

little chefs table

APPETISERS

FRESHLY BAKED FOCACCIA (V) • £4
HOUSE MARINATED GORDAL OLIVES (V) • £4.25
TEMPURA COURGETTES / PONZU SAUCE (V) • £4.50
CRISPY KUNG PAO LAMB BELLY • £5

STARTERS

ROSCOFF ONION, SMOKED GARLIC AND CIDER SOUP (V) • £7.50

sour cream / granny smith salsa / oxalis / welsh rarebit

...pairing: (v) 2020 Sepp Moser Zweigelt / light, crunchy red fruit with a hint of pepper / 175ml • £6.75

MEZCAL MARINATED SMOKED SALMON • £9.50

a salad of heritage tomatoes / cucumber / watermelon / feta cheese and shiso salsa / tomato and white balsamic essence

...pairing: (v) 2020 Domaine Daniel Seguinot, Chablis / lean and flinty, with salty apples and pears / 175ml • £10.75

SLOW COOKED BEEF SHIN RAGU • £9.75

aubergine and roast tomato ragu / aged parmesan polenta / balsamic marinated heirloom tomatoes / crispy onions

...pairing: 2017 Barbera d'Asti Superiore / smooth, black cherry, chocolate, & toasted oak / 175ml • £8.75

BURRATA (V) • £9.25

beetroot gazpacho / golden beetroot tartare / heirloom cucumber / toasted pumpkin seeds

...pairing: (v) 2021 Capparone Pecorino / crisp and fresh with notes of peach and lemon / 175ml • £6.75

BUFFALO CHICKEN • £9.50

buttermilk and blue cheese fried chicken thigh / celery, fennel and pomegranate slaw / trombetta squash / hot sauce

...pairing: (v) Tabali Barranca Viognier / rich and classy, with apricot, white flowers and hints of ginger / 175ml • £9

(V) = vegetarian / (N) = contains nuts

FIELD NOTES

As the season has officially taken the turn to Summer, July is when we begin to see a huge increase in specialty produce coming from our farm in Daresbury.

The polytunnels at Field 28 are brimming with heritage tomatoes, cucumbers and squashes, courgette flowers and trombetta squash that will soon form a sprawling green canopy as the month continues. The brassica beds are producing a bounty of cavalo nero, red and green kale, baby beetroot, hispi and roscoff onions. Beyond the leafy greens lie rows of young French peas and outdoor herbs - fennel, parsley, chervil marigold, nasturtiums, and dill pollen.

MAINS

CHAR SIU BELLY PORK • £25.50

crispy panko loin / pineapple and shisho salsa / furikake beetroot / chilli sesame and ginger greens

...pairing: (v) Tabali Barranca Viognier / rich and classy, with apricot, white flowers and hints of ginger / 175ml • £9

GRILLED STONEBASS • £22.95

crushed olive, tomato and herb new potatoes / pumpkin seed and brown shrimp sauce vierge / griddled courgettes

...pairing: (v) 2020 Domaine Daniel Seguinot, Chablis / lean and flinty, with salty apples and pears / 175ml • £10.75

ROAST LAMB RUMP (N) • £28.00

romesco sauce / fried courgette flower / grilled hispi cabbage / roquito peppers / tenerumi

...pairing: 2017 Barbera d'Asti Superiore / smooth, black cherry, chocolate, & toasted oak / 175ml • £8.75

RIBEYE STEAK • £29.50

cafe de paris sauce / paris market carrots / parmentier potatoes / pickles

...pairing: 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £10.75

CHESHIRE SAFFRON & LEMON ARANCINI (V) • £19.95

goats cheese / pumpkin seed / beetroot / salsa verde / tenerumi

...pairing: (v) 2020 Sepp Moser Zweigelt / light, crunchy red fruit with a hint of pepper / 175ml • £6.75

SIDES

TRIPLE COOKED CHIPS (V) • £3.50

GARLIC & ROSEMARY MUSHROOMS (V) • £3.50

CRUSHED OLIVE, TOMATO AND HERB NEW POTATOES (V) • £4

HERITAGE COURGETTE / FRIED ONION / CHEDDAR (V) • £4.50

DESSERTS

POACHED PEACH (V) (N) • £7.50

olive oil cake / lemon sorbet / raspberry / fromage blanc / fennel pollen

... wine pairing: ontanon marco fabio moscatel • 75ml / £5.75

CHOCOLATE FONDANT (V) • £7.50

Salted caramel ice cream

... cocktail pairing: chef's table espresso martini • £9.50

CREME BRULEE (V) (N) • £7.50

macerated aperol strawberries / apple marigold sorbet / pistachio

... wine pairing: daschbosch old vine hanepoot • 75ml / £7.50

CHEESE (V) • £9.50

Three british cheeses served with traditional garnish and biscuits

... sherry pairing: Pedro X • 75ml / £7.50