



Snacks

Manchester egg	8
Salt & pepper whitebait	9
Lamb koftas, labneh, pickled red onion	11
Nocellara olives	6

Starters

Loch Fyne scallops, pickled apple & kohlrabi, brown butter, garlic crumb	18
Beetroot, Ajo Blanco, chilli & honey dressing	11
Glazed lamb belly, winter leaf salad, yoghurt	12
Vadouvan spiced cauliflower soup, almond dukkha, naan bread	10
Braised leeks, Tunworth, hazelnuts, radicchio	10
Cured stream trout, ratte potato salad, crème fraîche	14

Mains

Derbyshire beef Rump, Sunday roast trimmings	28
Mint & honey slow braised lamb shoulder, Sunday roast trimmings	26
Roast pork Chop, Sunday roast trimmings	24
Roast Barnsley chop, Sunday roast trimmings	30
Wild mushroom, wild garlic and Tropea onion tart, roast trimmings	20
Beef & coconut keema pie, roast garlic mash, buttered cabbage	24
Stone bass fillet, spring pea & Tropea onion fricassee, monks beard	27

To Share

Cote du boeuf, Sunday roast trimmings	45PP
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Sides

Alouette potatoes, herb butter	6
Honey roast carrots	6
Chips	5
Purple Sprouting Broccoli, almond & confit shallot dressing	6
Hispi cabbage, Chorizo butter	6

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

Salted caramel custard tart, almond chantilly	10
Vanilla crème brûlée, shortbread	10
Dark chocolate mousse, coffee caramel, Sable, Pecans	12
Orange & olive oil cake, whipped ricotta	11
Forced Yorkshire rhubarb & custard choux bun	11
Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions	14

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.