

## 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)

pickled enoki / wild garlic bread

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £5.35

### GRILLED ASPARAGUS (V)

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

... pairing: 2020 Vielle Vignes Chablis / savoury apple finish with a fuller body and balanced minerality / 175ml • £8.15

### LIGHTLY SMOKED SALMON COOKED IN TAMARIND

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

... pairing: (v) 2019 Bischoffliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £6.75

### PONZU AND SESAME GLAZED BLADE OF BEEF • £2 SUPPLEMENT

Shitake dashi / kombu noodles / lovage emulsion

... pairing: 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £8.15

## MAINS

### CONFIT BELLY PORK • £2 SUPPLEMENT

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

... pairing: 2017 Barbera d'Asti Superiore / black cherry, chocolate, & toasted oak / 175ml • £6.75

### ROAST COD

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

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £5.35

### KOJI MARINATED HEN OF THE WOODS (V)

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

... pairing: (v) 2020 Sepp Moser Zweigelt / light, crunchy red fruit with a hint of pepper / 125ml • £5.35

### CUMBRIAN CHICKEN SUPREME

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

... pairing: 2020 Vielle Vignes Chablis / savoury apple finish with a fuller body and balanced minerality / 175ml • £8.15

### FAUX ROSSINI • £5 SUPPLEMENT

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

... pairing: 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £8.15

# littlechef's table

## Dairy Free Lunch Menu

### 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)

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

CARMELIZED PINEAPPLE (V)

*Sesame crumble / whipped coconut cream / passion fruit sorbet*

SORBET (V)

*A selection of house-made seasonal sorbets*