

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

Gluten free & dairy free menus available – please ask

APPETISE

HOUSE MARINATED OLIVES (v) £3.95
thyme | star anise

SMOKED ALMONDS (v) £2.50

FLAVOURED FOCACCIA (v) £2.50
evoo | 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

START

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

PIGEON BREAST
duck liver | boudin noir | rhubarb | jus gras

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

CHARRED SMOKED SALMON
smoked salmon pate | purple broccoli
rhubarb | walnut | rye

(v) = Vegetarian (Ve) = Vegan

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

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 | agretti | sea beats
| samphire | Thai kaffir lime &
lemongrass broth | bombay potatoes

GNOCCHI (v)

purple broccoli | sorrel | leek |
arrabiata sauce | goats cheese

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

G.O.A.T BURGER

Kid goat burger | goats cheese
harissa ketchup

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 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

DESSERT

WHITE CHOCOLATE CHEESE CAKE

passion fruit | sorbet
macaroon | bubble wrap

RHUBARB

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

CHOCOLATE FONDANT

salted caramel | popcorn

CHOCOLATE FONDANT (Ve)

coconut sorbet | popcorn

CARAMELISED PINEAPPLE (Ve)

rum | passion fruit | pear

SORBET (Ve)

Selection of home-made sorbets

Vegan