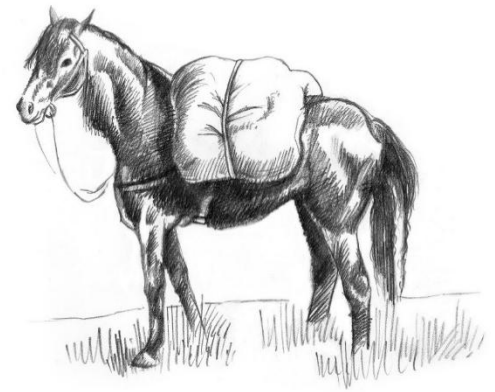


### Snacks

Manchester egg	8
Seaweed dust Whitebait, preserved lemon mayo	9
Nocellara olives	6
House bread, Herb butter	5
Brisket croquettes, honey mustard mayo	10



### Starters

Caesar salad of charcoal roast sardines, Lincolnshire Poacher	12
Isle of White tomato salad, pumpkin seed dressing, Rosary goats' cheese, cracker	14
Glazed Kimchi pork ribs, kohlrabi slaw	16
Roasted Cauliflower soup, mustard croutons, baked yeast	10
Crispy Squid, watercress salsa verde, hot honey pickles	16
Asparagus, sauce Gribiche & crispy capers	14

### Mains

Sea Bream, braised Puy lentils, Gooseberry and cucumber vinaigrette	24
Beef keema and bone marrow pie, roast garlic mash, buttered cabbage	24
Cod, shrimp, mussels, coconut brown crab and red pepper sauce	30
Duck breast, Duck fat Polenta, buttered broad beans and chard, Blackcurrant sauce	34
Nettle and garlic Malfatti, Isle of White tomato Ragù, smoked Poacher	22

### From the charcoal oven

Pork loin chop 250g	24
Beef rump 250g	28
Lamb Barnsley chop 280g	30
Cote du boeuf for two 750g	45PP

### Sauces- Price included

Chimichurri, green peppercorn, Nduja butter

### Sides

Jersey potatoes, herb butter	6
Harissa roast carrots, nut Dukka	6
Chips	5
Purple Sprouting Broccoli	6
Grilled Courgettes, Mint, Dill and Sunflower seed dressing	6

<b>Our cookbook- The Pack Horse, A Journey Through the Seasons</b>	<b>25</b>
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### Desserts

Salted caramel custard tart, almond chantilly	10
Cherry Clafoutis, Chocolate ice cream	12
Rhubarb and date galette, cardamom ice cream	12
Strawberry, honey cake and yoghurt sorbet, Pistachio	12
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.*