

LORE OF THE LAND

SET LUNCH SAMPLE MENU

2 COURSES 15

3 COURSES 20

START

pulled lamb on toast, fresh mint sauce
south coast mackerel, tomato, elderflower [gf]
chilled cucumber & buttermilk soup, beetroot, dill [gf][v]

MAIN

spice rubbed poussin, braised lettuce [gf]
butter poached hake, batter scraps, peas, crispy potato [gf]
tarragon dumplings, summer greens [v]
tomato & artichoke salad, basil, black garlic [gf][v]

PUDS

passionfruit sorbet, coconut whipped cream cheese [gf][v]
strawberries & cream, lime, elderflower [gf][v]

[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

LORE OF THE LAND

A LA CARTE SAMPLE MENU

all dishes are smaller plates, we recommend 2-3 per person
whether foraged, delivered by cycle courier fresh from the boat or straight from farm to your fork,
our menu is created using the highest quality & sustainably resourced seasonal produce

BITES

- crusty sourdough**, walnut, treacle & marmite butter [v][n] **5**
- pea & mint tart**, burrata, black garlic [v] **5**
- ricotta**, tomato pesto, asparagus [v][gf] **5**
- duck liver parfait**, beetroot jam **5**
- truffle & white bean pate**, crispy chicken skin, crackers **5**
- harissa marinated prawns**, fennel salad [gf] **5**

FISH

- porthilly oysters**, cider, celery & apple [gf] **9**
- grilled lobster tail**, claw cocktail [gf] **18**
- cornish crab**, tomato essence, basil [gf] **8**
- whole roast john dory**, lemon, wild garlic aioli [gf] **20**

MEAT

- creedy carver duck**, radicchio, pink peppercorn [gf] **16**
- braised lamb croquette**, fresh peas, mint, feta **9**
- spice rubbed poussin**, chicken broth braised lettuce [gf] **12**
- wiltshire beef ribeye**, own cured bacon, wild garlic capers [gf] **18**

VEG

- heritage tomato salad**, charred artichoke [v] **8**
- crispy charred potatoes**, truffle mayonnaise [v][gf] **5**
- grilled english asparagus**, confit egg yolk, sourdough cream [v] **12**
- sweetcorn & harissa risotto**, black garlic, crispy corn [v][gf] **12**

PUDS

- passionfruit sorbet**, white chocolate, pink peppercorn [v][gf] **7**
- sticky toffee pudding**, walnuts, beer & malt ice cream [v][n] **8**
- million layers**, puff pastry, strawberries, elderflower ice cream [v] **8**
- english lore goat cheese**, tomato chutney, charred crackers **9**

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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