

# LORE OF THE LAND

## 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

Crispy Chickpea Panisse, Soused Leek, Walnut Pesto, Pickled Radicchio, Whipped Vegan Feta [Vg][N][Gf][Df]22

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

Slow Cooked Beef Cheek, Swede And Carrot Mash, Marmite Hollandaise, Pickled Shallots [Gf] 32

Lamb Hot Pot, Puffed Potatoes, Button Mushrooms, Pickled Red Cabbage, Shiso [Gf]31

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

Miso Poached Hake, Romesco Sauce, Grilled Hispi Cabbage, Smoked Almonds, Sweet Pickled Peppers [Gf] [N]30

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

300g Sirloin Steak Served With Jus, Mixed Leaves And Crispy Shallots [Gf][Df]

Peppercorn Sauce 2.5 Marmite Hollandaise 2.5 Herb Chimichurri 2.5

## Sides

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

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

## Desserts

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

Coconut Rice Pudding, Pickled Granny Smith Apple [Gf] [Df] [Vg] 7

Cinnamon Pannacotta, Pickled Apple, Ginger Bread Crumb 8

Sticky Toffee Pudding, Toffee Sauce, Mince Pie Flavoured Ice Cream[Gf][V]8

British Cheese Selection, Fennel and Black Onion Seeds Crackers, Plum Chutney, Celery – Ask Server [V][N]

12

*[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*