

chef's table

DAIRY 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 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

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

PIGS EAR CRACKLING £2.50
caramelised apple

START

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

SLOW COOKED SHORT RIB
shitake | black garlic | kombu | miso

PLAICE
rhubarb | fennel | lovage |
pink grapefruit

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

MAIN

HIMALAYAN SALT AGED DUCK BREAST

£3 supplement

pulled duck kimchi | pineapple

duck fat turnip | black bean

TURBOT

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 SIRLOIN

£4 supplement

30 DAY AGED 8oz RIBEYE

£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 | harissa ketchup

ROASTS

ROAST BEEF

Roast topside of beef | February

vegetables | beef dripping roast

potatoes | bone marrow gravy

ROAST BELLY PORK

Boned & rolled belly pork | February

vegetables | caramelised apple

sauce | bone marrow gravy

SIDE

BEETROOT (v) £3

fennel | olive | citrus salad

TRIPLE COOKED CHIPS (v) £3.50

(add curry sauce £1)

PURPLE BROCCOLI (v) £3.50

harissa | smoked almond

ROAST BEETROOT (v) £3

lovage | walnut

FEBRUARY VEGETABLES (v) £3.50

swede | beetroot | savoy cabbage

carrot | turnip

DESSERT

CARAMELISED PINEAPPLE (Ve)

rum | passion fruit | pear

CHOCOLATE FONDANT (Ve)

coconut sorbet | popcorn

SORBET (Ve)

selection of home-made sorbets