

LORE OF THE LAND

Wednesday
19th October 2022

Snack

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

Small

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| Charred feta , roast beetroot, aubergine and puffed rice [v] | 8 |
| Aged beef tartare , shallot purée, confit egg, Dijon and beef fat emulsion [gf] | 11 |
| Angelica soup , sour cream, crispy oyster mushroom [v] | 8 |
| Buttermilk fried thornback ray , kimchi tartare sauce [gf] | 10 |
| Chalk stream trout , mirin marinated plums, soy, szechuan and chilli [gf] | 12 |

Large

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| British root vegetable galette , fired leeks, cashew sauce [vg] [n] [gf] | 24 |
| Butternut squash and pearl barley , roasted squash and parsley [vg] | 21 |
| Grilled Cornish mackerel , confit Nutbourne tomatoes, capers, soft herbs [gf] | 16 |
| Grilled south coast monkfish , celeriac puree, mussels & sea beets [gf] | 31 |
| Hay smoked duck , duck leg faggot, fermented sloe & cep puree | 34 |
| 800g beef rib on the bone , beef fat crumb, jus | 90 |

Sides

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| Gratinated hispi cabbage , pickled walnuts, almond and parsley [n] | 6 |
| Crispy potatoes , truffled mayonnaise [v] [gf] | 5 |
| Mixed British leaves , herbs, Dijon vinaigrette | 4 |

[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

