



Sunday

Snacks

Manchester egg	8
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	15
Pork & hazelnut terrine, Yorkshire rhubarb chutney, brioche	11
The first Isle of Wight tomatoes, harissa, labneh, dukkha	9
Jerusalem artichoke soup, treacle loaf	8
New season asparagus, walnut tarator, wild garlic, pickled shimeji	12

Mains

Roast beef sirloin, Sunday roast trimmings	27
Slow braised lamb shoulder, Sunday roast trimmings	25
Purple sprouting broccoli, walnut & Cote Hill Blue tart, Sunday roast trimmings	20
Shin beef, mushroom & Cotswold Blue pie, mash, buttered cabbage	22
Stone bass fillet, clam & sea vegetable pistou	30
Beer battered haddock, chips, mushy peas, curry sauce, tartare sauce	22

For two

Charcoal roast 850g côte du boeuf, Sunday roast trimmings	96
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Sides

Manitou potatoes	5.5
Triple cooked 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
Vanilla crème brûlée, shortbread	8
Apple millefeuille, Italian meringue, milk ice cream	11
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.