

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 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

CHICKEN WINGS £3.50
buttermilk | blue cheese

PIGS EAR CRACKLING £3.50
caramelised apple

START

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

SLOW COOKED SHORT RIB
shiitake | black garlic | kombu

PLAICE
sauce veronique | minus 8 verjus | lovage
pink grapefruit

PURPLE BROCCOLI (v)
rhubarb | Gorgonzola | walnut |

MAIN

HIMALAYAN SALT AGED DUCK BREAST £3

supplement
pulled duck kimichi | pineapple | duck fat
turnip | duck jus

TURBOT

heritage potato | mussels | parmesan cheese
| leeks | herring caviar

CURRY ROAST SWEDE (v)

kimchi | tofu | black sesame |
lime pickle

ROAST LEG OF LAMB

shoulder | sweetbread | pistachio shiso
crushed potato

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

ROASTS

ROAST BEEF

Roast topside of beef | February
vegetables | 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 | bone marrow gravy

SIDE

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

FEBRUARY VEGTABLES (v) £3.50

swede | beetroot | turnip | carrot
savoy cabbage

DESSERT

WHITE CHOCOLATE CHEESE CAKE

passion fruit | sorbet | macaroon
bubblewrap

POACHED PEAR

pineapple | coconut | ginger |
lime

CHOOSE 3 £7.50

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

MRS KIRKHAMS 20grm
cow's milk | hard

WATERLOO (v) 20grm
cow's milk | soft

ASHLYNN (v) 20grm
goats milk | soft

DODDINGTON 20grm
cow's milk | hard

Cheese