

LORE OF THE LAND

SAMPLE MENU

all dishes are smaller plates, we recommend 2-3 per person

BITES

pate

white bean & jerusalem artichoke pate, crispy chicken skin, seed crackers **4**

bread & butter

crusty sourdough, walnut, treacle & marmite butter [v][n] **4**

SEA

oysters

porthilly oysters, cider, celery & apple [gf] **8**

scallop

salcombe scallop, wild garlic capers, sea herbs, soya mayonnaise **11**

octopus

grilled octopus, garlic, smoked paprika, lime & dill [gf] **15**

pollock

butter poached pollock, white onion cream, grapes, lettuce, walnuts [gf][n] **14**

FIELD

lamb

sticky lamb bun, lime pickle mayonnaise **10**

parfait

chicken liver parfait, beetroot jam roll **8**

quail

spiced quail, crispy onions, truffle mayonnaise [gf] **10**

venison

ashcombe venison, parsnips, spices, pickled pear, dark chocolate [gf] **17**

GARDEN

salad

citrus & sea herb salad, pink peppercorn, chardonnay vinaigrette [v][gf] **5**

spuds

crispy charred potatoes, truffle mayonnaise [v][gf] **5**

carrots

chargrilled heritage carrots, ricotta, grape mustard, almonds [v][gf][n] **9**

risotto

sweetcorn & harissa risotto, black garlic, crispy corn [v][gf] **12**

pie

leek pie, smoked lincolnshire poacher, pickled onion [gf] **12**

PUDS

rhubarb

yorkshire rhubarb, vanilla cream cheese, puff pastry, ice cream [v] **7**

sticky toffee

sticky toffee pudding, walnuts, date jam, beer & malt ice cream [v][n] **8**

blue cheese

bruleed cashel blue cheese, roast pear, sweet chicory [gf] **8**

baked alaska

orange & chocolate baked alaska [v][gf] **8**

[v] vegetarian [gf] gluten free [n] contains nuts

please inform your server if you have any allergens or dietary requirements

a discretionary 12.5% service charge will be added to your bill, this is equally divided amongst our whole team