

# higher ground

These dishes, just like bottles of wine, are best shared amongst friends. We also offer to make the decision for you with a seasonal sharing menu served family-style at £55pp at dinner and £40pp at lunch, to be taken by the entire table.

Cumbræ oysters	£3.85 each
Lindisfarne oysters	£3.85 each
Served dressed with rhubarb hot sauce	
Grilled creel-caught Scottish langoustine and charcoal butter	£12.50 each
Wholewheat bread rolls and Lancashire butter	£5
Pea fritters and Quicke's Cheddar	£6.50
Salami taormina	£14
Curing Rebels cuttlefish ink-cured pork loin	£16
Rebel cured beef, purple turnip and pine dressing	£12
Coal-roasted leek with oyster mayo	£8
Heritage beetroot, sorrel and salted gooseberry	£8.50
Celeriac remoulade, house-smoked trout and watercress	£12.50
Grilled treviso, Garstang Blue cheese, burnt leek and apple ketchup	£8.50
Pitchfork Cheddar tart	£10
Sweet Lightning squash, cured pork and beef ragu	£12
Hand-rolled wholewheat pasta with braised venison shin	£18
Skate wing, purple broccoli, shallot, seaweed and brown butter	£30
Sanctuary Farm lamb, green lentils, chestnut mushroom and parsnip	£34
Dressed Cinderwood Market Garden bitter leaves	£6.50
Braised red cabbage with red wine and warm potato	£7
Creamed sprout tops with rosemary	£6.50
Nantwich milk ice cream with shaved fudge	£7.50
Cane sugar and spelt custard tart	£9
Malted barley pudding with stout caramel	£8.50
Templegall - cow's milk, Hegarty's Cheese, Whitechurch, Co. Cork, Ireland	£9
A plate of British cheese	£14
with carrot chutney and lavash	

Please let us know of any allergies.  
A discretionary 12.5% service charge will be added to every bill.  
Illustrations by Kate Pritchard.

