

LORE OF THE LAND

DINNER MENU

bites to start

Crusty sourdough, walnut, treacle & marmite butter [v][n] **3**

Jerusalem artichoke tartlets, asian pear [v] **4**

Truffle & white bean pate, crispy chicken skin, crackers **5**

Duck wings, lavender, honey & mustard **5**

and to follow

Fish

Charred devon squid, harissa mayonnaise, crispy parmesan [gf] **9**

Salcombe scallop, soy, beetroot, ginger & orange **10**

Grilled monkfish tail, watercress aioli, charred lemon [gf] **20**

Butter poached pollock, chicken emulsion, parsley & caper crumb [gf] [m] **16**

Meat

Chicken liver parfait, beetroot jam, pickled onion, duck fat brioche **7**

Cured duck, charred kale, marmalade & pink peppercorn glaze [gf] **16**

Guinea fowl breast, black garlic, puffed barley, soused leeks **16**

Wiltshire ribeye, lobster butter, watercress, crispy onions [gf] **18**

Veg

Poached pear & walnut salad, chicory, baron bigod goat cheese[v][n] **8**

Roast cauliflower steak, truffle cream, green peppercorns, marmite [v] **11**

Mushroom risotto, tarragon, hazelnuts, sweet & sour radicchio [v][n][gf] **12**

Crispy charred potatoes, truffle mayonnaise [v][gf] **5**

[v] vegetarian [gf] gluten free [n] contains nuts [m] contains meat
please inform your server if you have any allergens or dietary requirements.

a discretionary 12.5% service charge will be added to your bill,
this is equally divided amongst our whole team

**Whether foraged, fresh from the boat or straight from farm to your fork,
our menu is created using the highest quality & sustainably resourced seasonal produce**