

LORE OF THE LAND

Sunday

23rd of November

Snacks

House mix marinated olives [gf][vg]	3.5
Bread, house cultured butter [v]	4.5
Whipped cod's roe, chicory, radish [gf]	4
Chicken liver parfait, with brioche & plum	6.5
Jersey Rock oyster, sour apple, beetroot vodka chaser [gf]	5

Small

Spiced lamb scotch egg, smoked chilli	8
Buttermilk thornback ray, kimchi tartare sauce [gf]	8.5
Charred feta, Nutbourne tomatoes, roasted beetroot, toasted pumpkin seeds [v] [gf]	10
Monkfish crudo, fermented chilli, Mexican marigold, tobiko	13

Roasts

British root vegetable galette, fired leeks, cashew sauce [vg] [n] [gf]	24
Cornish Plaice, confit Nutbourne tomatoes, capers & soft herbs [gf] [n]	26
Roast rare breed pork belly [n]	26
Slow cooked Philip Warrens lamb, mint sauce, red currant [n]	29
Dry aged beef ribeye, horseradish creme fraiche [n]	29
Half or whole Creedy farm chicken, mushroom sauce [n]	28/54
Slow cooked duck leg and Sussex celeriac pie, 2-3pp[n]	55

All served with beef fat roast potatoes, glazed carrots with toasted seeds, burnt hispi cabbage with Dijon mustard & pickled walnut ketchup, roasting juices, Yorkshire pudding

[v] vegetarian [gf] gluten free [n] contains nuts

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