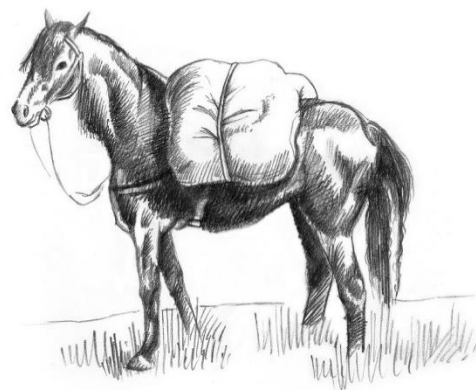


Snacks

Manchester egg **8**
Nocellara olives **5**
Salt & pepper whitebait, gochujang mayo **8**
Lamb koftas, labneh, pickles **11**



Two courses 44 Three courses 52

Amuse bouche & house bread

Starters

Flamed mackerel fillet, gooseberry & elderflower salsa, ranch sauce
Crab, chilled watercress velouté, pickled radish **+5**
Pork neck rilette, brioche toast, cornichons, tomato chutney
Isle of Wight tomatoes, mascarpone, pickled garlic capers
Charcoal roast new season Cornish sardines, nduja, carrot leaf chimichurri

Mains

Ham pressé, confit potato, gherkin, kohlrabi, trotter & mustard sauce
Merguez spiced lamb, chickpea & apricot tagine, courgette
Hake fillet, clam, pea & sea vegetable pistou
Turbot on the bone, Grenobloise butter, tenderstem, croutons **+8**
Charcoal roast spiced aubergine, romesco, roast garlic emulsion, pickled red onion

For two

Charcoal-roast 850g cote du boeuf, chips, leek gratin, café de Paris hollandaise **+24PP**

Sides

Athlete potatoes, herb butter **6**
Honey roast carrots **6**
Triple cooked chips **5**
Leek & Cote Hill Blue gratin **8**
Tenderstem, herb dressing **6**

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

Desserts

Strawberries, choux pastry, pistachio, crème fraiche sorbet
Vanilla crème brûlée, shortbread
Salted caramel custard tart, almond chantilly
Dark chocolate crèmeux, tahini yoghurt sorbet, miso caramel
Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions **+3**

Petit fours

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.