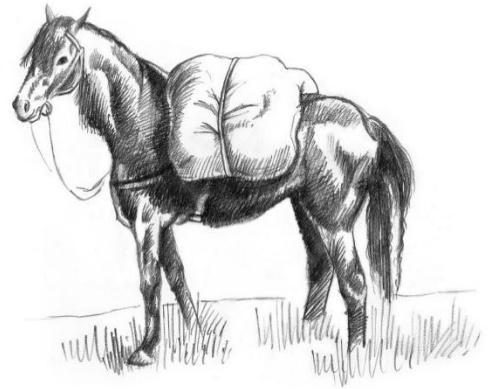


Snacks

Manchester Egg	8
Seaweed Dust Whitebait, Preserved Lemon Mayo	9
Nocellara Olives	6
Brisket croquettes, honey mustard	10



Two courses 47

Three courses 55

Amuse bouche & house bread

Starters

Isle of White Tomato Salad, Pumpkin Seed Dressing, Rosary Goats' Cheese, Cracker
Asparagus, Sauce Gribiche & Crispy Capers
Caesar Salad of Charcoal Roast Sardines, Lincolnshire Poacher
Crispy Scottish Squid, watercress salsa verde, hot honey pickles
Glazed Kimchi Pork Ribs, Kohlrabi Slaw **+4**

Mains

Duck Breast, Duck Fat Polenta, Buttered Broad Beans and Chard, Blackcurrant Sauce
High Peak Lamb Rump, Faggot Chou Farci, Anchovy Creamed Potato, Turnip **+5**
Sea Bream, braised Puy lentils, Gooseberry and cucumber vinaigrette
Cod, Shrimp, Mussels, Coconut Brown Crab and Red Pepper Sauce **+4**
Nettle and Garlic Malfatti, Isle of White Tomato Ragù, Smoked Poacher

For Two

Charcoal-Roast 750g Cote de Boeuf, Chips, Purple Sprouting Broccoli and Tarator, Peppercorn Sauce **+26pp**

Sides

Jersey Royals, Herb Butter	6
Harissa Roast Carrots, Dukka	6
Chips	5
Purple Sprouting Broccoli, Tarator	6
Grilled Courgettes, Mint, Dill and sunflower seed dressing	6

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

Desserts

Salted Caramel Custard Tart, Almond Chantilly
Cherry Clafoutis, Chocolate Ice Cream
Rhubarb and Date Galette, Cardamom Ice Cream
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.