

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

## DAIRY FREE LUNCH MENU

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

(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

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

**SEASONAL MARCH VEGETABLES (Ve)** £3.50

### START

**WILD GARLIC SOUP (v)**  
soft poached egg | rye croutons | focaccia

**QUAIL**  
heritage potato | wild garlic | leek | confit yolk

**CAULIFLOWER (v)**  
chickpeas | coconut | pomegranate | dukkah  
jasmine

**SMOKED SALMON**  
purple broccoli | rhubarb | walnut | rye

Vegan

**WILD GARLIC SOUP (ve)**  
wild garlic leaves | focaccia

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

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

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

## MAIN

### SALT AGED DUCK

#### £3 supplement

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

### PORK CHAR SIU

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

### COD

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

### GNOCCHI (v)

purple broccoli | sorrel | leek  
| arrabiata sauce

Vegan

### GNOCCHI (Ve)

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

### MUSHROOM (Ve)

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

### THAI CURRY (Ve)

chickpea | spinach | cashew  
pineapple | Bombay potato

### FALAFEL BURGER (Ve)

harissa | triple cooked chips

## GRILLED MAINS

### 30 DAY AGED 8oz RIBEYE

£4 supplement

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£4 supplement

### FLAT IRON STEAK

All served with bordelaise sauce and  
roast bone marrow

### G.O.A.T BURGER

Kid goat burger | harissa ketchup

## SIDE

### BLOOD ORANGE (v) £3

chicory | fennel salad

### TRIPLE COOKED CHIPS (v) £3.50

### BOMBAY POTATOES (v) £3

### PURPLE BROCCOLI (v) £3.50

dukkah | harissa ketchup

### SEASONAL MARCH VEGETABLES (v)

£3.50

Vegan

### BOMBAY POTATOES (Ve) £3

### PURPLE BROCCOLI (Ve) £3.50

dukkah | harissa ketchup

### TRIPLE COOKED CHIPS (Ve) £3.50

### BLOOD ORANGE (Ve) £3

chicory | fennel salad

### SEASONAL MARCH VEGETABLES (Ve) £3.50

## DESSERT

### CARAMELISED PINEAPPLE (Ve)

rum | passion fruit | pear

### CHOCOLATE FONDANT (Ve)

coconut sorbet | popcorn

### SORBET (Ve)

selection of home-made sorbets