



Lunch

Snacks

Manchester egg **£8**

House bread & butter **£5**

Nocellara olives **£5**

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

Cobble Lane charcuterie **£14**

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

Starters

Cured, flamed sea trout, caviar and dill butter sauce **£10**

Packington Farm pig's trotter croquette, vadouvan piccalilli, devilled egg yolk **£11**

Roasted heritage carrots, labneh, chilli dressing, macadamia dukkha **£9**

Spiced pumpkin soup, carrot bhaji **£8**

Blue Murder mousse, endive, candied walnut, mustard vinaigrette **£8**

Mains

High Peak lamb rump, turnips, pickled shimeji, lamb sauce **£30**

Braised chicken, leek & grain mustard pie, confit garlic mash, buttered cabbage **£22**

Beer battered Shetland cod, chips, mushy peas, curry sauce, tartare sauce **£22**

Stone bass fillet, moules mariniere sauce, smoked bacon, monks' beard **£30**

Ricotta gnudi, celeriac, Jerusalem artichoke, chestnut pesto, Double barrel Poacher **£22**

For two

Charcoal-roast Chatsworth côte du boeuf, chips, mac & cheese, Café des Paris hollandaise **£48PP**

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

Salted caramel custard tart, pistachio chantilly **£8**

Tomlinsons Yorkshire rhubarb, spiced ginger cake, milk ice cream **£8**

Vanilla crème brûlée, shortbread **£8**

Paris-Brest, chocolate ice cream, coffee mascarpone, amaretto **£11**

Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions **£14**