

LORE OF THE LAND

Festive Menu

Bites

Breads, house cultured butter and mushroom powder (v)
Porthilly oyster, beetroot vinegar, chives (gf)

To start

White onion soup, chives, winter truffle (v)
Rump cap beef tartar, shallot, confit egg yolk and a Dijon beef fat emulsion (gf)
Cured chalk stream trout, dill, crème fraîche and spiced puff rice (gf)

The mains

Free range Cornish duck, celeriac puree, roasted walnuts and braised cavolo nero (gf)
32 day aged rib of beef on the bone, beef fat crumb 400g
Slow grilled jumbo Brixham plaice, shellfish sauce, trout roe, sea veg (gf)
Roasted English cauliflower, hazelnut butter, black garlic and swede (gf, v)

All accompanied by...

Beef fat potatoes, braised British greens, glazed carrots, cranberry granita

Puddings...

House made doughnuts,
salt caramel dip (v)
Sticky toffee pudding,
brandy custard

OR

English cheese board...

Wigmore sheep's, Baron bigod,
Golden cross, Blackstick blue truffle
honey, quince jam, crackers

[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