

chef's table

GLUTEN FREE MENU

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.

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

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

START

WILD GARLIC SOUP (v)
soft poached egg | wild garlic leaves

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

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

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

MAIN

SALT AGED DUCK £3 supplement
breast | confit leg | blood orange |
radish | chicory | haricot bean cassoulet

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

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

GRILLED MAINS

30 DAY AGED 8oz RIBEYE
£4 supplement

30 DAY AGED 8oz SIRLOIN
£4 supplement

FLAT IRON STEAK
All served with bordelaise sauce
and roast bone marrow

ROASTS

ROAST BEEF
Roast topside of beef | April
vegetables | horseradish cream |
beef dripping roast potatoes | bone
marrow gravy

ROAST BELLY PORK
boned & rolled belly pork |
caramelised apple sauce | carrot
puree | bone marrow gravy

SIDE

BLOOD ORANGE (v) £3
chicory | fennel salad

TRIPLE COOKED CHIPS (v) £3.50

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 APRIL VEGETABLES (v) £3.50

DESSERT

WHITE CHOCOLATE CHEESE CAKE
passion fruit | sorbet | macaroon

POACHED PEAR (Ve)
pineapple | coconut | ginger |
lime

Cheese

SELECTION OF BRITISH CHEESE
Please ask to see our cheese board
CHOOSE 3 for £7.50