

LORE OF THE LAND

Sunday Menu

Olives 5.5

British rock oyster, cucumber granita, chardonnay vinegar, chive [gf] (one for £5; half a dozen - £25)

Soda bread and sourdough with smoked almond butter [v] 6

Spiced lamb scotch egg, smoked chilli 8

British burrata, ancient grain and kohlrabi salad, lovage dressing, mint [v][gf] 13

Aged beef tartare, beef fat pickled shallots, Dijon and beef fat dressing, confit egg yolk, dill [gf] 12

Seabass Crudo, pickled cucumber salad, buttermilk dressing, chive [gf] 10.5

Smoked whipped cod's roe, crudities, house made crisps [gf] 8

Coal roasted cauliflower, tahini, spinach, green peppercorn and curran dressing, mint [v] 23

Cornish ray wing, mussels, mussel emulsion, soused leek, crispy shallots 25

Roast rare breed pork belly, burnt apple sauce [n] 28

Slow cooked Philip Warrens lamb, mint sauce, red currant jelly [n] 29

Dry aged beef sirloin, horseradish crème fraiche [n] 29

Half/Whole 90day old chicken [n] 28/54

**All served with beef fat roast potatoes, glazed carrots with toasted mix seeds, grilled hispi cabbage, pickled shallots, smoked almonds, roast bone marrow, Yorkshire pudding, roasting juices*

**All our roast can be gluten free on request*

**Cauliflower dish can be vegan on request*

Lore doughnut, salted caramel, fresh cream, caramelised white chocolate [v] 6

Cardamon panna cotta, nectarine jam, ginger nut crumb [v] 7

Chocolate cremeux, macerated British plums, roasted hazelnuts [n] 7

British cheese selection, oat cakes, house chutney, quince jelly – 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