

# LORE OF THE LAND

## Starters

Olives [VG] [GF] 5.5

Soda Bread And Focaccia With Smoked Almond Butter And Black Garlic Ketchup [V] [N] 6.5

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

Aged Beef Tartare, Mushrooms, Buckwheat, Grape Must Mustard, Tabasco [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 Cauliflower, Tahini, Spinach, Green Peppercorn And Currant Dressing, Mint [Vg][Gf]  
22

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

Grilled Plaice, Asian Style Steamed Vegetables, Crumbed Coconut Tiger Prawns, Fish Sauce [Gf] 26

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

Grilled Duck Breast, Crispy Leg, Jerusalem Artichokes, Pearl Barley, Shiso, Black Garlic, Mint, Creme Fraiche [Gf] 31

Ras El Hanout Spiced Ray Wing, Brussels Sprouts, Harissa, Whipped Feta, Salty Fingers, Chives [Gf] 27

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

## 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

Earl Grey Chocolate Cremeux, Blood Orange, Roasted Hazelnut [Gf] [N] 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*