

chef's table

T W O C O U R S E S £ 3 5

T H R E E C O U R S E S £ 4 0

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

DARESBUY CELERIAC & TRUFFLE SOUP (V/N)

fresh black truffle / parmesan / parmesan focaccia

BEETROOT (V / N)

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

ROAST HARISSA LAMB RUMP

Pomegranate / Feta / Purple broccoli / spiced lentils

GRILLED SMOKED SALMON

wild garlic arancini / asparagus / lemon beurre blanc

ROAST BEEF FILLET

creamed garlic hedgehog mushrooms / mushroom croquette / parmesan / pickled walnut ketchup

M A I N S

ROAST SKREI COD (N)

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

WILD GARLIC RISOTTO (V)

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

KATSU CHICKEN PIE

chilli mash / purple broccoli / katsu curry sauce

PORK NOSE TO TAIL

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

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu curry sauce / 1

WINTER VEGETABLES / 7

PARMESAN MASH / crispy shallots / 7

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

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

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

D E S S E R T S

CHOCOLATE FONDANT (V) salted caramel ice cream / caramel tuile

HOISIN STICKY TOFFEE PUDDING (V) hoisin toffee sauce / key lime cheesecake ice cream

OPERA CAKE (V) tiramisu flavours / sambuca blackberries / vanilla ice cream

BLOOD ORANGE MOUSSE CAKE (V) sable / mandarin sorbet / rhubarb

ETON NEST (VE/DF/GF) / meringue / coconut cream / poached rhubarb / passionfruit sorbet

PETIT CHEESE (V/N) / a selection of three british cheeses / classic garnish / pickled walnut

chef's table

DAIRY FREE

TWO COURSES £ 35

THREE COURSES £ 40

for the table

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

SALT & PEPPER CHILLI WINGS • crispy chilli / 6.50

S T A R T E R S

DARESBURY CELERIAC & TRUFFLE SOUP (V/N)

fresh black truffle / parmesan / parmesan focaccia

BEETROOT (V / N)

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

ROAST HARISSA LAMB RUMP

Pomegranate / Feta / Purple broccoli / spiced lentils

GRILLED SMOKED SALMON

wild garlic arancini / asparagus / lemon beurre blanc

ROAST BEEF FILLET

creamed garlic hedgehog mushrooms / mushroom croquette / parmesan / pickled walnut ketchup

M A I N S

ROAST SKREI COD (N)

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

WILD GARLIC RISOTTO (V)

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

KATSU CHICKEN PIE

chilli mash / purple broccoli / katsu curry sauce

PORK NOSE TO TAIL

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

s i d e s

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

ROAST JERUSALEM ARTICHOKE (V/N) / walnuts / 7

CHEFS TABLE MASH (V) / 7

WINTER VEGETABLES (V) / 7

ROAST SAND CARROT (V/N) / hazelnut / 7

D E S S E R T S

ETON NEST / meringue / coconut cream / poached rhubarb / passionfruit sorbet (VE)

chef's table

TWO COURSES £ 3 5

THREE COURSES £ 4 0

for the table

HOUSE MARINATED GORDAL OLIVES (V) / 5

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

SALT & PEPPER CHILLI WINGS • crispy chilli / 6.50

STARTERS

DARESBUY CELERIAC & TRUFFLE SOUP (V/N)

fresh black truffle / parmesan / parmesan focaccia

BEETROOT (V / N)

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

ROAST HARISSA LAMB RUMP

Pomegranate / Feta / Purple broccoli / spiced lentils

GRILLED SMOKED SALMON

wild garlic arancini / asparagus / lemon buerre blanc

ROAST BEEF FILLET

creamed garlic hedgehog mushrooms / mushroom croquette / parmesan / pickled walnut ketchup

M A I N S

ROAST SKREI COD (N)

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

WILD GARLIC RISOTTO (V)

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

PORK NOSE TO TAIL

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

s i d e s

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

ROAST JERUSALEM ARTICHOKE (V/N) / blue cheese / walnuts / 7

PARMESAN MASH / 7

WINTER VEGETABLES (V) / 7

ROAST SAND CARROT (V) / pont l'evêque cheese / hazelnut (N) / 7

D E S S E R T S

ETON NEST (V) / meringue / coconut cream / poached rhubarb / passionfruit sorbet

chef's table

VEGAN

TWO COURSES £ 3 5

THREE COURSES £ 4 0

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 (V) / 6

WILD GARLIC ARANCINI / wild garlic aioli / 6.50

S T A R T E R S

DARESBURY CELARIAC & TRUFFLE SOUP (N)

fresh black truffle / focaccia

BEETROOT (N)

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

M A I N S

WILD GARLIC RISOTTO

purple broccoli / pickled wild garlic stalks / amela tomato

STRANGE & RARE MUSHROOMS

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

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce / 1

ROAST JERUSALEM ARTICHOKE / pecans (N) / 7

CHEFS TABLE MASH / 7

WINTER VEGETABLES / 7

ROAST SAND CARROT / hazelnut (N) / 7

D E S S E R T S

ETON NEST / meringue / coconut cream / poached rhubarb / passionfruit sorbet

(N) = contains nuts / not all allergens are listed - please speak to your server if you have dietary requirements