

# LORE OF THE LAND

## MENU

Olives [gf] 5.5

Soda Bread and focaccia with pickled onion butter, toasted buckwheat [v] 6.5

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

Chicken liver parfait, brioche, sour plum, pickled cucumber 7

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

Seabass crudo, pickled cucumber salad, buttermilk dressing, chive [gf] 11

British burrata, ancient grain and kohlrabi salad, lovage dressing, mint [v] 13

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

Cod collar tempura, smoked tartar sauce, burnt lemon [gf] 12

Coal roasted cauliflower, tahini, spinach, green peppercorn and curran dressing, mint [vg] [gf] 22

South Coast brown crab risotto, coriander, cherry harissa dressing [gf] 25

Grilled pork loin, tophit plum chutney, cavolo nero, sage [gf] 29

Grilled plaice, mussels, mussel emulsion, soured leek, crispy shallots [gf] 22

Aged duck breast, salt baked beetroots, pickled radicchio, chives [gf] 30

Steak selection – please ask floor member. Served with Allwood mustard mix leaves salad [gf]

Crispy new potatoes, truffle mayonnaise [gf] [vg] 6.5

Grilled baby gem, salsa verde, bitter lemon, crispy shallots, chives [gf] 6.5

Mixed leaf salad, jalapeno vinaigrette, sunflower dukkah spice [vg] 7.5

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

Cardamon pannacotta, poached rhubarb, ginger nut crumb [v] 7.6

Chocolate cremeux, macerated British cherries, 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