

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.

GLUTEN 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

PICKLED MUSSELS £3.50
fennel | samphire

BONE MARROW £3.50
celery salt | lemon

CHICKEN WINGS £3.50
buttermilk | blue cheese

PIGS EAR CRACKLING £3.50
caramelised apple

START

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

PURPLE BROCCOLI (v)
rhubarb | Gorgonzola | walnut | lovage

SLOWED COOK SHORT RIB
shiitake | black garlic | kombu

PLAICE
sauce veronique | minus 8 verjus | lovage
pink grapefruit

MAIN

HIMALAYAN SALT AGED DUCK BREAST

£3 supplement
pulled duck kimchi | pineapple |
duck fat turnip | duck jus

STONE BASS

heritage potato | mussels |
Parmesan cheese | leeks | caviar

ROAST LEG OF LAMB

shoulder | sweetbread | pistachio |
shiso | crushed potato

CURRY ROAST SWEDE (v)

kimchi | tofu | black sesame |
lime pickle

GRILLED MAINS

30 DAY AGED 8oz RIBEYE

£4 supplement

30 DAY AGED 8oz SIRLION

£4 supplement

FLAT IRON STEAK

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 VEGETABLES (v) £3.50

artichoke | swede | beetroot
savoy cabbage | carrot

DESSERT

WHITE CHOCOLATE CHEESE CAKE

passion fruit | sorbet | macaron | macaron

POACHED PEAR (Ve)

pineapple | coconut | ginger | lime

Cheese

CHOOSE 3 £7.50

PAVE COBBLE (v) 20g

ewe's milk | soft

MRS KIRKHAMS 20g

cow's milk | hard

WATERLOO (v) 20g

cow's milk | soft

ASHLYNN (v) 20g

goats milk | soft

DODDINGTON (v) 20g

cow's milk | hard