

LORE OF THE LAND

Snacks

Miel bakery sourdough, house cultured butter [v] 4

Cauliflower and stilton croquets, togarashi seasoning [v] 7

Whipped cod's roe, tapioca cracker [gf] 4

Small

Beef tartar millefeuille, aged beef, shallot puree and confit egg 12

Grilled duck hearts, duck leg sausage, duck dashi, chilli & pickled mushroom [gf] 10

Cream carrot and coriander velouté, salmon roe and potato crisp [gf] 7

Smoked Cornish mussels, brown crab butter, green sauce and tobiko 11

Burrata, coal roasted beetroot, sherry vinegar & pumpkin seeds [v] [gf] 12

Large

Hay aged duck, braised leg, sour plum, pickled radish salad 28

Dayboat fish, kohlrabi remoulade, burnt cucumber, seaweed butter [gf] 26

Vegetarian dish subject to change 17

Whole dayboat fish, yuzu and herb butter [gf] 28

800g rib on the bone, pickled walnut ketchup, beef fat crumb 85

Sides

Bitter leaf, herb and house dressing [gf] 4

Winter greens, cheddar sauce and garlic crumb [v] 5

Crispy new potatoes, truffled mayonnaise [v][gf] 5

[v] vegetarian [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