

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.

ORIGINS

Clams | Poole
Duck | Goosnargh
Chicken | Goosnargh
Quail | Cumbria
Pigeon | Lancashire
Pork | Cumbria
Foraged Items | Cheshire & North Wales
Salt | Cheshire
Herbs | Eversham

(v) = Vegetarian (Ve) = Vegan

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

BEEF TONGUE £3

cumberland sauce | rye

RADISH & SORREL PESTO (v) £3.50

SMOKED SALMON £3.50

sorrel pesto | fennel | rye

Vegan

FLAVOURED FOCACCIA (Ve) £2.50

evo | minus 8 vinegar

SMOKED ALMONDS (Ve) £2.50

HOUSE MARINATED OLIVES (Ve) £3.95

thyme | star anise

RADISH & SORREL PESTO £3.50

START

WILD GARLIC SOUP (v) £5.95

soft poached egg | rye croutons | focaccia

PIGEON BREAST £9.50

duck liver | boudin noir | rhubarb | jus gras

QUAIL £8.95

heritage potato | wild garlic | leek | confit yolk

CAULIFLOWER (v) £6.95

chickpeas | coconut | pomegranate | dukkah
jasmine

SMOKED SALMON £7.95

purple broccoli | rhubarb | walnut | rye

Vegan

WILD GARLIC SOUP (ve) £5.95

wild garlic leaves | focaccia

CHICORY (Ve) £5.95

blood orange | rhubarb | harissa
walnut salad

CAULIFLOWER (ve) £6.95

chickpeas | coconut | pomegranate
dukkah | jasmine raisins

HERITAGE POTATO RISOTTO (ve) £6.95

wild garlic | spinach | monks beard agretti
black garlic

MAIN

SALT AGED DUCK £20.95

breast | confit leg | blood orange
radish | chicory | haricot bean
cassoulet

PORK CHAR SIU £19.50

fillet | jowl | belly wonton
caramelised pineapple | miso cabbage
char siu sauce

COD £18.50

clams | samphire | agretti | spinach
Thai kaffir lime & lemongrass broth
Bombay potatoes

GNOCCHI (v) £14.95

purple broccoli | sorrel | leek
arrabiata sauce

CHICKEN £18.95

breast | morels | truffle
black trompette | leek boulangere
white asparagus | black garlic jus

GNOCCHI (Ve) £14.95

purple broccoli | leek | sorrel pesto
pine nuts | arrabiata sauce

MUSHROOM (Ve) £13.50

morels | black trompette | white asparagus
wild garlic | leek & potato boulangere

THAI CURRY (Ve) £14.95

chickpea | spinach | cashew | pineapple
Bombay potato

FALAFEL BURGER (Ve) £12.50

harrisa | triple cooked chips

GRILLED MAINS

30 DAY AGED 8oz RIBEYE

£19.95

30 DAY AGED 8oz SIRLION

£19.95

FLAT IRON STEAK

£14.50

All served with bordelaise sauce and roast
bone marrow

G.O.A.T BURGER

£12.50

Kid goat burger | harissa ketchup

SIDE

BLOOD ORANGE (v) £3

chicory | fennel salad

TRIPLE COOKED CHIPS (v) £3.50

(add curry sauce £1)

BOMBAY POTATOES (v) £3

PURPLE BROCCOLI (v) £3.50

dukkah | harissa ketchup

SEASONAL MARCH VEGETABLES (v)

£3.50

BOMBAY POTATOES (Ve) £3

PURPLE BROCCOLI (Ve) £3.50

dukkah | harissa ketchup

TRIPLE COOKED CHIPS (Ve) £3.50

(add curry sauce £1)

BLOOD ORANGE (Ve) £3

chicory | fennel salad

SEASONAL MARCH VEGETABLES

(Ve) £3.50

DESSERT

CARAMELISED PINEAPPLE (Ve)

£5.50

rum | passion fruit | pear

CHOCOLATE FONDANT (Ve) £6.50

coconut sorbet | popcorn

SORBET (Ve) £3.50

selection of home made sorbets

Vegan

Vegan