White Chocolate [V] 6

Coconut Rice Pudding, Pickled Granny Smith Apple [VG] [GF] 7

Chocolate Tart, Honeycomb, Creme Fraiche [Gf] 8

British Cheese Selection, Fennel Crackers, Pumpkin Chutney, Quince Jam – Ask Server [V][N] 12

[V] Vegetarian [Vg] Vegan [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*