

**Sunday**

**Snacks**

Manchester egg **8**

Seaweed Dust whitebait**,** preserved lemon mayo **9**

Nocellara olives **6**

Brisket croquettes, sweet mustard ketchup **11**

**Meat & Fish One Course 28 Two courses 38 Three courses 45**

**Vegetarian One Course 22 Two courses 30 Three courses 37**

**Starters**

Isle of White tomato salad, pumpkin seed dressing, Rosary goats’ cheese, cracker

Caesar salad of charcoal roast sardines, Lincolnshire Poacher

Rocket and smoked garlic soup, Serrano ham crumb

Marinated Artichoke, haricot beans and red pepper Panzanella

Glazed Kimchi pork ribs, Kohlrabi slaw

Crispy Scottish Squid, watercress salsa verde, hot honey pickles

**Mains**

Derbyshire beef rump, Sunday roast trimmings

Mint & honey slow braised lamb shoulder, Sunday roast trimmings

Baron Bigod, caramelised onion and potato pie, roast garlic mash, buttered cabbage

Cod, Shrimp, Mussels, Coconut Brown Crab and Red Pepper Sauce

Golden Cross Goats cheese, Grilled Courgettes , Caramelised onion and cheddar tart, roast trimmings

**Charcoal oven**

Cote du boeuf for two 760g  +**26pp**

**Sides**

Orla Potato herb butter **6**

Harissa roast carrots, nut Dukka **6**

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

**Desserts**

Salted caramel custard tart, almond chantilly

Cherry Clafoutis, Chocolate ice cream

Apricot, Toasted Almond and Basil Pavlova

Strawberry, honey cake and yoghurt sorbet, Pistachio

Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions

*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.*