

# LORE OF THE LAND

## Sunday

### To Start

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<b>Olives</b>	4
<b>Chicken liver choux buns</b> , sour plum	2.5
<b>Bread and butter</b> , focaccia, sourdough, soda bread with miso butter [v]	6
<b>British oyster</b> , scotch bonnet and hot mint vodka, pickled rhubarb, tobiko	6
<b>Spiced lamb scotch egg</b> , smoked chilli	8
<b>Sardines on toast</b> , shiso, grapefruit, mirin and soy, ginger leaf vodka	12
<b>Burrata</b> , roasted butternut squash, walnuts, watercress & parsley salad [v][gf][n]	12
<b>Breaded salt and peppers cuttlefish</b> , sweet soy	12
<b>Aged beef tartare</b> , pickled shallots, Dijon & beef fat dressing, confit egg yolk [gf]	12

### Roasts

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<b>Wild mushroom rice</b> , tarragon and winter truffle [vg][n]	24
<b>Roasted Cornish monkfish</b> cauliflower puree [gf][n]	28
<b>Roast rare breed pork belly</b> [n]	26
<b>Slow cooked Philip Warrens lamb</b> , mint sauce [n]	29
<b>Dry aged beef ribeye</b> , horseradish creme fraiche [n]	29
<b>HG Walter Baby chicken</b> [n]	28
<b>Whole Creedy Carver chicken</b> [n]	54

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

[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