

LUNCH MENU

TWO COURSES £25 / THREE COURSES £30

Dairy-Free

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)

granny smith salsa / oxalis / crispy onions / onion focaccia

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

MEZCAL MARINATED SMOKED SALMON

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

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

SLOW COOKED BEEF SHIN RAGU • £2 SUPPLEMENT

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

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

BEETROOT GAZPACHO (V)

golden beetroot tartare / a salad of watermelon, heirloom tomatoes and cucumber / toasted pumpkin seeds / vegan Parmesan

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

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

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

ROAST LAMB RUMP (N) • £3 SUPPLEMENT

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

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

CHAR SIU BELLY PORK

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

RIBEYE STEAK • £5 SUPPLEMENT

red wine jus/ 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)

pumpkin seed / beetroot / salsa verde / tenerumi

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

GRILLED STONEBASS

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

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 (V) • £4.50

DESSERTS

POACHED PEACH (V) (N)

olive oil cake / lemon sorbet / raspberry / fennel pollen

MACERATED APEROL STRAWBERRIES (v)

coconut yogurt / marigold sorbet

SORBET (V)

a selection of house-made seasonal sorbets