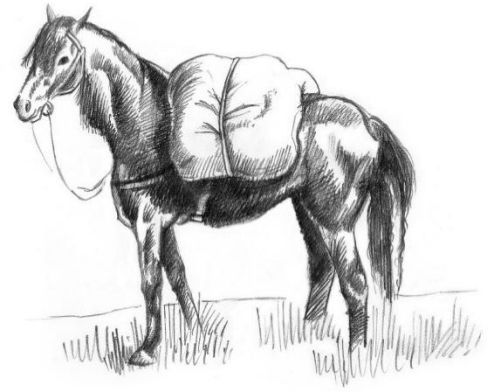


Sunday

Snacks

Manchester egg	8
Seaweed Dust whitebait, preserved lemon mayo	9
Nocellara olives	6
Confit duck croquette, Plum Ketchup	12



Meat & Fish	One Course 28	Two courses 38	Three courses 45
Vegetarian	One Course 22	Two courses 30	Three courses 37

Starters

Isle of White tomato salad, pumpkin seed dressing, Rosary goats' cheese, cracker
Caesar salad of charcoal roast sardines, Lincolnshire Poacher
Leek and Potato Soup, crème Fraiche, croutons
Glazed Kimchi pork ribs, Kohlrabi slaw
Crispy Scottish Squid, watercress salsa verde, hot honey pickles

Mains

Derbyshire beef rump, Sunday roast trimmings
Mint & honey slow braised lamb shoulder, Sunday roast trimmings
Scottish Plaice A 'Bordelaise, Tarragon & cider cream sauce
Gloucestershire Squab Pie, roast garlic mash, buttered cabbage
Braised fennel, courgette and ricotta tart, Sunday roast trimmings

Charcoal oven

Cote du boeuf for two 760g	+22pp
Barnsley Chop	+2
Pork Chop	
Beef rump Steak	+2

Sides

Jazzy Potato herb butter	6
Chargrilled Courgettes, Mint dill and sunflower seed dressing	6
Chips	5
Rainbow chard, roast garlic dressing	5

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

Desserts

Salted caramel custard tart, almond chantilly
Greengage Clafoutis, Vanilla ice cream
Apricot, Toasted Almond and Basil Pavlova
Strawberry, honey cake and yoghurt sorbet, Pistachio
Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions

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.