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

LUNCH MENU

2 COURSES £18 | 3 COURSES £22

ORIGINS

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

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) £3
e.v.o.o. | minus 8 vinegar

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

START

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

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

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

BRILL
dulce | sea aster | samphire | kombu |
panko | dashi

MAIN

STONEBASS

potato boulangere | smoked salmon |
roast asparagus | confit yolk

ASPARAGUS (v)

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

ROAST CHICKEN BREAST

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

ROAST LAMB RUMP £2 supplement lamb
sweetbreads | boudin noir | spring
vegetable barigoule

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

SIDE

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

BOMBAY POTATOES (v) £3

PURPLE BROCCOLI (v) £3.50
feta | dukkah

WILD GARLIC MASH (v) £3.50

CHESHIRE CHEESE MASH (v) £3.50

TRUFFLE CAULIFLOWER CHEESE (v) £3.50

GARLIC & LEMON ROAST MUSHROOMS (v)
£3.50

ASPARAGUS (v) £3.50
lemon beurre blanc

SPRING VEGETABLES (v) £3.50

DESSERT

MILK & HONEY

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

RHUBARB, STRAWBERRIES & CREAM sablé
breton | basil sorbet | chantilly cream |
sweet and sour strawberry soup

CHOCOLATE FONDANT(v)
salted caramel | popcorn

Cheese

SELECTION OF BRITISH CHEESE

Please ask to see our cheese board

CHOOSE 3 for £7.50