# higher ground

SEASONAL SHARING MENU

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

**25% off this menu until 13th February at lunchtime and dinner on Wednesdays, Thursdays and Fridays!**

Our seasonal menu focuses on British produce at its peak.

Out at our farm, Cinderwood, the ground has been frozen solid. The greenhouses, however, allow us some shelter and warmth with varieties of mustards and lettuce still thriving.

Outdoors in the fields, winter crops such as beetroot, leeks, cabbage and kale are still being harvested.

In the kitchen, we practise whole-animal butchery at all times. We source our animals from Jane's Farm via Littlewoods Butchers. The Dexter cows have been outdoors all winter and are very much at home in the cold.

The entire table must take the menu. If you dine alone, you are very welcome to opt for this as a set menu.

Dietary requirements and allergies can be accommodated. We offer vegan, vegetarian, gluten free and pescatarian menus.

@highergroundmcr

**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.

**Chilled British Seafood:**

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| Oysters served dressed with rhubarb hot sauce: | |
| Cumbrae | £4 each |
| Carlingford | £4.25 each |
| Maldon | £4.50 each |
| Orkney scallop crudo with sea buckthorn hot sauce | £14 |
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| Wholewheat bread rolls and Lancashire butter | £6 |
| Yellow pea and garlic fritters with Berwick Edge | £7.50 |
| Cuttlefish ink cured pork | £14 |
| 12-month cured beef | £16 |
| Cinderwood Market Garden beetroot, smoked cod's roe and pickled rose | £10 |
| Celeriac, goat's curd and preserved gooseberry | £9.50 |
| Isle of Mull Cheddar tart with mustard leaf | £12.50 |
| Roman-style braised scallop tripe with white beans from Norfolk | £12.50 |
| Duck hash, chestnut mushroom and cured egg yolk | £14 |
| Dexter beef shin and kidney pudding with parsnip and blackberry | £18.50 |
| Potato ravioli, Crown Prince squash, sheep's milk cheese and lemon thyme | £19.50 |
| Scottish halibut, purple sprouting broccoli, red wine and brown butter | £34 |
| Jane's Farm beef with swede, January King cabbage and preserved garlic | £35 |
| Mashed potato, caramelised onion and toasted yeast | £7.50 |
| Cinderwood Market Garden mustard leaves with vinaigrette | £7 |
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| Milk ice cream with fudge and malt caramel | £9.50 |
| Cane sugar custard tart with sour cream | £11 |
| Robert Tomlinson's rhubarb and sherry trifle | £10 |
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| Kelston Park, cow's milk, Bath Soft Cheese Co., Park Farm, Bath | £10 |
| A plate of British cheese served with beetroot chutney and rye cracker | £14.50 |
| - Wilding Cider, Malus 2yr Pomona - Somerset, 21.2% | £10 |