

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.

Out at Cinderwood, spring has officially sprung! The seedlings in the propagation tunnel are in full swing, peas are shooting-up and outdoor beds are filling up with crops.

From our greenhouses we're using fresh mustards and sorrel. Preserves from last year's harvest, alongside roots and grains sourced from other farms in the UK make up the menu

Here are some of the exciting crops you may expect to see on our menu in the coming weeks and months: rocket, radishes, turnips, Tropea and senshyu onions, sugar snap peas, lettuce, wet garlic, broad beans and Korean mint.

We practise whole-animal butchery using Belted Galloway cows and pigs from neighbour Jane's Farm in Cheshire.

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 preserved rhubarb:

Cumrae	£4 each
Carlingford	£4.25 each

Wholewheat bread rolls and Lancashire butter	£6
Green pea fritters with Summerfields	£7.50
12-month aged beef bresaola	£16
Curing Rebels British saucisson	£12.50
Cylindra beetroot with smoked cod roe and elderflower	£9
House-smoked trout, egg mayonnaise and peppercress	£12.50
Hand-dived Orkney scallop with Jerusalem artichoke and red wine sauce	£16
Green chowder of razor clam, bacon and pickled cockles	£14
Isle of Mull Cheddar tart	£12.50
Hand-rolled egg pasta, beef and wild garlic ragu	£19.50
South Coast brill with rainbow chard, spring garlic and kale	£35
Jane's beef, mustard greens, cauliflower and garlic scapes	£35
Braised yellow peas, grilled spring garlic and roasted yeast	£7.50
Dressed Cinderwood Market Garden mustard leaves	£7
Milk ice cream, preserved blackberry and fig leaf	£9.50
Manchester honey tart and sour cream	£11
Yorkshire rhubarb, house-cultured yoghurt and sorrel	£12
Hidcote - sheep's milk, David Jowett, King Stone Dairy, Gloucestershire	£10
A plate of British cheese served with beetroot chutney and rye cracker	£14.50
- Wilding Cider, Malus 2yr Pomona - Somerset, 21%, 50ml	£10

