

# LORE OF THE LAND

## LUNCH MENU

2 COURSES 20  
3 COURSES 25

### Start

**Poached pear & walnut salad**, chicory, baron bigod brie[v][n]

**Roast cauliflower soup**, onion marmalade toast[v]

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

### Main

**Wiltshire ribeye**, lobster butter, watercress, charred potatoes [gf] **(extra £5)**

**Cured duck**, cauliflower greens, marmalade & pink peppercorn glaze [gf]

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

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

### Puds

**Blood orange sorbet**, rhubarb, dark chocolate [v][gf]

**Sticky toffee pudding**, walnuts, beer & malt ice cream [v][n]

### Cheese

**Washbourne, baron bigod, golden cross, blackstick blue**  
truffle honey, smoked almonds, date jam, charred crackers [n] **(extra£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



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## SMALLER BITES

**Duck & pheasant scotch egg,**  
grape seed mustard 5

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

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

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

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