

LORE OF THE LAND

MENU

Olives [gf] 5.5

Soda bread with pickled onion butter, toasted buckwheat [v] 6

Irish rock oyster, cucumber granita, chive [gf] 6

Chicken liver parfait bun, sour cherry, pickled cucumber 6.5

Smoked whipped cod's roe, crudities, house made crisps [gf] 8

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

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

Smoked haddock and fermented chilli omelette, Sussex crème fraiche and jalapenos [gf] 12

Smoked beef tongue, celeriac and truffle remoulade, pickled cucumber [gf] 11

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

South Coast brown crab risotto, tarragon and crème fraiche [gf] 25

Marinated bavette, Allwood mix leaves salad, shoestring fries [gf] 23

Grilled skate wing, curried leeks, smoked cauliflower puree, bitter lemon [gf] 25

Smoked lamb rack, lamb heart ragu, braised baby gem, pickled shallots [gf] £31

Grilled pork loin, British creamed corn, mascarpone, green tomatoes salsa [gf] 28

Slow grilled whole plaice, Sussex tomatoes and herb butter [gf] 32

Slow cooked British duck leg, chips, Allwood salad and red wine sauce [gf] 24

Steak selection – please ask floor member. Served with Allwood mustard mix leaves, shallots salad

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

Mixed Allwood farm salad, Kent peaches, spiced vinaigrette, Berkswell cheese [gf][v] 8

British tomato, Sussex ricotta, oregano, beef fat and soda crumbs [v] 7.8

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

Cardamom pannacotta, sour British red currants, ginger nut crumb [v] 7.6

Chocolate cremeux compressed British plums, roasted hazelnut [gf] [n] 8

British cheese selection, oat cakes, 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