

## Snacks

**Cambrook Spiced Nuts** (vg, n) 6

**Nocellara Olives** (vg, gf) 6

**Blistered Peppers** (vg, gf) 9

**English Oyster** (gf) 4 each

**SeaCo Bread** marmite butter (v) 6

**Old Bay & Cheddar Biscuits** salted butter (v) 8

**Four Cheese Croquettes** jalapeño mayonnaise (v) 13

**Seabass Ceviche Tacos** red onion salsa, coriander 16

## Bottomless Brunch\*

Available for 1.5 hours

Prosecco 19

Bloody Mary 19

Laurent Perrier La Cuvée 65

## Brunch

**Avocado Toast** radish, pumpkin seeds, coriander, lime (v) 13 add poached egg + 3

**Baked Eggs** tomato, onion, montgomery cheddar, bell pepper, sourdough (v) 18

**Buttermilk Pancake Stack** blueberries, maple syrup (v) 12

**Porthilly Mussels** butter, white wine, charred bread 19

**Devon Crab Benedict** poached egg, english muffin, hollandaise 26

**New England Lobster Roll** celery, mayonnaise, crispy shallots, brioche 32

**Fried Chicken & Waffles** bacon bits, maple syrup, spring onion 19

**Rosemary Lamb Hash** crispy potatoes, fried egg, mint salsa verde 23

**LORE Cheeseburger** cheddar cheese, lettuce, tomato, pickles, dijonnaise, fries 20 add bacon + 3

## 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

## 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

**Smoked Salmon** lemon (gf) 9

**Dry Cured Streaky Bacon** (gf) 6

**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

\* Please note - food must be ordered to be eligible for Bottomless Brunch

(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.

# Sunday Menu

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## All Day Sunday Roast

**Corn-Fed Chicken** 23

roast potatoes, buttered carrots, leeks &  
tenderstem broccoli, Yorkshire pudding & gravy

**Hereford Dry-Aged Rib of Beef** 29

roast potatoes, buttered carrots, leeks &  
tenderstem broccoli, Yorkshire pudding & gravy

## Sides

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