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.

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

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

CRISPY FROGS LEGS £3.50 wild garlic butter

SMOKED SALMON £3.50 sorrel pesto | fennel

CHICKEN WINGS £3.50 buttermilk | blue cheese

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

START

WILD GARLIC SOUP (v) £5.95

soft poached egg | wild garlic | rye croutons focaccia

PIGEON BREAST £9.50

duck liver | boudin noir | rhubarb | jus gras

OUAIL £8.95

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

CAULIFLOWER (v) £6.95

chickpeas | coconut | pomegranate | dukkah jasmine raisins

CHARRED SMOKED SALMON £7.95

smoked salmon pate | purple broccoli | rhubarb | walnut | rye

WILD GARLIC SOUP (v) £5.95

wild garlic | rye croutons | focaccia

CHICORY (Ve) £5.95

blood orange | rhubarb | harissa walnut salad

CAULIFLOWER (Ve) £6.95

chickpeas | coconut | pomegranate dukkah | jasmine raisins

HERITAGE POTATO RISOTTO (Ve) £6.95

monks beard agretti | wild garlic | spinach | black garlic

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DESSERT

SALT AGED DUCK £20.95

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

PORK CHAR SIU £19.50

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

COD f 18 50

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

GNOCCHI (v) £14.95 purple broccoli | sorrel | leek arrabiata sauce | goats cheese

CORN FED CHICKEN £ 18.95

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

G.O.A.T BURGER

£12.50

Kid goat burger | goats cheese harissa ketchup

GNOCCHI (Ve) £14.95 purple broccoli | leeks | sorrel pesto pine nuts | arrabiata sauce

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

FALAFEL BURGER (Ve) £12.50 harissa | triple cooked chips

BLOOD ORANGE (v) £3 chicory | fennel salad

SIDE

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 MASH (v) £3.50

BRAISED CHICORY & RICOTTA GRATIN (v) £3.50

CREAMED LEEKS (v) £2.50

TRUFFLE CAULIFLOWER CHEESE (v) £3.50

SEASONAL MARCH VEGETABLES (v) £3.50

WHITE CHOCOLATE CHEESE CAKE £6.50

passion fruit | sorbet macaroon | bubble wrap

RHUBARB £6.50

raw rhubarb | rhubarb parfait rhubarb consomme | marshmallow lemon poppy seed cake

CHOCOLATE FONDANT £6.50

salted caramel | popcorn

CHOCOLATE FONDANT (Ve) £6.50 coconut sorbet | popcorn

Vegar

CARAMELISED PINEAPPLE (Ve) £5.50 rum | passion fruit | pear

SORBET (Ve) £3.50 selection of home made sorbets

BOMBAY POTATOES (Ve) £3

PURPLE BROCCOLI (Ve) £3.50 dukkah | harissa ketchup

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TRIPLE COOKED CHIPS (Ve) £3.50

BLOOD ORANGE (Ve) £3 chicory | fennel salad

SEASONAL MARCH VEGETABLES

(Ve) £3.50

SELECTION OF BRITISH CHEESE

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Please ask to see our cheese board

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