

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.

GLUTEN 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

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 (v) £2.50

START

CARROT GINGER SOUP (v)
coconut yogurt | burnt coconut
tarragon & chive focaccia

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

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

SMOKED SALMON
smoked salmon pate | purple broccoli
rhubarb | walnut

Vegan

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

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

£4 supplement

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

ROAST LEG OF LAMB

shoulder | sweetbreads | wild garlic
morels | purple broccoli

COD

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

Vegan

THAI CURRY (Ve)

chickpea | spinach | cashew
pineapple | Bombay potato

MUSHROOM (Ve)

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

GRILLED MAINS

30 DAY AGED 8oz RIBEYE

£4 supplement

30 DAY AGED 8oz SIRLION

£4 supplement

FLAT IRON STEAK

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

Vegan

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

WHITE CHOCOLATE CHEESE CAKE

passion fruit | sorbet | macaron | macaron

POACHED PEAR (Ve)

pineapple | coconut | ginger | lime

CHOCOLATE FONDANT (Ve)
coconut sorbet | popcorn

CARAMELISED PINEAPPLE (Ve)
rum | passion fruit | pear

SORBET (Ve)
selection of home-made sorbets

Vegan

Cheese

SELECTION OF BRITISH CHEESE

Please ask to see our cheese
board

CHOOSE 3 for £7.50