

chef's table

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA (V) / aged balsamic / cold pressed rapeseed oil / 6

WILD GARLIC & PARMESAN ARANCINI (V) / wild garlic aioli / 6.50

HAGGIS FRITTERS • katsu ketchup / 6

SALT & PEPPER CHICKEN WINGS garlic aioli / togarashi spice / 6.50

S T A R T E R S

DARESBURY CELERIAC & TRUFFLE SOUP (N) / 10

fresh black truffle / parmesan / truffle brioche

MISO SOY, HONEY & SESAME SWORDFISH / 16

nobashi panko prawns / carrot & ginger dashi / fresh UK wasabi

BEETROOT (V / N) / 13

golden beetroot & lentil salad / blood orange / feta / candied walnut
gazpacho dressing / pickled beetroot

SURF & TURF / 16

salt & pepper mussels / chilli soft shell crab / seared xl scallops / chorizo / iberico ham
sweetcorn / lancashire parched peas

CHICKEN PAD THAI'ISH / 15

boned, rolled, and stuffed chicken thigh / laab namtok / coconut and tamarind broth / kohlrabi

M A I N S

ROAST LAMB RUMP / 36

amela tomato sauce vierge / gordal olives / feta cheese /
crushed olive & tomato potatoes / pickled yellow courgette

ROAST FILLET OF BEEF / 38

slow cooked featherblade ragu / cafe de paris sauce / roast sand carrot
hen of the woods mushroom / jerusalem artichoke

PORK NOSE TO TAIL / 35

iberico wrapped loin / belly / morcilla / cheek / crackling / pigs ear / chorizo
pickled apple / pink fir potatoes / tarragon dijon sauce

WILD GARLIC RISOTTO (V) / 30

purple broccoli / vegetarian parmesan / pickled wild garlic stalks / amela tomato

ROAST SKREI COD (N) / 32

seared scallop / vadouvan roast cauliflower / pink fir potatoes /
apple, hazelnut & kohlrabi buerre noisette

STRANGE & RARE MUSHROOMS (V) / 30

cauliflower mushroom / lions mane / cordycepe / royal chestnut / celariac broth / salt & pepper tofu
mushroom & egg fried rice / pulled mushroom dumplings

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu curry sauce / 1

WINTER VEGETABLES / 7

ROAST SAND CARROTS (V/N) / feta / hazelnuts / 7

JERUSALEM ARTICHOKE (V/N) / blue cheese / walnuts / artichoke crisps / 7

PURPLE BROCCOLI / feta / rhubarb / chimichuri / puy lentils / 7

PARMESAN MASH / crispy schallot / 7

chef's table

DAIRY FREE

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA (V) / aged balsamic / cold pressed rapeseed oil / 6

WILD GARLIC ARANCINI (V) / wild garlic aioli / 6.50

HAGGIS FRITTERS / katsu ketchup / 6

SALT & PEPPER CHICKEN WINGS / garlic aioli / togarashi spice / 6.50

S T A R T E R S

DARESBURY CELERIAC & TRUFFLE SOUP (N) / 10

fresh black truffle / pickled celeriac / focaccia

MISO SOY, HONEY & SESAME SWORDFISH / 16

nobashi panko prawns / carrot & ginger dashi / fresh UK wasabi

BEETROOT (N) / 13

golden beetroot & lentil salad / blood orange / candied walnut
gazpacho dressing / pickled beetroot / vegan feta

SURF & TURF / 16

salt & pepper mussels / chilli soft shell crab / seared xl scallops / chorizo / iberico bacon
sweetcorn / lancashire parched peas

CHICKEN PAD THAI'ISH / 15

boned, rolled, and stuffed chicken thigh / laab namtok / coconut and tamarind broth / kohlrabi

M A I N S

ROAST LAMB RUMP / 36

amela tomato sauce vierge/ gordal olives / crushed olive & tomato potatoes
lamb sausage / pickled yellow courgette

ROAST FILLET OF BEEF / 38

slow cooked featherblade ragu / red wine jus / roast sand carrot
hen of the woods mushroom / jerusalem artichoke

PORK NOSE TO TAIL / 35

iberico wrapped loin / belly / morcilla / cheek / crackling pigs ear / chorizo / pickled apple
pink fir potatoes / tarragon dijon sauce

WILD GARLIC RISOTTO (V) / 30

purple broccoli / pickled wild garlic stalks / amela tomato

STRANGE & RARE MUSHROOMS (V) / 30

cauliflower mushroom / lions mane / cordycepe / royal chestnut / celariac broth / salt & pepper tofu
mushroom & egg fried rice / pulled mushroom dumplings

ROAST SKREI COD(N) / 34

seared scallop / vadouvan root cauliflower / pink fir potatoes /
apple, hazelnut & kohlrabi beurre noisette

s i d e s

TRIPLE COOKED CHIPS (V) / 6

+ katsu curry sauce / 1

WINTER VEGETABLES (V) / 7

CHEFS TABLE MASH (V) / *crispy shallots* / 7

ROAST SAND CARROTS (V/N) / *hazelnuts* / 7

JERUSALEM ARTICHOKE (V/N) / *walnuts* / *artichoke crisp* / 7

PURPLE BROCCOLI (V) / *rhubarb* / *puy lentils* / 7

chef's table

GLUTEN FREE

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

WILD GARLIC & PARMESAN ARANCINI (V) / wild garlic aioli / 6.50

SALT & PEPPER CHICKEN WINGS / garlic aioli / togarashi spice / 6.50

S T A R T E R S

DARESBURY CELERIAC & TRUFFLE SOUP (N) / 10

fresh black truffle / parmesan

MISO SOY, HONEY & SESAME SWORDFISH / 16

nobashi panko prawns / carrot & ginger dashi / fresh UK wasabi

BEETROOT (N) / 13

golden beetroot & lentil salad / blood orange / feta / candied walnut / gazpacho dressing / pickled beetroot

SURF & TURF / 16

salt & pepper mussels / chilli soft shell crab / seared xl scallops / chorizo / iberico bacon
sweetcorn / lancashire parched peas

CHICKEN PAD THAI'ISH / 15

boned, rolled, and stuffed chicken thigh / laab namtok / coconut and tamarind broth / kohlrabi

M A I N S

ROAST LAMB RUMP / 36

amela tomato sauce vierge/ gordal olives/ feta cheese / crushed olive & tomato potatoes
lamb sausage / pickled yellow courgette

ROAST FILLET OF BEEF / 38

slow cooked featherblade ragu / cafe de paris sauce / roast sand carrot
hen of the woods mushroom / jerusalem artichoke

PORK NOSE TO TAIL / 35

iberico wrapped loin / belly / morcilla / cheek / crackling pigs ear / chorizo / pickled apple
pink fir potatoes / tarragon dijon sauce

WILD GARLIC RISOTTO (V) / 30

purple broccoli / buratta / pickled wild garlic stalks / amela tomato

STRANGE & RARE MUSHROOMS (V) / 30

cauliflower mushroom / lions mane / cordycepe / royal chestnut / celariac broth / salt & pepper tofu
mushroom & egg fried rice

ROAST SKREI COD (N) / 32

seared scallop / vadouvan roast cauliflower / pink fir potatoes /
apple, hazelnut & kohlrabi buerre noisette

s i d e s

TRIPLE COOKED CHIPS (V) / 6 + katsu curry sauce / 1

WINTER VEGETABLES (V) / 7

PARMESAN MASH / crispy shallots / 7

ROAST SAND CARROTS (V / N) / burrata / hazelnuts / 7

JERUSALEM ARTICHOKE (V) / blue cheese / walnuts/ artichoke crisp / 7

PURPLE BROCCOLI / feta / rhubarb / puy lentils / 7

chef's table

V E G A N

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil / 6

WILD GARLIC ARANCINI / wild garlic aioli / 6.50

S T A R T E R S

DARESBURY CELARIAC & TRUFFLE SOUP (N) / 10

fresh black truffle / pickled celariac focaccia

BEETROOT (N) / 13

golden beetroot & lentil salad / blood orange / candied walnut
gazpacho dressing / pickled beetroot / vegan feta

M A I N S

WILD GARLIC RISOTTO / 30

purple broccoli / pickled wild garlic stalks / amela tomato

STRANGE & RARE MUSHROOMS / 30

cauliflower mushroom / lions mane / cordyceps / royal chestnut / celeriac broth
salt & pepper tofu / mushroom fried rice

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu curry sauce / 1

WINTER VEGETABLES / 7

CHEF'S TABLE MASH / crispy shallots / 7

ROAST SAND CARROTS (N) / hazelnuts / 7

JERUSALEM ARTICHOKE (N) / walnuts / artichoke crisp / 7

PURPLE BROCCOLI / rhubarb / puy lentils / 7