

higher ground

SEASONAL SHARING MENU

£65 per person at dinner

£40 per person at lunch

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.

We kindly ask for the entire table to take the menu. If you dine alone, you're 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.

Oysters served dressed with preserved rhubarb:

Cumrae £4 each

Porthilly £4.25 each

Wholewheat bread rolls and Lancashire butter £6

Yellow pea and garlic fritters with Berwick Edge £7.50

Curing Rebels Taormina salami £12.50

12-month cured beef £16

Beetroot, cod's roe and pickled cherry blossom £10

Celeriac, goat's curd and preserved Sungold tomato £9.50

Isle of Mull Cheddar tart with mustard leaf £12.50

Roman-style scallop tripe with white beans and samphire £14

Hand-cut egg pasta with pork shoulder braised in milk and grilled broccoli £19.50

Scottish monkfish, chestnut mushroom, cavolo nero and red wine sauce £34

Jane's Dexter beef with parsnip, January King cabbage and preserved garlic £35

Mashed potato, smoked butter and toasted yeast £7.50

Cinderwood Market Garden leaves with mustard dressing £7

Cane sugar ice cream with apple caramel £9.50

Brown butter custard tart with sour cream £10

Robert Tomlinson's rhubarb and sherry trifle £12

Kingcott Blue, malt cake and candied pine cone £10

A plate of British cheese served with onion chutney and rye cracker £14.50

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

