

LORE OF THE LAND

Sunday Menu

Olives 5.5

Poole rock oyster, cucumber granita, chardonnay vinegar, chive [gf] 6

Bread - soda bread, sourdough with cultured pickled onion butter, toasted buckwheat [v] 6

Spiced lamb scotch egg, smoked chilli 8

Pea and spinach soup, soda bread croutons and crème fraiche [v] 6.5

Smoked St Austal mussels, shiso salad, British gooseberries, fermented garlic honey [gf] 10.5

British burrata, Szechuan marinated peaches, toasted pumpkin seeds and mint [v][gf] 13

Torched Cornish mackerel, pickled cucumber salad, buttermilk dressing, chive [gf] 10.5

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

Grilled Sussex courgettes, fennel, chilli, green beans and tahini dressing [gf] [v] 23

Whole grilled Cornish plaice, confit tomato herb butter 29

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

Half/Whole 90day old chicken [n] 28/54

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

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

Cardamom panna cotta, sour British gooseberries, ginger nut crumb [v] 6.7

Chocolate cremeux, hazelnuts, raspberries, milk ice cream [n] 7

British cheese selection, oat cakes, house chutney, quince jelly – ask server [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