

# LORE OF THE LAND

## Bar Snacks (served all day)

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<b>Crisps</b> (please ask for selection)	2.5
<b>Mixed olives</b>	5.5
<b>Wasabi peas</b>	4
<b>Mixed nuts</b> , peanuts, smoked almonds & salted cashews	4.5
<b>Pork Scratching</b> , Cornish sea salt [gf]	3.5
<b>Pretzel</b> , jalapenos or honey mustard	2.5

## Kitchen Snacks (between 12pm-2:30pm and 5:30pm-9pm)

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<b>Soda bread</b> , cultured pickled onion butter, toasted buckwheat [v]	6
<b>Poole rock oyster</b> , cucumber granita, chardonnay vinegar, chive [gf]	6
<b>Smoked whipped cod's roe</b> , crudities, house made crisps [gf]	8
<b>Spiced lamb scotch egg</b> , smoked chilli	8
<b>Sausage Roll</b>	5
<b>Crispy potatoes</b> , truffle mayonnaise [v][gf]	6.5
<b>Lore donut</b> , salted caramel, fresh cream, caramelised white chocolate [v]	6
<b>British cheeses</b> , black pepper oat cakes, quince jelly [n] [v]	12

Please ask for selection

[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

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## Cask Beers

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<b>Gritchie English Lore</b>   English Pale Ale 4% (medium-bodied pale ale with hints of caramel, honey and orange marmalade)	<b>3.15</b>	<b>5.9</b>
<b>Gritchie ESB</b>   Extra Special Bitter, Ruby Ale 5.5% (Rich, toasted flavour with a smooth, clean hoppy finish)	<b>3.15</b>	<b>5.9</b>

## Draught Beers

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<b>Gritchie Angel's Lore</b>   Lager 4.2% (refreshing with low bitterness, rounded soft malt and hints of crisp lemon sorbet)	<b>3.65</b>	<b>6.9</b>
<b>Gritchie Brewer's No.4</b>   Tropical Pale Ale 6.8% (bold dry-hopped IPA with tropical aromas of mango, orange and pineapple)	<b>4</b>	<b>7.6</b>
<b>Gritchie Session Lore</b>   Indian Pale Ale 4.3% (notes of lemon zest and grapefruit with a slight bitter-sweet finish)	<b>3.7</b>	<b>7</b>
<b>Gritchie Moon Lore</b>   New England Pale Ale 4% (refreshing hop-forward with hints of tangerine and greengages with a nice bitter sweet finish)	<b>3.65</b>	<b>6.9</b>
<b>Gritchie Jester &amp; Harlequin</b>   New England IPA 5.2% (hazy & juicy with hints of citrus, peach, apple and elderflower)	<b>4.15</b>	<b>7.9</b>
<b>Blindside</b>   Medium Sweet Cyder 4.0% (off-dry cyder with delicate flavours of fresh pressed russet apples and elderflower)	<b>3.2</b>	<b>6</b>

## Gritchie Cans

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<b>Blackberry Cherry Sour</b>   Sour beer 4.6% (Fun and fruity sour beer with sour cherry and blackberry puree. Perfect for warmer days and relaxing evenings)	<b>7.4</b>
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## Gin & Tonic

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<b>Aviation Gin &amp; Fever-Tree Indian Tonic</b>	9.3	15.3
(served with Lemon slice and Juniper berries)		
<b>Brockman's &amp; Fever-Tree Mediterranean Tonic</b>	8.7	14.1
(served with Dehydrated Apple slice and Juniper berries)		
<b>Chase Pink Grapefruit and Pomelo &amp; Fever-Tree Med. Tonic</b>	9.5	15.7
(served with Grapefruit slice & Juniper berries)		
<b>Hendrick's &amp; Fever-Tree Mediterranean Tonic</b>	8.6	13.9
(served with Cucumber & Juniper berries)		
<b>Mirabeau Rose &amp; Fever-Tree Aromatic Tonic</b>	8.7	14.1
(served with Lemon & Rosemary)		
<b>No. 3 London Dry &amp; Fever-Tree Indian Tonic</b>	9.2	15.1
(served with Grapefruit & Rosemary)		
<b>Plymouth Gin &amp; Fever-Tree Indian Tonic</b>	8.4	13.5
(served with Orange slice & Rosemary)		
<b>Roku &amp; Fever-Tree Indian Tonic</b>	8.5	13.7
(served with Lemon & Ginger)		
<b>The Botanist &amp; Fever-Tree Indian Tonic</b>	9.3	15.3
(served with Mint & Lemon)		
<b>Sapling &amp; Fever-Tree Indian Tonic</b>	8.9	14.5
(served with Rosemary & Orange slice)		
<b>Whitley Neill Connoisseur Cut &amp; Fever-Tree Indian Tonic</b>	9.6	15.9
(Served with Lime & Juniper berries)		
<b>Whitley Neill Rhubarb Ginger &amp; Fever-Tree Indian Tonic</b>	9.2	15.1
(Served with Grapefruit & Ginger)		
<b>Whitley Neill Blood Orange &amp; Fever-Tree Mediterranean</b>	8.8	14.3
(Served with Orange & Juniper berries)		

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## Seasonal Spritzers

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<b>Garden Spritz</b>	<b>14</b>
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Ketel One Vodka, Prosecco, Elderflower cordial, Soda, Mint and cucumber

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<b>Blood Orange Aperol Spritz</b>	<b>14</b>
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Aperol, Whitley Neill Blood Orange Gin, Prosecco, Soda

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<b>Rhubarb Ginger Spritz</b>	<b>14.5</b>
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Whitley Neill Rhubarb & Ginger Gin, Lemon Juice, Ginger Ale, Bitters

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<b>The Ol' Tommy</b> (An old fashioned twist on a classic tommy's margarita)	<b>13.5</b>
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Cazcabel Blanco Tequila, Agave Syrup, Bitters

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**For your favorite classic cocktails, ask the bar team for availability!**