
chef's table

LUNCH 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.

2 COURSES £18 | 3 COURSES £22

ORIGINS

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

Gluten free, dairy free and kids menus available – please ask

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

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

RADISH (v) £3.50

chopped sorrel | curry mayonnaise |
lime

START

PEA & WATERCRESS SOUP (v)

marinated 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

SALT AGED DUCK BREAST

air dried ham | fine beans | rhubarb | feta
dressing | buckwheat grain

BRILL

dulse | sea aster | samphire | kombu |
panko | onion dashi

MAIN

ROAST LAMB RUMP £3 supplement
lamb sweetbreads | boudin noir |
spring vegetable barigoule

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

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 | May
vegetables | Yorkshire pudding |
horseradish cream | beef dripping
roast potatoes | bone marrow gravy

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

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 beurre blanc

SPRING VEGETABLES (v) £3.50

BOMBAY POTATOES (v) £3.50

DESSERT

MILK & HONEY

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

RHUBARB, STRAWBERRIES & CREAM (v)

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

CHOCOLATE FONDANT (v)

salted caramel | popcorn

SELECTION OF BRITISH CHEESE

Please ask to see our cheese board

CHOOSE 3 for £7.50

Cheese