

LORE OF THE LAND

Bar Snacks (served all day)

Crisps (please ask for selection)	2.5
Mixed olives	5.5
Rose Harissa nut mix , almonds, cashews and peanuts	5
Snack corn & broad beans mix , sea salt and balsamic vinegar	4
Pork Scratching , cornish sea salt	3.5
Pretzel bites , jalapenos or honey mustard	2.5

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

Soda bread & focaccia , smoked almond butter[v]	6.5
Pork sausage roll	5
British oyster , cucumber granita, chive [gf]	5
Chicken liver parfait , brioche bun, sour pear, pickled cucumber	7
Duck scotch egg , hoisin sauce	8
Whipped cod's roe , crudities, house made crisps	8
Crispy potatoes , truffle mayonnaise	6.5
Lore donut , salted caramel, fresh cream, caramelised white chocolate [v]	6
British cheeses , 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

Gritchie English Lore English Pale Ale 4% (medium-bodied pale ale with hints of caramel, honey and orange marmalade)	3.15	5.9
Gritchie ESB Extra Special Bitter 5.5% (Warm toasted, ruby ale with a classic bitter finish)	3.15	5.9

Draught Beers

Gritchie Angel's Lore Lager 4.2% (refreshing with low bitterness, rounded soft malt and hints of crisp lemon sorbet)	3.65	6.9
Gritchie Moon Lore New World Pale Ale 4% (notes of greengages and tangerine, with a smooth crisp finish)	3.65	6.9
Gritchie Session Lore Indian Pale Ale 4.3% (notes of lemon zest and grapefruit with a slight bitter-sweet finish)	3.7	7
Gritchie Brewer's No.4 Tropical Pale Ale 6.8% (bold dry-hopped IPA with tropical aromas of mango, orange and pineapple)	4	7.6
Gritchie Galaxy New England IPA 5.5% (Thick and hazy, boasting a satisfyingly smooth mouth feel with hints of stone fruit)	4.15	7.9
Anspach & Hobday London Black London Porter 4.4% (creamy&smooth mouthfeel balanced perfectly with subtle roasted coffee & chocolate notes)	3.45	6.5
Blindside Medium Sweet Cyder 4.0% (off-dry cyder with delicate flavours of fresh pressed russet apples and elderflower)	3.2	6

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Gin & Tonic

Aviation Gin & Fever-Tree Indian Tonic (served with dehydrated lemon slice and Juniper berries)	9.3	15.3
Brockman's & Fever-Tree Mediterranean Tonic (served with dehydrated Apple slice and Juniper berries)	8.7	14.1
Hendrick's & Fever-Tree Mediterranean Tonic (served with Cucumber & Juniper berries)	8.6	13.9
Mirabeau Rose & Fever-Tree Indian Tonic (served with dehydrated lemon & Rosemary)	8.7	14.1
No. 3 London Dry & Fever-Tree Indian Tonic (served with dehydrated grapefruit & Rosemary)	9.2	15.1
Plymouth Gin & Fever-Tree Indian Tonic (served with dehydrated orange slice & Juniper berries)	8.4	13.5
Roku & Fever-Tree Indian Tonic (served with dehydrated lemon & Ginger)	8.5	13.7
The Botanist & Fever-Tree Indian Tonic (served with mint & lemon)	9.3	15.3
The Lakes Pink Grapefruit & Fever-Tree Med. Tonic (served with dehydrated grapefruit slice & Juniper berries)	9.5	15.7
Ukiyo Yuzu Gin & Fever-Tree Indian Tonic (served with dehydrated lemon & Juniper berries)	9.3	15.3
Whitley Neill Connoisseur Cut & Fever-Tree Indian Tonic (Served with dehydrated lime & Juniper berries)	9.6	15.9
Whitley Neill Rhubarb Ginger & Fever-Tree Indian Tonic (Served with dehydrated grapefruit & Ginger)	9.2	15.1
Whitley Neill Blood Orange & Fever-Tree Mediterranean (Served with dehydrated orange & Juniper berries)	8.8	14.3

Seasonal Spritzers

Garden Spritz 14

(Ketel One Vodka, Prosecco, Elderflower cordial, Soda, Mint and cucumber)

Blood Orange Aperol Spritz 14

(Aperol, Whitley Neill Blood Orange Gin, Prosecco, Soda)

Rhubarb Ginger Spritz 14.5

(Whitley Neill Rhubarb & Ginger Gin, Lemon Juice, Ginger Ale, Bitters)

The Ol' Tommy (An Old-Fashioned twist on a classic tommy's margarita) 14

(Cazcabel Blanco Tequila, Agave Syrup, Bitters)

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