



Snacks

Manchester egg **£8**

Cobble Lane charcuterie **£14**

Nocellara olives **£5**

Salt & pepper whitebait, gochujang mayo **£8**

Lamb koftas, labneh, pickled red onion **£10**

Two courses-**£42** Three courses-**£50**

Amuse bouche & house bread

Starters

Cured, flamed sea trout, caviar and dill butter sauce

Packington Farm pig's trotter croquette, vadouvan piccalilli, devilled egg yolk

Blue Murder mousse, endive, candied walnut, mustard vinaigrette

Spiced carrots, labneh, chilli dressing, macadamia dukkha

Mains

High Peak lamb rump, turnips, pickled shimeji, lamb sauce

Duck breast, confit leg spring roll, miso-glazed carrot, red cabbage ketchup, five spice **+£5**

Fjord halibut loin, winter pumpkin, wild mushrooms, red wine tartare sauce dressing

Stone bass fillet, moules mariniere sauce, smoked bacon, monks beard

Ricotta gnudi, celeriac, Jerusalem artichoke, chestnut pesto, Double barrel Poacher

For two

Charcoal roast Chatsworth cote du boeuf, chips, mac & cheese, café de Paris hollandaise **+£22PP**

Sides

Newfields Organics Lancashire Charlotte potatoes **£5**

Triple cooked chips **£5.5**

Braised red cabbage **£5**

House mac & cheese **£8**

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

Desserts

Tomlinsons Yorkshire rhubarb, spiced ginger cake, milk ice cream

Vanilla crème brûlée, shortbread

Salted caramel custard tart, pistachio chantilly

Paris-Brest, chocolate ice cream, coffee mascarpone, amaretto

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.