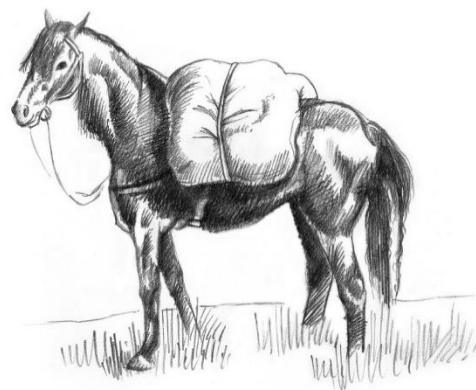


### **Snacks**

Manchester egg **8**

Nocellara olives **5**

Salt & pepper whitebait, gochujang mayo **8**



**Two courses 42 Three courses 50**

*Amuse bouche & house bread*

### **Starters**

Beetroot cured trout, almond, barley cracker

Crab, watercress velouté, pickled white asparagus **+5**

Pork & hazelnut terrine, chicory chutney, brioche

New season asparagus, walnut tarator, wild garlic, pickled shimeji

The first Isle of Wight tomatoes, harissa, labneh, dukkha

### **Mains**

Lamb rump, puy lentils, charcoal roast gem lettuce "Caesar"

Chicken & wild garlic Kyiv, King oyster mushroom, tarragon & pea purée

Stone bass fillet, clam & sea vegetable pistou

Turbot on the bone, asparagus, Gusbourne & caviar butter sauce **+8**

Gnudi, Jerusalem artichoke, purple sprouting broccoli, wild garlic, Double Barrel Poacher

### **For two**

Charcoal-roast 850g cote du boeuf, chips, leek gratin, Café des Paris sauce **+22PP**

### **Sides**

Manitou potatoes, herb butter **5.5**

Triple cooked chips **5.5**

Leek & Cote Hill Blue gratin **8**

Charcoal roast purple sprouting broccoli, caper, raisin, almond **7.5**

***Our cookbook- The Pack Horse, A Journey Through the Seasons 35***

### **Desserts**

Apple millefeuille, Italian meringue, milk ice cream

Vanilla crème brûlée, shortbread

Salted caramel custard tart, pistachio chantilly

Dark chocolate crèmeux, tahini yoghurt sorbet, miso caramel

Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions **+3**

*Petit fours*

*Please inform a member of the team if you have any allergies or dietary requirements. Our menu is carefully curated and costed; we do not offer substitutions for tastes.*