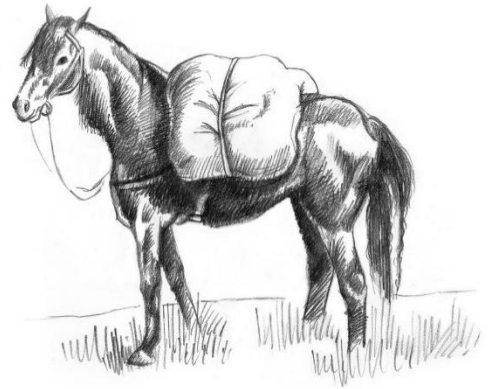


Snacks

Manchester Egg	8
Seaweed Dust Whitebait, Preserved Lemon Mayo	9
Nocellara Olives	6
Confit Duck Croquette, Plum ketchup	12



Two courses 47

Three courses 55

Amuse bouche & house bread

Starters

Isle of White Tomato Salad, Pumpkin Seed Dressing, Rosary Goats' Cheese, Cracker
Chargrilled monkfish, Black Chickpeas, Romesco, Chermoula
Crispy Scottish Squid, watercress salsa verde, hot honey pickles
Mushroom Ragu, Poached egg, Straw potato
Glazed Kimchi Pork Ribs, Kohlrabi Slaw **+4**

Mains

Poached Herb Fed Chicken, Confit Croquette, sweetcorn, Girolles
Lamb Merguez Cassoulet, Lamb rump, Cavolo and Pickled red onion **+4**
Scottish Plaice A 'Bordelaise, Tarragon & Cider cream sauce
Cod, Shrimp, Mussels, Coconut Brown Crab and Red Pepper Sauce **+4**
Hazelnut Gnocchi, Roast Squash, Beauviale, Hazelnut, Sage and Parsley

For Two

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

Sides

Jazzy potatoes, Herb Butter	6
Harissa Roast Carrots, Dukka	6
Grilled courgettes, mint dill and sunflower seed 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.