

# LORE OF THE LAND

## Menu

Olives 4

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

Bread and butter, focaccia, sourdough and soda bread with miso butter and buckwheat [v] 6

Chicken liver parfait burger, sour plum 6.5

Duck hearts, mushroom on toast, fried pheasant egg, gochujang mayo 9

Grilled mackerel, pea and yuzu puree, fresh peas, wild garlic, potato airbag 10.5

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

Aged beef tartare, beef fat pickled shallots, Dijon & beef fat dressing, confit egg yolk, dill [gf] 12

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

Delicia pumpkin risotto, purple sprout broccoli with toasted almonds [vg][n] 18

Grilled monkfish, charred courgettes, confit Nutbourne tomatoes, soft herbs [gf] 30

British Pork chop, braised kale, burnt apple, brown crab sauce [gf] 27

Breaded lemon sole, braised white beans, monks beard, chive and chervil [gf] 27

Aged duck, grilled asparagus, duck leg scrumpet, burnt onion 35

Steak selection – please ask floor member. Served with watercress, shallots salad, crispy onions

Crispy pink fir potatoes, truffle mayonnaise [gf] [v] 6.5

Bitter leaf salad, Russet apple, Berkswell, Dijon mustard dressing [gf][v] 7

Purple sprout broccoli salad, fermented chilli, beef fat soda breadcrumb [v] 7.8

Lore doughnut, salted caramel, fresh cream, caramelised white chocolate [v] 6

Cardamom panna cotta, compressed British strawberry, ginger crumb and mint [v] 6.7

British cheese selection, oat cakes, quince jelly [v][n] 12

[v] vegetarian [vg] vegan [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