



Sunday

Snacks

Nocellara olives **£5**

Manchester egg **£8**

Cobble Lane charcuterie **£14**

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

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

Starters

Charcoal roast tiger prawns, nduja butter, lime & coriander dressing **£16**

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

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

Leek & potato soup, Oglesfield beignets **£8**

Blue Murder mousse, endive, candied walnut, mustard vinaigrette **£9**

Spiced carrots, labneh, chilli dressing, macadamia dukkha **£9**

Mains

Sirloin of Chatsworth Estate beef, Sunday roast trimmings **£27**

Leg of High Peak lamb, Sunday roast trimmings **£24**

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

Caramelised shallot, Blue Murder & walnut tart, Sunday roast trimmings **£20**

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

Sunday roasts for two

Charcoal roast Chatsworth Estate cote du boeuf **£48PP**

Sides

Newfields Organics Lancashire Charlotte potatoes **£5**

Triple cooked chips **£5.5**

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 & pear crumble, custard **£9**

Vanilla crème brûlée, shortbread **£8**

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

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