



Lunch

Snacks

Manchester egg	8
Salt & pepper whitebait	9
Nocellara olives	6
House bread & butter	5
Lamb koftas, pickled red onion, labneh	11
Port of Lancaster smokehouse charcuterie	12

Starters

Crab & mixed leaf salad, brown meat on soda bread	16
Flamed mackerel fillet, salt baked and pickled beetroot, ranch sauce	12
Salad of autumn squash, ewe's curd, walnut & sage dressing	10
Roast squash soup, sourdough croutons	9

Mains

Roast chicken & smoked bacon pie, roast garlic mash, buttered cabbage	22
Chalk stream trout fillet, Isle of Wight tomato, sea vegetable & fennel broth	28
Sea bream fillet, hash browns, smoked mussel & sweetcorn chowder	26
Charcoal-roast spiced aubergine, romesco, garlic emulsion, pickled red onion	20

From the charcoal oven

Pork loin chop 300g	20
Lamb Barnsley chop 300g	27
Beef rump 350g	30
Cote du boeuf 850g	80
Whole plaice 400g	25

Sauces- Price included

Café des Paris, Green peppercorn, Nduja butter, Chimichurri

Sides

Alouette potatoes, herb butter	6
Honey roast carrots	6
Chips	5
Tenderstem, black garlic dressing	6

Our cookbook- The Pack Horse, A Journey Through the Seasons 35

Desserts

Salted caramel custard tart, almond chantilly	9
Vanilla crème brûlée, shortbread	9
Dark chocolate & peanut butter delice, honeycomb, milk ice cream	11
Honey cake, poached plums, crème fraîche sorbet	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.