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# chef's table

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## DINNER 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 the year we hope to have every vegetable we use grown on this field.

Ham | Worcestershire  
Duck | Goosnargh  
Chicken | Goosnargh  
Quail | Cumbria  
Lamb | Cumbria  
Beef | Cumbria  
Asparagus | Yorkshire  
Foraged Items | Cheshire & North Wales  
Salt | Cheshire  
Herbs | Daresbury  
Flowers | Malpas

(v) = Vegetarian (Ve) = Vegan

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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

**FLAVOURED FOCACCIA (v)** £3  
e.v.o.o | minus 8 vinegar c

**SMOKED ALMONDS (v)** £2.50

**QUAIL LEGS** £3.50  
five spice | ponzu sauce

**CRISPY FROGS LEGS** £3.50  
wild garlic leaves | flowers | butter

**SMOKED SALMON** £4  
kohlrabi remoulade | rye bread

**CHICKEN WINGS** £3.50  
blue cheese dressing

**PORK JOWL FREZI** £3.50  
jalFREZI sauce | coconut yoghurt |  
black onion seeds

**RADISH (v)** £3.50  
chopped sorrel | curry mayonnaise |  
lime

## START

**PEA & WATERCRESS SOUP (v)** £5.95  
marinated barrel aged feta cheese | stir fried  
pea shoots | pea & feta bruschetta

**QUAIL** £8.95  
quail breast marinated in spiced molasses |  
charred cauliflower | dukkah | coconut |  
golden sultana | pomegranate

**SALAD (v)** £7.25  
asparagus | broad beans | peas | radish |  
wild garlic | slow cooked egg

**SALT AGED DUCK BREAST** £9.50  
air dried ham | fine beans | rhubarb |  
feta dressing | buckwheat grain

**BRILL** £7.95  
dulce | sea aster | samphire | kombu |  
panko | onion dashi

## MAIN

### ROAST LAMB RUMP £19.95

lamb sweetbreads | boudin noir |  
spring vegetable barigoule

### SLOW COOKED BEEF SHORT RIB £19.50

hen of the woods | glazed roscoff onions |  
wild garlic butter | champ

### STONEBASS £18.50

potato boulangere | smoked salmon |  
roast asparagus | confit yolk

### ASPARAGUS (v) £14.95

potato risotto | peas | broad beans |  
bournes cheshire cheese | wild garlic |  
confit yolk

### ROAST CHICKEN BREAST £18.95

boned & rolled thigh | jersey royal lyonnaise |  
truffle | asparagus | morels

## GRILLED MAINS

### 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

## SIDE

### TRIPLE COOKED CHIPS (v) £3.50 (add hot curry sauce £1)

### GARLIC & LEMON ROAST MUSHROOMS (v) £3.50

### WILD GARLIC MASH (v) £3.50

### TRUFFLE MASH (v) £3.50

### CHESHIRE CHEESE MASH (v) £3.50

### PURPLE BROCCOLI (v) £3.50 feta | dukkah

### TRUFFLE CAULIFLOWER CHEESE (v) 3.50

### ASPARAGUS (v) £3.50 lemon buerre blanc

### SPRING VEGETABLES (v) £3.50

### BOMBAY POTATOES (v) £3.50

## DESSERT

### MILK & HONEY £6.50

honey madeleine | fresh honeycomb | milk  
sorbet | orange | white chocolate

### RHUBARB, STRAWBERRIES & CREAM (v) £6.50

sablé breton | basil sorbet | chantilly  
cream | sweet and sour strawberry soup

### CHOCOLATE FONDANT (v) £6.50

salted caramel | popcorn

Cheese

### SELECTION OF BRITISH CHEESE

Please ask to see our cheese board

CHOOSE 3 for £7.50