

# higher ground

## SEASONAL SHARING MENU

£60 per person at dinnertime.

£40 per person at lunchtime.

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

Throughout January and February the ground at our organic farm Cinderwood Market Garden has been frozen, but now the first signs of spring are upon us.

From our greenhouses we're using fresh mustards, while roots and grains sourced from other farms in the UK feature in the menu. Foraged wild garlic and three-cornered leek are a welcomed addition for the kitchen.

We practise whole-animal butchery using Belted Galloway cows from neighbour Jane's Farm in Cheshire, as well as Brett Graham's British Iberico X Duroc pigs.

The menu 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 wild garlic:

Cumbrae	£4 each
Carlingford	£4.25 each
Cornish Native	£4.80 each

Wholewheat bread rolls and Lancashire butter	£6
Green pea fritters with Mary Quicke's Cheddar	£7.50
Salted fish croquettes and leek mayonnaise	£8.50
Grilled oysters and preserved garlic hollandaise	£12.50
12-month aged beef bresaola	£16
Curing Rebels Taormina salami	£12.50
Cylindra beetroot, smoked cod roe and elderflower dressing	£9
Celeriac with whipped goat's curd and salted gooseberry	£9.50
Hot smoked trout, white strawberry, elderflower and wild chervil	£14
Isle of Mull Cheddar tart	£12.50
Potato stuffed egg pasta, cured pork, wild garlic and sheep's milk cheese	£19
Brixham pollock with celeriac, rock samphire, smoked haddock and mustard sauce	£34
British Iberico pork, olive lentils, mustard greens and nasturtium capers	£35
Desiree potato, caramelised onion, roasted yeast and smoked butter	£7.50
Cinderwood Market Garden mustard leaves with burnt leek vinaigrette	£6.50

Milk ice cream and pine butterscotch	£9
Chocolate malt tart and crème fraîche	£11
Yorkshire rhubarb, custard and sherry trifle	£12

Bidlea Blue- cow's milk, Burts Cheese, Cheshire	£10
A plate of British cheese served with beetroot chutney and rye cracker	£14.50
- Wilding Cider, Malus 2yr Pomona - Somerset, 21%, 50ml	£10

