

higher ground

SEASONAL SHARING MENU

£58 per person at dinnertime.

£40 per person at lunchtime.

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

In the kitchen we practise whole-animal butchery using Belted Galloway and Dexter cows from Jane's Farm in Nantwich.

Throughout January, the ground at our organic vegetable farm Cinderwood Market Garden has been frozen. During this time we look to the warmer greenhouses for mustards and brassicas for inspiration, while roots and grains sourced from other farmers around the UK make up the most part of the menu.

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

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 last year's rhubarb:

Cumrae	£4 each
Carlingford	£4.25 each
Kelly Native	£4.50 each

Wholewheat bread rolls and Lancashire butter £6

Green pea fritters with Mary Quicke's Cheddar £7

12-month aged beef bresaola £16

Curing Rebels Taormina salami £12.50

Marinated celeriac, whipped goat's curd and salted gooseberry £9.50

Cylindra beetroot, smoked cod roe, castelfranco and elderflower dressing £9

Hot-smoked Chalk Stream trout, golden beetroot and preserved sungolds £14

Isle of Mull Cheddar tart £12

Potato stuffed egg pasta with beef ragu and three cornered leek £19

Brixham pollock with celeriac, rock samphire, smoked haddock and mustard sauce £32

Sladesdown Farm guinea fowl, white beans grown in Norfolk, turnip, pickle sauce £34

Red cara potato, caramelised onion, roasted yeast and smoked butter £7.50

Cinderwood Market Garden mustard leaves with burnt leek vinaigrette £6.50

Manchester honey ice cream and pine butterscotch £8

Chocolate malt tart and crème fraîche £10

Yorkshire rhubarb, custard and sherry trifle £11

Bell End Blue - goat's milk, Rosedale Goats Cheese, North Yorkshire £9.50

A plate of British cheese served with beetroot chutney and rye cracker £14

- Wilding Cider, Malus 2yr Pomona - Somerset, 21%, 50ml £10

