

# higher ground

## SEASONAL SHARING MENU

£58 per person at dinnertime.

£38 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're enjoying the start of summer and the bounty that it brings. Vegetables and herbs are sourced from our farm Cinderwood Market Garden and many other organic farms around the UK.

The menu is green and we're excited about the growth out at the garden. Wet garlic, peas 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 À LA CARTE MENU IS OFFERED.**

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DINNER  
Thursday 27th June '24

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

## Chilled British seafood

Oysters served dressed with pickled wild garlic dressing:

Cumbrae	£3.85 each
Lindisfarne	£4 each
Achill	£4 each
Spider crab leg with herb mayonnaise	£12 each

Wholewheat bread rolls and Lancashire butter £5

Green pea and spring garlic fritters with Isle of Mull Cheddar £7

Suyo cucumber, burnt vegetable dressing and oregano £8.50

Cinderwood Market Garden spring onions, whipped Somerset goat curd £9.50

12-month air-dried culatello ham £18

Curing Rebels salami taormina £12.50

English organic asparagus, cured steelhead trout and egg mayonnaise £14

Pitchfork Cheddar tart £10

Hand-cut pasta, brown crab, sungold tomato and broad beans £19.50

Scottish turbot, grilled lettuce, scallion and basil £34

Jane's beef, Woodhouse mushroom, green lentils and violet artichoke £32

Marfona potato, roasted yeast and smoked butter £7

Dressed Cinderwood Market Garden gem lettuce £6.50

House-cultured yoghurt with preserved gooseberry and bay leaf £8.50

Milk ice cream with chocolate malt fudge £7.50

Cane sugar custard tart with sour cream £9.50

Fresh unsalted Cheddar with spring honey - cow's milk, Hill Farm, Cheshire £9.50

A plate of British cheese served with cucumber relish and rye cracker £14

- Wilding Cider, Malus 2yr Pomona - Somerset, 21% £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.

