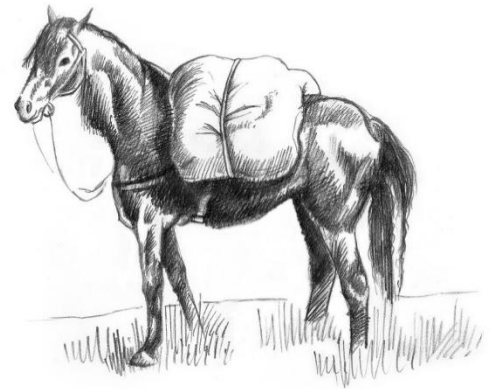


Lunch

Snacks

Manchester egg	8
House bread & butter	5
Nocellara olives	5
Salt & pepper whitebait, gochujang mayo	8
Lamb koftas, labneh, pickled red onion	10



Starters

Beetroot-cured trout, almond cream, barley cracker	10
Crab, watercress velouté, pickled white asparagus	16
Pork & hazelnut terrine, Yorkshire rhubarb chutney, brioche	11
The first Isle of Wight tomatoes, harissa, labneh, dukkha	9
Leek & potato soup, milk roll	8

Mains

High Peak lamb rump, puy lentils, charcoal roast gem lettuce "Caesar"	30
Chicken & mushroom pie, grain mustard mash, buttered cabbage	22
Beer-battered haddock, chips, mushy peas, curry sauce, tartare sauce	22
Stone bass fillet, clam & sea vegetable pistou	30
Gnudi, Jerusalem artichoke, sprouting broccoli, wild garlic, St. George's mushrooms	22

For two

Charcoal roast 850g Cote du boeuf, chips, leek gratin, Café des Paris sauce	48PP
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Sides

Manitou potatoes, herb butter	5.5
Chips	5.5
Leek & Cote Hill Blue gratin	8
Charcoal roast purple sprouting broccoli, capers, raisins, almonds	7.5

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

Salted caramel custard tart, pistachio Chantilly	8
Apple millefeuille, milk ice cream	11
Vanilla crème brûlée, shortbread	8
Dark chocolate crèmeux, tahini yoghurt sorbet, miso caramel	11
Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions	14

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.