

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 they year we hope to have every vegetable we use grown on this field.

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

BEEF TONGUE £3.50
cumberland sauce

SMOKED SALMON £3.50
sorrel pesto | fennel

RADISH & SORREL PESTO (v) £2.50

Vegan

SMOKED ALMONDS (Ve) £2.50

HOUSE MARINATED OLIVES (Ve)
£3.95
Thyme | star anise

RADISH & SORREL PESTO (Ve)
£2.50

START

WILD GARLIC SOUP (v) £5.95
soft poached egg | wild garlic leaves

PIGEON BREAST £9.50
duck liver | boudin noir | rhubarb
jus gras

QUAIL £8.95
heritage potato | wild garlic | leek
bournes cheshire cheese | confit yolk

CAULIFLOWER (v) £6.95
chickpeas | coconut | pomegranate
dukkah | jasmine raisins

SMOKED SALMON £7.95
smoked salmon pate | purple broccoli
rhubarb | walnut

Vegan

WILD GARLIC SOUP (Ve) £5.95
wild garlic leaves | sorrel pesto

CHICORY (Ve) £5.95
blood orange | rhubarb | harissa
walnut salad

CAULIFLOWER (Ve) £6.95
chickpeas | coconut | pomegranate
dukkah | jasmine raisins

MAIN

SALT AGED DUCK £20.95

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

COD £18.50

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

CORN FED CHICKEN £18.95

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

THAI CURRY (Ve) £14.95

chickpea | spinach | cashew | pineapple
Bombay potato

MUSHROOM (Ve) £13.50

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

Vegan

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

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

burts blue | walnut

WILD GARLIC MASH (v) £3.50

TRUFFLE MASH (v) £3.50

CHESHIRE CHEESE (v) £3.50

BRAISED CHICORY & RICOTTA(v) £3.50

CREAMED LEEKS(v) £2.50

TRUFFLE CAULIFLOWER CHEESE (v) £3.50

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

Vegan

DESSERT

WHITE CHOCOLATE CHEESE CAKE £5.95

passion fruit | sorbet | macaron
bubble wrap

POACHED PEAR (Ve) £5.50

pineapple | coconut | ginger | lime

CHOCOLATE FONDANT £6.50

salted caramel | popcorn

CHOCOLATE FONDANT (Ve) £6.50

coconut sorbet | popcorn

CARAMELISED PINEAPPLE (Ve) £5.50

rum | passion fruit | pear

SORBET (Ve) £3.50

selection of home-made sorbets

Vegan

SELECTION OF BRITISH CHEESE

Please ask to see our
cheese board

CHOOSE 3 for £7.50

Cheese