

higher ground

SEASONAL SHARING MENU

£55 per person at dinnertime.

£35 per person at lunchtime.

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

At this time of year we are well into spring. Vegetables and herbs are sourced from our farm Cinderwood Market Garden and lots of other organic farms around the UK.

The menu is turning green and we're excited about summer growth out at the garden. Spring garlic, leeks and lettuce are some of the ingredients coming into abundance right now.

In the kitchen we practice whole-animal butchery using Dexter beef and Tamworth pigs from Jane's Farm in Nantwich.

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

A seasonal set menu can be served to those who dine on their own.

Dietary requirements and allergies can be accommodated.



PLEASE CONTINUE TO SCROLL DOWN TO VIEW A SAMPLE À LA CARTE DINNER MENU. AT LUNCHTIME, AN ABBREVIATED DINNER À LA CARTE MENU IS OFFERED.

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DINNER

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

Oysters served dressed with rhubarb hot sauce:

Cumbrae	£3.85 each
Colchester	£4 each
Carlingford	£4 each

Wholewheat bread rolls and Lancashire butter	£5
Yellow pea and spring garlic fritters with Isle of Mull Cheddar	£7
Cinderwood Market Garden radish, smoked cod roe and preserved pine	£6.50
English organic asparagus, egg mayonnaise and parsley	£12.50
12-month air-dried culatello ham	£18
Curing Rebels salami taormina	£12.50
Coal-roasted spring greens, goat curd and watercress	£9
Cane sugar cured trout, brown crab and celeriac	£12.50
Pitchfork Cheddar tart	£10
Hand-cut pasta, Dexter beef and wild garlic ragu	£18
Scottish pollock, purple broccoli, celeriac and oyster cream	£32
Jane's Dexter beef, oyster mushroom and coral lentils	£34
Dressed Cinderwood Market Garden gem lettuce	£6.50
Sunset potato, leek and smoked butter	£7
Sorrel and house-cultured yoghurt	£8
Milk ice cream with shaved beef fat fudge	£7.50
John and Wendy's honey tart with honey ice cream	£9.50
Ingot - goat's milk, Nicola Robinson & Martin Gott, Cumbria	£9.50
A plate of British cheese	£14
Both served with carrot chutney and rye cracker	
- Wilding Cider, Malus 2yr Pomona- Somerset	£5

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.

