

# higher ground

## SEASONAL SHARING MENU

£58 per person at dinnertime.

£40 per person at lunchtime.

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

There has been a constant layer of frost at our farm Cinderwood Market Garden since the turn of November. During this time we look to the warmer greenhouses for mustards and brassicas for inspiration while roots and grains make up the most part of the menu.

In the kitchen we practise whole-animal butchery. We are currently using Dexter beef from our neighbour Jane's Farm in Nantwich.

The menu is served family-style 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:

Cumrae	£4 each
Achill	£4.25 each

Wholewheat bread rolls and Lancashire butter	£6
Green pea fritters with Mary Quicke's Cheddar	£7
Hand-dived Orkney scallop with scallop roe butter	£16
4-month aged beef bresaola	£16
Curing Rebels Taormina salami	£12.50
Cylindra beetroot, sour cream and salted gooseberry	£9
Hot-smoked trout, treviso, preserved rhubarb, Scottish wild horseradish	£16.50
Isle of Mull Cheddar tart	£12
Salt-baked celeriac, apple and Cornish brown crab	£10
Hand-cut wholewheat pasta with sheep's cheese and charred onions	£18.50
South coast seabass, cauliflower, brown butter and red wine	£34
Jane's Dexter beef, spelt porridge, red kale and garlic scapes	£34
Dexter beef bone-in ribeye	£12.50 per 100g
Alouette potato, caramelised onion, roasted yeast and smoked butter	£7.50
Dressed Cinderwood Market Garden leaves	£6.50
Manchester honey ice cream with naked oats	£8
Malted barley pudding with milk ice cream	£8.50
Cane sugar custard tart with sour cream	£10
18-month aged Summerfields - cow's milk, Botton Village Creamery, North Yorkshire	£9.50
A plate of British cheese served with beetroot chutney and rye cracker	£14
- Domaine de la Tournelle, Vin Jaune '14 Savignin - Jura, 50ml	£15

