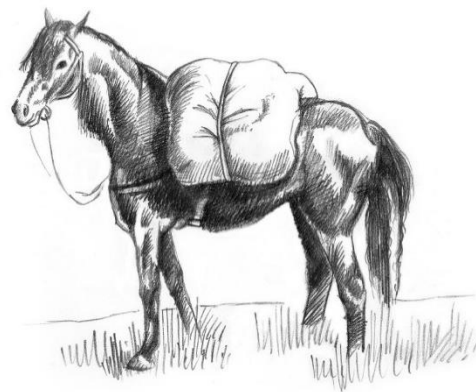


Snacks

Manchester egg	8
Salt & pepper whitebait, gochujang mayo	9
Nocellara olives	6
Lamb koftas, pickled red onion, labneh	11
Port of Lancaster smokehouse charcuterie	12



Two courses 44 Three courses 52

Amuse bouche & house bread

Starters

- Crab & mixed leaf salad, brown meat on soda bread +4
- Flamed mackerel fillet, salt baked and pickled beetroot, ranch sauce
- Salad of autumn squash, ewe's curd, walnut & sage dressing
- Confit chicken & pistachio terrine, mushroom ketchup, toasted brioche

Mains

- Roast rack of venison, crispy venison haggis, autumn squash, pickled blackberries +8
- Vadouvan spiced lamb rump, Hyderabad chickpea and cashew curry, courgette bhaji
- Chalk stream trout fillet, Isle of Wight tomato, sea vegetable & fennel broth
- Sea bream fillet, hash browns, smoked mussel & sweetcorn chowder
- Charcoal roast spiced aubergine, romesco, roast garlic emulsion, pickled red onion

For Two

- Charcoal-Roast 850g Cote De Boeuf, chips, tenderstem, Café des Paris sauce +24pp

Sides

- Alouette potatoes, herb butter 6
- Honey roast carrots 6
- Triple cooked chips 5
- Tenderstem, black garlic dressing 6

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

Desserts

- Salted caramel custard tart, almond chantilly
- Vanilla crème brûlée, shortbread
- Dark chocolate & peanut butter delice, honeycomb, milk ice cream
- Honey cake, poached plums, crème fraîche sorbet
- 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.