

# LORE OF THE LAND

## Menu

Olives 4

Maldon rock oyster, pickled shallots, chilli and wild garlic, tobiko 5

Bread and butter, sourdough, focaccia with culture butter and buckwheat [v] 5.5

Spiced lamb scotch egg, smoked chilli 8

Cured chalk stream trout, ponzu, tobiko, crème fraiche, chilli 12

Burrata, spinach and wild garlic puree, Nutbourne tomatoes, chilli [v] [gf] [n] 12

Aged beef tartare, pickled shallots, beef fat toast, confit egg yolk [gf] 10

Purple sprouting broccoli and Delicia pumpkin risotto and toasted almonds [vg][n] 22

Roast skate wing, braised white beans, monks beard & mascarpone [n] 28

Roast rare breed pork belly, burnt apple sauce [n] 26

Slow cooked Philip Warrens lamb, mint sauce, red currant jelly [n] 29

Dry aged beef sirloin, horseradish crème fraiche [n] 29

Whole Creedy Carver chicken [n] 3-4pp 54

All served with beef fat roast potatoes, glazed carrots with toasted seeds, mix greens bechamel & cheese, pickled walnut ketchup, toasted almonds, bone marrow with herb crumb, Yorkshire pudding, roasting juices