**Snacks**

Manchester egg **8**

Seaweed dust Whitebait, preserved lemon mayo **9**

Nocellara olives **6**

House bread, Herb butter  **5**

Brisket Croquette, Honey mustard Ketchup **11**

**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, kohlrabi slaw **16**

Marinated Artichoke, haricot beans and red pepper Panzanella **12**

Smoked garlic and rocket Soup, Crispy Serrano Ham crumb **10**

Crispy Scottish Squid, watercress salsa verde, hot honey pickles **16**

**Mains**

Norwegian trout, braised Puy lentils, Gooseberry and cucumber vinaigrette **19**

Fish and chips, mushy peas and tartare sauce **22**

Wild Boar Ragu, pappardelle, Pangrattato **20**

Nettle and garlic Malfatti, Isle of White tomato Ragù, smoked Poacher **22**

**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**

Orla potatoes, herb butter **6**

Chips **5**

Grilled Courgette, Mint, Dill and Sunflower seed dressing **6**

Harrissa roasted carrots, Dukka **6**

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

**Desserts**

Salted caramel custard tart, Coffee chantilly  **10**

Cherry Clafoutis, Chocolate ice cream **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.*