

# higher ground

## SEASONAL SHARING MENU

£55 per person at dinnertime.

£35 per person at lunchtime.

We offer a seasonal sharing menu which focuses on British produce at its peak.

In the kitchen we practice whole-animal butchery using beef, pigs and sheep from Jane's Farm, our neighbour in Nantwich and other small-scale livestock farmers.

Vegetables and herbs are sourced from our partner farm Cinderwood Market Garden and from other small farms in the North-West.

At this time of year, organic British grain, pulses and preserves from previous seasons feature throughout the menu.

The menu is served family-style, as a feast, and must be taken by the entire table.

Dietary requirements and allergies can be accommodated.



**PLEASE CONTINUE TO SCROLL DOWN TO VIEW THE À LA CARTE MENU.**

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## TODAY'S MENU - DINNER

These dishes, just like bottles of wine, are best shared amongst friends.

Oysters served dressed with Seri's nasturtium hot sauce:

|              |            |
|--------------|------------|
| Jersey No.3  | £3.85 each |
| Cumbrae      | £3.50 each |
| Native Kelly | £4.50 each |

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| Wholewheat bread rolls and Lancashire butter                                  | £5     |
| Pea fritters and Quicke's Cheddar   | £6.50  |
| Rebel cured beef  | £14    |
| Curing Rebels cuttlefish ink-cured ham  | £16    |
| Devilled pork livers and bilberries on sourdough toast                        | £9.50  |
| BBQ Cinderwood Market Garden leeks with smoked cod roe and thyme              | £8     |
| Heritage beetroot, preserved summer berries and parsley                       | £8.50  |
| Shetland mussels, cured pork, celeriac and apple                              | £14    |
| Pitchfork Cheddar and brown crab tart   | £10    |
| Hand-rolled wholewheat pasta with braised venison and red wine ragu           | £18    |
| Potato dumplings, cured Crown Prince squash and Spenwood                      | £14.50 |
| South-coast cod, purple broccoli and smoked scallop roe sauce                 | £30    |
| Coal-roasted pork from Jane's Farm, yellow peas and sprouting cabbage         | £32    |
| Dressed Cinderwood Market Garden mustard leaves                               | £6.50  |
| Braised red cabbage, warm potato and brown butter                             | £7     |
| Nantwich milk ice cream with shaved fudge                                     | £7.50  |
| Cane sugar and spelt custard tart   | £8.50  |
| Malted barley pudding with stout caramel                                      | £9     |
| Anything That Comes, Goes - BA Imperial Stout, Cloudwater Brew Co 10.8%, 75ml | £5     |
| Tor - ash-coated goat's milk, White Lake Cheese, Somerset with pine cone jam  | £9.50  |
| A plate of British cheese with carrot chutney and linseed cracker             | £14    |

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

