

higher ground

SEASONAL SHARING MENU

£58 per person at dinnertime.

£38 per person at lunchtime.

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

This is a very exciting time of year, as the nights draw colder, we're using the last of summer's bounty and the start of the autumn crops begin. Golden beetroot, squash, lettuce and herbs are some of the ingredients we see in abundance right now.

Vegetables and herbs are sourced from our farm Cinderwood Market Garden and many other organic farms around the UK.

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. The menu can be served as a set menu for guests who choose to dine alone.

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

Oysters served dressed with pickled wild garlic:

Colchester	£4 each
Carlingford	£4.25 each

Wholewheat bread rolls and Lancashire butter	£6
Yellow pea fritters with Mary Quicke's Cheddar	£7
Hay smoked and 4-month aged beef bresaola	£16
Curing Rebels Brighton salami	£12.50
Line-caught British bonito, purple radish, castelfranco and sea buckthorn	£15
Golden beetroot, whipped goat curd and quinoa	£8.50
Isle of Mull Cheddar tart with dressed watercress	£12
Smoked haddock, mussel and sweetcorn chowder	£24
Hand-cut, wholewheat pasta with wild boar and bacon ragu	£18.50
South coast brill, parsley root, brown butter and red wine	£32
Lyme Park venison, heritage grains, chestnut mushroom and pickle sauce	£35
Marfona potato, caramelised onions, roasted yeast and smoked butter	£7.50
Cinderwood Market Garden leaves and herb salad	£6.50
Manchester honey ice cream with naked oats	£8
Preserved blackberries, fig leaf, house-cultured yoghurt and sorrel	£8.50
Caramalt custard tart and sour cream	£10
Rutland Red - cow's milk, Long Clawson Dairy, Melton Mowbray, Leicestershire	£9.50
A plate of British cheese served with carrot chutney and rye cracker	£14
- Wildling Cider, Malus 2yr Pomona - Somerset	£5

