

chef's table

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.

LUNCH

2 COURSES £18 | 3 COURSES £22

ORIGINS

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

Gluten free & dairy free menus available – please ask

(v) = Vegetarian (Ve) = Vegan

If you require any information on allergies/
intolerances, please ask a member of our team

APPETISE

FLAVOURED FOCACCIA (Ve) £2.50
evoo | minus 8 vinegar

SMOKED ALMONDS (Ve) £2.50

HOUSE MARINATED OLIVES (Ve) £3.95
thyme | star anise | radish and
(Ve) £2.50

MAIN

GNOCCHI (Ve)
purple broccoli | leeks | sorrel pesto
pine nuts | arrabiata sauce

THAI CURRY (Ve)
chickpea | spinach | cashew | pineapple
| bombay potato

MUSHROOM (Ve)
morels | black trompette | white
asparagus | wild garlic | leek & potato
boulangerie

FALAFEL BURGER (Ve)
harissa | triple cooked chips

DESSERT

CHOCOLATE FONDANT (Ve)
coconut sorbet | popcorn

CARAMELISED PINEAPPLE (Ve)
rum | passion fruit | pear

SORBET (Ve)
Selection of home-made sorbets

START

WILD GARLIC SOUP (v)
wild garlic | rye croutons | focaccia

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

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

HERITAGE POTATO RISOTTO (Ve)
monks beard agretti | wild garlic | spinach | black garlic

SIDES

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