

# chef's table

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

## SUNDAY LUNCH

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

Gluten Free & Dairy Free Menus available - please ask

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

**CRISPY FROGS LEGS** £3.50  
aioli

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

**PIGS EAR CRACKLING** £3.50 caramelised  
apple

## START

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

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

**PLAICE**  
sauce veronique | minus 8 verjus | lovage  
pink grapefruit

**PURPLE BROCCOLI** (v)  
rhubarb | Gorgonzola | walnut | rye croutons

## MAIN

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### HIMALAYAN SALT AGED DUCK BREAST

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

### TURBOT

heritage potato | mussels | leeks  
Parmesan cheese | caviar

### CURRY ROAST SWEDE (v)

kimichi | tofu | black sesame  
lime pickle

### ROAST LEG OF LAMB

shoulder | sweetbread | pistachio  
shiso | crushed potato

## GRILLED MAINS

### 30 DAY AGED 8oz RIBEYE

£4 supplement

### 30 DAY AGED 8oz SIRLION

£4 supplement

### FLAT IRON STEAK

All are steaks are served with  
roast bone marrow and bordelaise  
sauce

### G.O.A.T BURGER

Kid goat burger | goats cheese  
harissa ketchup

## ROASTS

### ROAST BEEF

Roast topside of beef | February  
vegetables | Yorkshire pudding |  
horseradish cream |  
beef dripping roast potatoes |  
carrot puree | bone marrow gravy

### ROAST BELLY PORK

Boned & rolled belly pork | February  
vegetables | caramelised apple sauce  
carrot puree | Yorkshire pudding |  
bone marrow gravy

## SIDE

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### BEETROOT (v) £3

fennel | olive | citrus salad

### TRIPLE COOKED CHIPS (v) £3.50

(add curry sauce £1)

### 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 | bread crumbs

### FEBRUARY VEGTABLES (v) £3.50

swede | beetroot | turnip  
savoy cabbage | carrot

## DESSERT

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### WHITE CHOCOLATE CHEESE CAKE

passion fruit | sorbet | macaroon | bubble wrap

### BABA

pear | coconut | ginger | lime

### CHOCOLATE FONDANT

salted caramel | popcorn