

# 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.

## 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

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

Gluten free, dairy free and kids menus available – please ask

## APPETISE

**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 (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  
boulangere

**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 (Ve)**  
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

## SIDE

**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