

# 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 the year we hope to have every vegetable we use grown on this field.

## DAIRY FREE LUNCH MENU

2 COURSES £18 | 3 COURSES £22

## 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

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  
celery salt | lemon

**CRISPY FROGS LEGS** £3.50  
aioli

**PIGS EAR CRACKLING** £2.50  
caramelised apple

## START

**CARROT GINGER SOUP** (v)  
marigold | blood orange | seeds | focaccia

**PURPLE BROCCOLI** (v)  
rhubarb | walnut | rye croutons  
citrus dressing

**SLOW COOKED SHORT RIB**  
shiitake | black garlic | kombu | miso

**PLAICE FILLET**  
fennel | rhubarb | lovage | pink grapefruit

## MAIN

### HIMALAYAN SALT AGED DUCK BREAST

£3 supplement  
pulled duck kimchi | pineapple | duck  
fat turnip | black bean

### STONE BASS

heritage potato | mussels | leeks |  
black garlic | caviar

### ROAST LEG OF LAMB

shoulder | pistachio | shiso |  
crushed potato

### CURRY ROAST SWEDE (v)

kimchi | tofu | black sesame |  
lime pickle

## GRILLED MAINS

### 30 DAY AGED 8oz RIBEYE

£4 supplement

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### FLAT IRON STEAK

All served with bordelaise sauce and  
roast bone marrow

### G.O.A.T BURGER

Kid goat burger | 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.

nutmeg | truffle

### PURPLE BROCCOLI (v) £3.50

harissa | smoked almond

### ROAST BEETROOT (v) £3

lovage | walnut

### FEBRUARY VEGTABLES (v) £3.50

artichoke | swede | beetroot  
savoy cabbage | carrot

## DESSERT

### CARAMELISED PINEAPPLE (Ve)

rum | passion fruit | pear

### CHOCOLATE FONDANT (Ve)

coconut sorbet | popcorn

### SORBET (Ve)

selection of home-made sorbets