higher ground

SEASONAL FEAST MENU

£65 per person at dinnertime.
£40 per person at lunchtime.

Our winter feasting menu focuses on whatever British produce is at its peak.

Out at our farm, Cinderwood, the shorter days and frozen nights are upon us. The greenhouses have been cleared and filled with mustard, and beds are being prepared for the long months ahead.

Outdoors, the fields are full of winter crops; varieties of beetroot, leeks, cabbage and kale, with squash season coming to an end.

In the kitchen, we practise whole-animal butchery at all times. We source our animals from Jane's Farm via Littlewoods Butchers. Dexter beef and venison from Lyme Park are incredible at this time of year.

The entire table must take the menu. Dietary requirements and allergies can be accommodated. If you dine alone, you are very welcome to opt for this as a set menu.

The menu can always be tailored for dietary requirements including vegan, vegetarian, gluten free and pescatarian.

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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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DINNER

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

Oysters dressed with preserved wild garlic:	
Cumbrae	£4 each
Carlingford	£4.25 each
Wholewheat bread rolls and Lancashire butter	£6
Yellow pea and garlic fritters with Quicke's Cheddar	£7.50
Cuttlefish ink cured pork loin	£14
12-month cured beef	£16
Cinderwood Market Garden beetroot, goat's curd and preserved gooseberry	£9.50
Purple sprouting broccoli, oyster and treviso	£10
Hot-smoked trout, castel franco and brown crab salad	£15
Coal-roasted scallop with braised white beans and house-cured bacon	£16.50
Isle of Mull Cheddar tart with mustard leaf	£12.50
Hand-cut egg pasta with venison shin ragu and Crown Prince squash	£19.50
Scottish halibut with turnips and mustard greens	£34
Jane's Farm beef, cauliflower, January King cabbage and salted redcurrant	£35
Braised red cabbage, warm potato and toasted yeast	£7.50
Dressed Cinderwood Market Garden leaves	£7
Cane sugar ice cream with apple caramel	£9.50
Cinderwood honey tart with sour cream	£11
Malted barley pudding with caramalt custard	£10
Botton Gouda, Cow's milk, Alastair Pearson, North Yorkshire	£10
A plate of British cheese served with carrot chutney and rye cracker	£14.50
- Wilding Cider, Pyrus, 2yr Mistelle - Somerset, 24.8%	£10