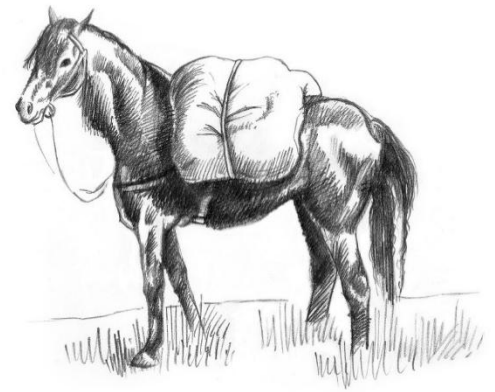


Snacks

Manchester egg	8
Salt & pepper whitebait	9
Nocellara olives	6
House bread, smoked brown butter	5



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, slaw	16
White onion soup, spicy rarebit	10
Cured stream trout, ratte potato salad, crème fraiche	14
Asparagus, sauce Gribiche & crispy capers	14

Mains

Braised featherblade, roasted beetroot, glazed shallot	27
Stone bass fillet, spring pea, courgette and fennel fricassee, sea vegetables	27
Chicken and mushroom pie, roast garlic mash, buttered cabbage	24
Nettle and garlic Malfatti, Isle of White tomato Ragù, smoked Poacher	22

From the charcoal oven

Pork loin chop 250g	23
Beef rump 250g	28
Lamb Barnsley chop	30
Cote du boeuf for two 850g	45PP

Sauces- Price included

Chimichurri, green peppercorn, Nduja butter

Sides

Alouette potatoes, herb butter	6
Harissa roast carrots, Nut Dukka	6
Chips	5
Hispi cabbage, Chorizo butter	6

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Desserts

Salted caramel custard tart, almond chantilly	10
Vanilla crème brûlée, shortbread	10
Dark chocolate mousse, coffee caramel, Sable, Hazelnuts	12
New Forest strawberry & custard choux bun	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.