

chef's table

We work alongside local growers The Natural Veg Men. Based in Malpas they cultivate one of the oldest organic fields in England. Alongside their 'veg box' delivery scheme they grow exclusively for us. By the end of they year we hope to have every vegetable we use grown on this field.

ORIGINS

Mussels | Menai
Plaice | Brixham
Duck | Goosnargh
Lamb | Cumbria
Beef | Various British farms
Goat | Various British dairy farms
Foraged Items | Cheshire & North Wales Salt | Cheshire
Flowers | Berkshire
Herbs | Eversham

Gluten free & dairy free menus available
please ask

(v) = Vegetarian (Ve) = Vegan

If you require any information on allergies/
intolerances, please ask a member of our team

APPETISE

HOUSE MARINATED OLIVES (v) £3.95
thyme | star anise

SMOKED ALMONDS (v) £2.50

FLAVOURED FOCACCIA (v)
£2.50
evo | minus 8 vinegar

PICKLED MUSSELS £3.50
fennel | samphire

BONE MARROW £3.50
gentleman's relish | celery salt

CRISPY FROGS LEGS £3.50
aioli

CHICKEN WINGS £3.50
buttermilk | blue cheese

PIGS EAR CRACKLING £3.50
caramelised apple

FLAVOURED FOCACCIA (Ve) £2.50
evo | minus 8 vinegar

SMOKED ALMONDS (Ve) £2.50

HOUSE MARINATED OLIVES (Ve) £3.95
thyme | star anise

START

CARROT GINGER SOUP (v) £5.95
marigold | blood orange | cultured butter
soda bread

SLOW COOKED SHORT RIB £8.95
shiitake | black garlic | kombu | miso

PLAICE £7.95
sauce veronique | minus 8 verjus | lovage
pink grapefruit

PURPLE BROCCOLI (v) £6.95
rhubarb | Gorgonzola | walnut | rye croutons

JERK SPICED KID GOAT LOIN £9.25
curds | wheyonaise | cumberland sauce
beetroot

CARROT SOUP (Ve) £5.95
ginger | blood orange
marigold | seeds | focaccia

PURPLE BROCCOLI (Ve) £6.95
rhubarb | walnut | rye croutons

BLACK GARLIC BROTH (Ve) £6.50
shiitake | enoki | kombu |
sesame

Vegan

Vegan

MAIN

HIMALAYAN SALT AGED DUCK BREAST £19.95
pulled duck kimchi | pineapple | duck fat
turnip | black bean

TURBOT £20.95
heritage potato | mussels | leeks
Lochnagar cheese | caviar

ROSSINI £19.75
beef cheek | duck liver | truffle | onion
Madeira

CURRY ROAST SWEDE (v) £14.95
kimchi | tofu | black sesame | lime pickle

ROAST LEG OF LAMB £18.50
shoulder | sweetbread | pistachio | shiso
Frushed potato

JERUSULAM ARTICHOKE (Ve) £13.50
pearl barley | potato risotto | truffle

CURRY ROAST SWEDE (Ve) £14.95
kimchi | tofu | black sesame | lime pickle

FALAFEL BURGER (Ve) £12.50
harissa | triple cooked chips

Vegan

GRILLED MAINS

30 DAY AGED 8oz RIBEYE £19.95

30 DAY AGED 8oz SIRLION £19.95

FLAT IRON STEAK £14.50

All served with bordelaise sauce and
roast bone marrow

G.O.A.T BURGER £12.50
Kid goat burger | goats cheese harissa
ketchup

SIDE

BEETROOT (v) £3
fennel | olive | citrus salad

TRIPLE COOKED CHIPS (v) £3.50
(add curry sauce £1)

ROAST JERUSALEM ARTICHOKE (v) £3
garlic | nutmeg | truffle

TRUFFLE MASH (v) £3.50

PURPLE BROCCOLI (v) £3.50
harissa | smoked almond

ROAST BEETROOT (v) £3
goats cheese | lovage | walnut

MACARONI CHEESE (v) £4.50
truffle | panko

FEBRUARY VEGETABLES (v) £3.50
artichoke | swede | beetroot |
savoy cabbage | carrot

BEETROOT (Ve) £3
tomato | fennel | olive | citrus salad

PURPLE BROCCOLI (Ve) £3.50
harissa | smoked almond

TRIPLE COOKED CHIPS (Ve) £3.50
(add curry sauce £1)

ROAST BEETROOT (Ve) £3.50
lovage | walnut

Vegan

DESSERT

WHITE CHOCOLATE CHEESE CAKE £6.50
passion fruit | sorbet | macaroon | bubble wrap

RUM BAA BAA £6.50
pear | coconut | ginger | lime

CHOCOLATE FONDANT £6.50
salted caramel | popcorn

CHOCOLATE FONDANT (Ve) £6.50
coconut sorbet | popcorn

CARAMELISED PINEAPPLE (Ve) £5.50
rum | passion fruit | pear

SORBET (Ve) £3.50
selection of home made sorbets

Vegan

CHOOSE 3 £7.50

PAVE COBBLE (v) 20grm
ewe's milk | soft

MRS KIRKHAM'S 20grm
cow's milk | hard

WATERLOO (v) 20grm
cow's milk | soft

ASHLYNN (v) 20grm
goats milk | soft

DODDINGTON 20grm
cow's milk | hard

Cheese