



**SOMETHING  
FOR  
EVERYONE**

## SNACKS

Giganti, Paesana & Nocellara olives, lemon (ve) 4

Hummus, toasted Seeds, sumac, Lebanese style flatbread (ve) 5

Baba Ganoush, grilled khobez, pomegranate (v) 5

Roast baby Chorizo, romesco, toasted almonds 7

Blistered Padron Peppers, lemon, smoked sea salt (ve) 5

Cumbrian Charcuterie selection, Giganti olives, roasted almonds 12

Coppa, Prosciutto, fennel Salami, Spinata Calabrese, friarielli, olives, roasted almonds

## SMALL PLATES

Salt & pepper crispy calamari, wild garlic aioli, lemon 7.5

Five spiced ox cheek & sweet potato croquettes 7

Chilli & coriander king prawns, Sriracha mayonnaise, lime 8

Halloumi cheese flame, vodka, plum & fig compote, toasted sourdough (v) 8

Chilli, sesame & peanut crispy chicken, Gochujang, miso buttermilk dip 8.5

Lobster macaroni cheese, lemon & herb pangritata 9

Golden shakshuka, baked eggs, feta, coriander, toasted local sourdough (v), 8

Local reared lamb koftas, Beetroot hummus, khobez, crumbled feta, pickled cucumber, 9

Corn, coriander & chilli fritters, mango salad, mooli, pomegranate (ve) 8

# SOMETHING LIGHT

## SALADS

### **Buddha Bowl (ve) 10**

Chickpeas, courgette noodles, squash, fresh salad leaves, avocado, radish, quinoa

### **Butternut squash & avocado salad (v) 9**

Quinoa, flaked almonds

- Add grilled chicken, 3
- Add tiger prawns, 3
- Add seared tofu, 3

## PINSA

Focaccia Romana style flat breads

Pinsa is a style of hand-pressed pizza dough that has been a part of Roman artisan baking and cooking for over 100 years. Pinsa dough uses wheat/soy/rice flour, more water and less salt, creating a lighter, airier crust. All our tomato based pizzas are made with San Marzano tomatoes, fresh basil & fior de latte cheese.

### **Roast butternut squash, toasted pumpkin & linseed, wild mushroom & spinach (v) 12.5**

White Pizza - confit garlic butter, Tuscan sausage, friarielli, chilli flakes 12

Cured Ham, artichokes, wild mushrooms, rocket & Parmesan 13

'Nduja, salami picante, honey, burrata stracciatella, rocket 14

Sun blushed tomato, olives, capers, anchovies, oregano 12

Vegan cheese, wild mushrooms, artichoke, friarielli, olives (ve) 12

# SIDES

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'24 hour' Shoestring fries (ve) 4  
(From farm to folk in 24 hours - in season potatoes from Masseys farm in Cheshire)

Smashed sweet potato, chilli, coriander, crumbled Feta (v) 4.5

Whipped avocado & baby tomato salad (v) 4

Fine bean & grains (ve) 4

Courgette noodles, toasted pine nuts, green tahini dressing (ve) 4

Marinated artichoke & fine herb salad, Chardonnay dressing (v) 4

DSW mac & cheese (v) 4.5

# LARGE PLATES

## BIG PLATES

DSW Slider Plank 13

3 mini locally reared beef patties, brioche, vintage Cheddar, crisp salad

Flat Iron Cheshire beef steak, straw fries, chimichurri 14

Ginger ale battered fish sharers, chilli & mint mushy peas 12

Chicken & cured ham parmigiana, tomato, olives 13

'Nduja & mascarpone tortelloni, Tuscan sausage, roast pimento cream 13

Pappardelle, Tuscan kale, wild oyster mushrooms, lemon (ve) 12

Malaysian vegetable laksa, egg, rice noodles, chilli (v) 13

Add chicken 3

Add king prawns 3

Tofu 3

## BIGGER PLATES

Ideal for 2-4 people sharing

Rosemary roast whole lamb rump, minted greens & hispi cabbage 48

Miso glazed whole Sea Bass, bok choi & ginger 38

800g tomahawk of Cheshire beef, vine roasted tomatoes, beef jus 59

Harissa spiced whole chicken, chickpeas-, roasted vegetables, lime 35

Baked 'Ras-el-Hanout' cauliflower, squash, wilted spinach, red pepper, toasted seeds, curry oil 28

1kg baked Camembert cheese, toasted sourdough, plum & fig preserve, toasted walnuts 30

# LARGER PLATES



# FANCY SOMETHING SWEET?

## SWEET PLATES

Date Majool sticky toffee slice, miso  
butterscotch, chai seed ice cream (v) 8

Tangy rhubarb, tonka bean custard, oat & stem  
ginger granola (v) 7

Avocado & coconut cheesecake, lime, chilli (ve) 7

Salted caramel tart, praline cream (v) 8

Honey blossom white chocolate blondie, raspberry  
sorbet (v) 8

Sharing plum & pear Crumble, clotted cream ice  
cream (v) 12

DSW Cheeseboard 9

'This week's cheese', homemade preserve, artisan crackers