

# LORE OF THE LAND

## Group Set Menu £65 per person

### To Start

House mixed olives [vg]

Soda bread with cultured pickled onion butter [v]

Mixed nuts; peanuts, smoked almonds & salted cashews [n]

### Small

British burrata, Szechuan marinated peaches, toasted pumpkin seeds and mint [v] [gf]

Torched Cornish mackerel, pickled cucumber salad, buttermilk dressing, chive [gf]

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

Smoked St Austal mussels, shiso salad, British Gooseberries, fermented garlic honey [gf]

### Large

Grilled Sussex courgettes, fennel, chilli, green beans and tahini dressing [gf] [v] [sesame]

Day boat fish, braised greens with cumin, tempura courgette flower and bitter lemon

Smoked and Aged duck, sour raspberry vinaigrette, pak choi [gf]

400g sirloin, Allwood mustard mix leaves, shallots salad, herb jus [gf] (£10 supplement)

### Sides

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

British tomato and Sussex ricotta, basil, beef fat and soda crumbs

Allwood farm mixed leaf salad, Russet apple, Berkswell, Dijon mustard dressing [gf][v]

### Desserts

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

Cardamom panna cotta, sour British gooseberries, ginger nut crumb [v]

British cheese selection, oat cakes, house chutney, quince jelly [v][n] (£4 supplement)

[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