**Snacks**

Manchester Egg  **8**

Seaweed Dust Whitebait, Preserved Lemon Mayo  **9**

Nocellara Olives **6**

Brisket Croquette, Honey mustard Ketchup **11**

**Two courses 47 Three courses 55**

*Amuse bouche & house bread*

**Starters**

Isle of White Tomato Salad, Pumpkin Seed Dressing, Rosary Goats’ Cheese, Cracker

Caesar Salad of Charcoal Roast Sardines, Lincolnshire Poacher

Crispy Scottish Squid, watercress salsa verde, hot honey pickles

Marinated Bedlam Farms Artichoke, haricot beans and red pepper Panzanella

Glazed Kimchi Pork Ribs, Kohlrabi Slaw **+4**

**Mains**

Poached Herb Fed Chicken, Confit Croquette, sweetcorn, Girolles

High Peak Lamb Rump, Faggot Chou Farci, Anchovy Creamed Potato, Turnip **+5**

Norwegian Rainbow Trout, braised Puy lentils, Gooseberry and cucumber vinaigrette

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

Nettle and Garlic Malfatti, Isle of White Tomato Ragù, Smoked Poacher

**For Two**

Charcoal-Roast 760g Cote de Boeuf, Chips, Grilled Courgette, Peppercorn Sauce **+26pp**

**Sides**

Orla potatoes, Herb Butter **6**

Harissa Roast Carrots, Dukka **6**

Chargrilled Courgettes, Sunflower Seed, mint and dill Dressing **6**

Chips **5**

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

**Desserts**

Salted Caramel Custard Tart, Coffee 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 **+4**

*Petit four*

*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.*