

chef's table

DAIRY 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 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

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

SMOKED TROUT £3.50
kohlrabi remoulade | rye bread

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

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

FLAVOURED FOCACCIA (Ve) £2.50
e.v.o.o | minus 8 vinegar

SMOKED ALMONDS (Ve) £2.50

HOUSE MARINATED OLIVES (Ve)
£3.95
thyme | star anise

RADISH (Ve) £3.50
chopped sorrel | curry dressing |
lime

Vegan

START

PEA & WATERCRESS SOUP (v)
stir fried pea shoots | pea bruschetta | rye
croutons

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 |
onion dashi

PEA & WATERCRESS SOUP (Ve)
stir fried pea shoots | pea bruschetta | rye
croutons

SALAD (Ve)
asparagus | broad beans | peas | radish |
wild garlic

ROAST GNOCCHI (Ve)
spring vegetable barigoule

FIELD 28 DARESBY MICROHERB SALAD (Ve)
green beans | blood orange | rhubarb |
dukkah

Vegan

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 |
wild garlic | confit yolk

ROAST CHICKEN BREAST

jersey royal lyonnaise | truffle |
asparagus | morels

CHARRED CAULIFLOWER (Ve)

buckwheat grain salad | pomegranate |
hazelnut | golden sultana | coconut
yoghurt

ASPARAGUS (Ve)

potato risotto | peas | broad bean |
wild garlic

MUSHROOM (Ve)

hen of the woods | black garlic jus |
portobello | morels | leek boulangere

FALAFEL BURGER (Ve)

harissa | triple cooked chips

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 | Spring
vegetables | beef dripping roast
potatoes | bone marrow gravy

ROAST BELLY PORK

boned & rolled belly pork | caramelised
apple sauce | bone marrow gravy |
Spring vegetables

SIDE

JERSEY ROYALS (v) £3.50

sea salt

TRIPLE COOKED CHIPS (v) £3.50

(add hot curry sauce £1)

GARLIC & LEMON ROAST MUSHROOMS

(v) £3.50

GREEN BEANS (v) £3.50

sesame | soy

SPRING VEGETABLES (v) £3.50

BOMBAY POTATOES (v) £3.50

JERSEY ROYALS (Ve) £3.50 sea salt

TRIPLE COOKED CHIPS (Ve) £3.50

(add hot curry sauce £1)

GREEN BEANS (Ve) £3

sesame | soy

SPRING VEGETABLES (Ve) £3.50

DESSERT

CARAMELISED PINEAPPLE (Ve)

passion fruit | rhubarb

CHOCOLATE FONDANT (Ve)

coconut sorbet | popcorn

SORBET (Ve)

selection of home-made sorbets

Vegan

Vegan