

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

(v) = Vegetarian (Ve) = Vegan

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

START

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

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 raisin

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

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 (£4 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 | spinach | sapphire
Thai kaffir lime & lemongrass broth
Bombay potatoes

GNOCCHI (v)

purple broccoli | sorrel | leek
arrabiata sauce | goats cheese

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

G.O.A.T BURGER

Kid goat burger | goats cheese
harissa ketchup

ROASTS

ROAST BEEF

Roast topside of beef | April
vegetables | Yorkshire pudding
horseradish cream | beef dripping
roast potatoes | bone marrow gravy

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

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

SELECTION OF BRITISH CHEESE

Please ask to see our cheese
board

CHOOSE 3 for £7.50

Cheese