LORE OF THE LAND

Set Menu, £80 per head

Arrival Sharing Bites

Beef Fat Popcorn, Smoked Paprika [Df]

Mixed Olives [Vg] [Gf] [Df]

Selection of Bread with Rosemary Flavoured Butter[V] [Gfo]

<u>To start</u>

Maldon Rock Oysters, Cucumber, Pickled Green Chillies [Gf] [Df] - Two Per Portion

English Burrata, Lovage Pearl Barley, Pickled Kohlrabi, Bitter Lemon, Mint (V)

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

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

<u>Mains</u>

Mushroom Buckwheat Risotto, Pickled Shimeji Mushrooms, Crispy Capers, Parsley [Vg] [Gf]

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

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

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

300g Beef Sirloin Steak Served With Jus, Mixed Salad And Crispy Shallots [Gf] [Df] - £10 Supplement

Sauces For Steak - £2.5 Supplement

Peppercorn Sauce / Marmite Hollandaise / Herb Chimichurri

<u>Sides to share</u>

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

Grilled Tenderstem Broccoli, Venison XO Sauce, Spring Onion, Sesame [Gf][Df]

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

Desserts

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

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

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream [Gf][V]

British Cheese Selection, Fennel and Black Onion Seeds Crackers, Plum Chutney, Celery – Ask Server [V][N] £5 Supplement

> [V] Vegetarian [Vg] Vegan [Gf] Gluten Free [N] Contains Nuts [Gfo] Gluten Free On Request [Dfo] Dairy Free On Request

A Discretionary 12.5% Service Charge Will Be Added To Your Bill, This Is Equally Divided Amongst Our Whole Team Menu Subject to Change