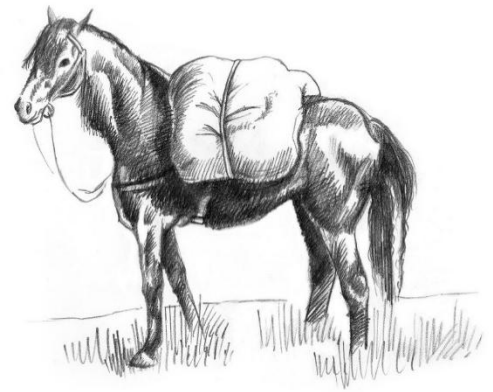


Snacks

Manchester egg	8
Seaweed dust Whitebait, preserved lemon mayo	9
Nocellara olives	6
House bread, Herb butter	5
Confit duck croquette, Plum Ketchup	12



Starters

Chargrilled monkfish, Brown Chickpeas, Romesco, Chermoula	16
Isle of White tomato salad, pumpkin seed dressing, Rosary goats' cheese, cracker	14
Glazed Kimchi pork ribs, kohlrabi slaw	16
Roast Turnip and Haricot bean soup, Soda bread	10
Crispy Scottish Squid, watercress salsa verde, hot honey pickles	12

Mains

Scottish Plaice A 'Bordelaise, Tarragon & cider cream sauce	19
Fish and chips, mushy peas and tartare sauce	22
Minted lamb Pie, roast garlic mash, buttered cabbage	20
Hazelnut Gnocchi, Roast Squash, Beauvalse, Hazelnut, Sage and Parsley Pistou	19

From the charcoal oven

Pork loin chop 250g	24
Beef rump 250g	28
Lamb Barnsley chop 280g	30
Cote du boeuf for two 750g	46PP

Sauces- Price included

Chimichurri, green peppercorn

Sides

Jazzy potatoes, herb butter	6
Chips	5
Grilled Courgettes, Mint, Dill and Sunflower seed dressing	6
Harrissa roasted carrots, Dukka	6

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

Salted caramel custard tart, Coffee chantilly	10
Earl Grey Panna Cotta, Poached Greengage	12
Apricot, Toasted Almond and Basil Pavlova	11
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.