

chef's table

TWO COURSES £33
THREE COURSES £38

for the table

HOUSE MARINATED GORDAL OLIVES / ROSEMARY / THYME / JUNIPER (V) / 5.50
HEIRLOOM TOMATO + OREGANO 12 HOUR LEAVENED FOCCACIA / AGED BALSAMIC (V) / 6.50
HAGGIS FRITTERS / KATSU SAUCE / PICKLED RED ONION / 6.50
FALAFEL CRACKERS / 28 HERB HUMMUS / POMEGRANATE / POPPED CHICKPEAS (V) / 6.50
PUMPKIN ARANCINI / PARMESAN / 28 SALSA VERDE (V) / 6.50

STARTERS

SHIITAKE + BLACK GARLIC SOUP (V)
siu tang mushroom bun / pickled shimeji mushroom / purple kale

GRILLED SMOKED SALMON
parmesan polenta / wild mushrooms / truffle

DARESBURY PURPLE BROCCOLI (N/V)
gorgonzola / pecans / romesco sauce / wild rocket

ROAST VENISON (N)
honduras chocolate / chestnut / trombetta squash / beetroot

all produce throughout our menus is sourced from our farm in Daresbury "Growing @ Field 28"
and local greengrocer Francis Thomas

(V) = vegetarian / (N) = contains nuts
not all allergens are listed - please ask your server

M A I N S

SWEET & SPICY BABY CAULIFLOWER (V/N)

pepper pakora / sesame / kerala curry sauce / puffed rice / mango lassi

BEEF + GUINNESS PIE

pickled onion gravy / roast carrot / crispy onion mash

ROAST LAMB RUMP

kerala curry sauce / haggis pakora / puffed rice / coconut

STONEBASS A LA PLANCHA (N)

crispy roast Jerusalem artichokes / parsley root / chestnut risotto

s i d e s

TRIPLE COOKED CHIPS (V) / 6

+ KATSU KETCHUP / 1

DARESBURY GROWN MIXED VEGETABLES (V) / 7

DARESBURY HERITAGE TOMATO SALAD / FETA CHEESE / PUMPKIN SEEDS (V) / 7

ROAST DARESBURY CARROTS / 28 HERB HUMMUS / GARLIC BREAD CRUMBS (V) / 7

· PARMESAN MASH / CRISPY ONIONS / 6

ROAST JERUSALEM ARTICHOKE / PECANS / GORGONZOLA / 6

D E S S E R T

CARROT CAKE

candied carrot / lime infused mascarpone / peach Sorbet

MASCARPONE CHEESCAKE (V)

apple compote / marinated blackberries

PETIT CHEESE (V)

three British cheeses from chester cheese shop / classic garnish / pickled walnut