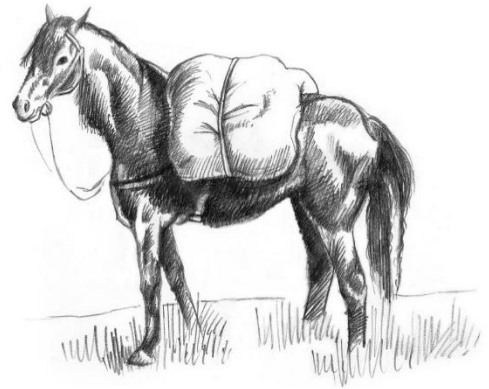


Snacks

Manchester egg	8
½ pint of prawns, gochujang Marie Rose	9
Halkidiki olives	6
Balsamic onions	4
Focaccia	6
Charcuterie 60/100g	12/16

Two courses 46

Three courses 54



Starters

Kombu cured bream, spiced carrots, pickled turnip
French onion soup
Chicken liver parfait, toasted brioche, pickles
Baked Ash Rosary, beetroots, caramelised onion, walnut

Mains

Braised feather blade, confit Jerusalem artichoke, sauce Charcutière, kale
Slow cooked lamb belly, celeriac, chard, lamb sauce, capers
Turbot, wild mushroom Bonne femme
Squash and chestnut ravioli, Quicke's Cheddar sauce, sage

For two

Beef Wellington, braised red cabbage, horseradish mash **+15pp**

Sides

Potatoes, herb butter 6
Mustard parsnips 6
Chips 5
Pan fried sprouts, Nduja 6

Our cookbook- The Pack Horse, A Journey Through the Seasons 25

Desserts

Salted caramel custard tart, gingerbread Chantilly
Apple choux bun, hazelnut, Calvados, vanilla ice cream
Dark chocolate & blood orange delice, Daim crumble, milk ice cream
Colston Basset, fruit and wine loaf, poached pear, walnut

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.