

littlechef's table

Dairy-Free Dinner Menu

Appetisers

FRESHLY BAKED FOCACCIA (V) • £4

HOUSE MARINATED GORDAL OLIVES (V) • £4.25

WILD GARLIC ARANCINI / AIOLI • £4.5

STARTERS

MISO + SPRING GREEN SOUP (V) • £7.50

pickled enoki /wild garlic bread

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.00

LIGHTLY SMOKED SALMON COOKED IN TAMARIND • £9.75

Carrot, ginger and coconut thai curry / cucumber, lime and poppy seed salad

... pairing: (v) 2019 Bischofliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £7.75

GRILLED ASPARAGUS (V) • £9.50

Sorrel and wild garlic hummus / roast jersey royals / pistachios / oxalis

... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

PONZU AND SESAME GLAZED BLADE OF BEEF • £10.75

Shitake dashi / kombu noodles / lovage emulsion

... pairing: 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £9.25

MAINS

CONFIT BELLY PORK • £23.50

Koji fillet / morcilla / crispy ear / apple / potato presse / picallili turnips / pork jus

...pairing : 2017 Barbera d'Asti Superiore / black cherry, chocolate, & toasted oak / 175ml • £7.75

ROAST COD • £22.75

Confit tomato / purple broccoli / chilli + tomato sauce / olives / mushrooms

... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

KOJI MARINATED HEN OF THE WOODS (V) • £19.75

Char siu / apricot / lovage / shiitake dashi / Lancashire style parches adzuki beans

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.00

CUMBRIAN CHICKEN SUPREME • £22.75

Wild garlic rolled thigh / chicken jus / gnocchi / purple broccoli /confit tomato

... pairing: 2019 Premier Cru Chablis / balanced minerality with notes of citrus, flint and a touch of salinity / 175ml • £9.25

FAUX ROSSINI • £26.25

Grilled sirloin / beef dripping toast / mushroom faux foie gras / madiera jus / bone marrow mash

...pairing : 2019 Clos du Val Bordeaux blend / complex bramble, cedar and chocolate with a velvety finish / 125ml • £14.75

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SIDES

TRIPLE COOKED CHIPS (V) • £3.50, ADD KATSU SAUCE +£1.50

PURPLE BROCCOLI, RHUBARB, PISTACHIO (V) • £4

GARLIC, ROSEMARY & THYME MUSHROOMS (V) • £3.50

DESSERTS

RHUBARB & LEMON (V) • £7.50

Compressed rhubarb / poached rhubarb / yogurt curd / pistachio / lemon sorbet

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

CARMELIZED PINEAPPLE (V) • £7.50

Sesame crumble / whipped coconut cream / passion fruit sorbet

... wine pairing: Daschbosch Old Vine Hanepoot • 75ml / £7.50

SORBET (V) • £5.50

A selection of house-made seasonal sorbets