

Breakfast

Baker's Selection 7

house muffin, pain au chocolat, croissant,
pain aux raisin (v)

Organic Porridge 10

oat milk, banana, berries, maple cinnamon (vg, gf)

Yoghurt & Granola 10

coconut (vg) or natural yoghurt (v), berries, pecans, mint

Buttermilk Pancake Stack 12

blueberries, maple syrup (v)

Breakfast Baps - all served with fried egg and chives

- Avocado (v) 7
- Streaky Bacon 7
- Cumberland Sausage 8

Two Eggs 10

eggs any style, chives, sourdough toast (v)

Beans on Toast 12

fried egg, cheddar cheese, baked beans, chives,
thick cut toast (v)

Smoked Salmon Bagel 16

cream cheese, scrambled eggs, chives

Three Egg Omelette 13

goat's cheese, chives, wild rocket (v, gf)

Eggs Avocado 16

poached eggs, crushed avocado & basil, chilli,
english muffin, hollandaise, chives (v)

Eggs Benedict 17

poached eggs, cured ham, english muffin,
hollandaise, chives

Eggs Royale 18

poached eggs, smoked salmon, english muffin,
hollandaise, chives

Avocado Toast 13

radish, pumpkin seeds, coriander, lime
- Poached egg 3

Vegan Fry Up 18

scrambled tofu, plant-based
sausage, mushroom, tomato,
hashbrowns, spinach, avocado,
sourdough toast (vg)

Vegetarian Full English 18

two eggs any style, plant-based
sausage, mushroom, tomato,
baked beans, feta cheese & chili,
hashbrown, sourdough toast (v)

Full English 20

two eggs any style, cumberland
sausage, mushroom, streaky bacon,
tomato, hashbrown, baked beans,
black pudding, sourdough toast

Sides

Toast (vg) 2

Sliced Avocado (vg, gf) 6

Baked Beans (vg, gf) 4

Hash Browns (vg) 5

Roast Mushrooms (vg, gf) 5

Roast Tomato (vg, gf) 5

Smoked Salmon (gf) 6

Streaky Bacon (gf) 6

Drinks

Specialty Coffee 5

Espresso 4

Macchiato 4

Hot Chocolate 4

Camelia's Specialty Tea 4

Orange Juice 5

Grapefruit Juice 5

Apple Juice 5

House Green Juice 8

Mimosa 9

Starters

- English Oyster** lemon (gf) 4 each
- Blistered Peppers** sea salt (vg, gf) 9
- SeaCo Bread** marmite butter (v) 6
- Devon Crab on Toast** aioli, lemon 19
- Seabass Ceviche Tacos** red onion salsa, coriander 16
- Four Cheese Croquettes** jalapeño mayonnaise (v) 13

Salads

add burrata + 8 | add chicken + 10 | add hand-picked crab + 12

- Sweet Potato** wild rice, quinoa, basil (vg, gf) 18
- Heritage Beetroot** burrata, wild rocket (v, gf) 18
- Butter Lettuce** avocado, herbs, shallot dressing (v, gf) 15
- Caesar** romaine lettuce, parmesan, anchovies, croutons 16

Sandwiches

- Haddock Fish Burger** battered haddock, gem lettuce, dill, tartare sauce 16
- Club Sandwich** grilled chicken, streaky bacon, lettuce, tomato, avocado, mayonnaise 17
- Crispy Buffalo Chicken** Tom's secret sauce, lettuce, blue cheese, brioche 18
- LORE Cheeseburger** cheddar cheese, lettuce, tomato, pickles, dijonnaise, fries 20 add bacon + 3

Plates

- Wild Mushroom Pot Pie** leeks, carrots, puff pastry (vg) 18
- Porthilly Mussels** butter, white wine, charred bread 19
- Atlantic Cod** clam chowder, sea herbs (gf) 28
- Brick Chicken** confit garlic jus, oregano (gf) 21
- Surrey Farm Ribeye** watercress, green peppercorn sauce (gf) 36

Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
- Tenderstem Broccoli** chilli (vg, gf) 9
- Heritage Carrots** maple glaze (vg, gf) 8
- Hispi Cabbage** crispy shallots (vg) 8
- Fries** old bay mayonnaise (v) 6

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

If you have any allergies or intolerances, please speak to a manager about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current rate. Please note that a discretionary service charge of 13.5% will be added to your bill.

Snacks

- Cambrook Spiced Nuts** (vg, n) 6
- Nocellara Olives** (vg, gf) 6
- Blistered Peppers** (vg, gf) 9
- SeaCo Bread** marmite butter (v) 6
- English Oyster** (gf) 4 each
- Old Bay & Cheddar Biscuits** salted butter (v) 8

Starters

- Four Cheese Croquettes** jalapeño mayonnaise (v) 13
- Exmoor Caviar** house-made potato crisps, sour cream, chives (gf) 35
- Devon Crab on Toast** aioli, lemon 19
- Beef Fillet Tartare** horseradish, mustard, shallots, egg yolk, capers 18
- Seabass Ceviche Tacos** red onion salsa, coriander 16
- Popcorn Buffalo Chicken** buttermilk ranch, pickled celery (gf) 14

Salads & Vegetables

add burrata + 8 | add chicken + 10 | add hand-picked crab + 12

- Sweet Potato** wild rice, quinoa, basil (v, gf) 18
- Heritage Beetroot** burrata, wild rocket (v, gf) 18
- Butter Lettuce** avocado, herbs, shallot dressing (v, gf) 15
- Caesar** romaine lettuce, parmesan, anchovies, croutons 16

Mains

- Wild Mushroom Pot Pie** leeks, carrots, puff pastry (vg) 18
- Porthilly Mussels** butter, white wine, charred bread 19
- Atlantic Cod** clam chowder, sea herbs (gf) 28
- Brick Chicken** confit garlic jus, oregano (gf) 21
- Suffolk Pork Chop** wholegrain mustard jus (gf) 24
- LORE Cheeseburger** cheddar cheese, lettuce, tomato, pickles, dijonnaise, fries 20 add bacon + 3
- Surrey Farm Ribeye** watercress, green peppercorn sauce (gf) 36

For the Table

- Charcoal Roasted Cauliflower** herb dressing, chilli (vg, gf) 25
- Cornish Seabass** brown butter, samphire, capers, lemon (gf) 52
- Whole BBQ Chicken** garlic, smoked paprika 48
- Boston Rib of Beef** green peppercorn sauce (gf) 78

Sides

- Mixed Leaves** shallot vinaigrette (vg, gf) 6
- Tenderstem Broccoli** chilli (vg, gf) 9
- Heritage Carrots** maple glaze (vg, gf) 8
- Hispi Cabbage** crispy shallots (vg) 8
- Fries** old bay mayonnaise (v) 6