

# chef's table

## GLUTEN FREE MENU

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

(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

**PICKLED MUSSELS** £3.50  
fennel | samphire

**BONE MARROW** £3.50  
celery salt | lemons

**CHICKEN WINGS** £3.50  
buttermilk | blue cheese

**PIGS EAR CRACKLING** £2.50  
caramelised apple

## START

**CARROT GINGER SOUP** (v) £5.95  
Marigold | blood orange | cultured butter | seeds

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

**PLAICE** £7.95  
sauce veronique | minus 8 verjus lovage

**PURPLE BROCCOLI** (v) £6.95  
rhubarb | Gorgonzola | walnut | loveage

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

## MAIN

**HIMALAYAN SALT AGED DUCK BREAST** £19.95  
pulled duck kimchi | pineapple | duck fat  
turnip | duck jus

**TURBOT** £20.95  
heritage potato | mussels | leeks  
Lochnagar cheese | herring roe

**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 |  
crushed potato

## 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

## 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

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

## DESSERT

**WHITE CHOCOLATE CHEESE CAKE** £5.95  
passion fruit | sorbet | macaron | bubble wrap

**POACHED PEAR** (Ve) £5.50  
pineapple | coconut | ginger | lime

**CHOCOLATE FONDANT** £6.50  
salted caramel | popcorn

**CHOOSE 3** £7.50

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

**MRS KIRKHAMS** 20gms  
cow's milk | hard

**WATERLOO** (v) 20gms  
cow's milk | soft

**ASHLYNN** (v) 20gms  
goats milk | soft

**DODDINGTON** 20gms  
cow's milk | hard

Cheese