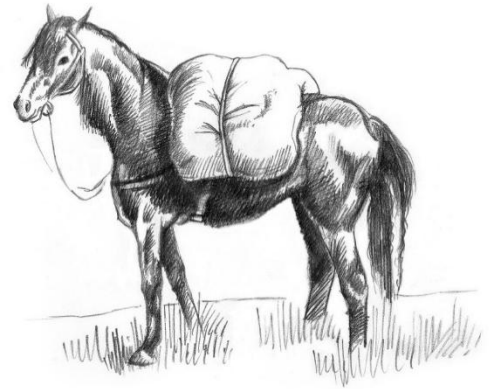


Snacks

Manchester egg	8
Salt & pepper whitebait, gochujang mayo	9
Nocellara olives	6



Two courses 47

Three courses 55

Amuse bouche & house bread

Starters

Isle of White tomato salad, pumpkin seed dressing, Rosary goats' cheese, cracker
Asparagus, sauce Gribiche & crispy capers
Caesar salad of charcoal roast Sardines, Lincolnshire Poacher
Cured stream trout, crème fraîche potato fennel salad, pickled rhubarb
Glazed Kimchi pork ribs, slaw +4

Mains

High Peak lamb rump, confit Jerusalem artichoke, crispy anchovy, kale +4
Braised featherblade, roasted beetroot, glazed shallot
Stone bass fillet, spring pea, courgette and fennel fricassee, sea vegetables
Halibut, shrimp, mussels, Coconut brown crab and red pepper sauce +7
Nettle and garlic Malfatti, Isle of White tomato Ragù, smoked Poacher

For Two

Charcoal-Roast 850g Cote De Boeuf, chips, Chorizo cabbage, Peppercorn sauce +24pp

Sides

Alouette potatoes, herb butter 6
Honey roast carrots 6
Triple cooked chips 5
Hispi cabbage, Chorizo 6

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

Desserts

Salted caramel custard tart, almond chantilly
Vanilla crème brûlée, shortbread
Dark chocolate mousse, coffee caramel, Sable, Hazelnuts
New Forest strawberries & custard choux bun
Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions +4

Petit four

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.