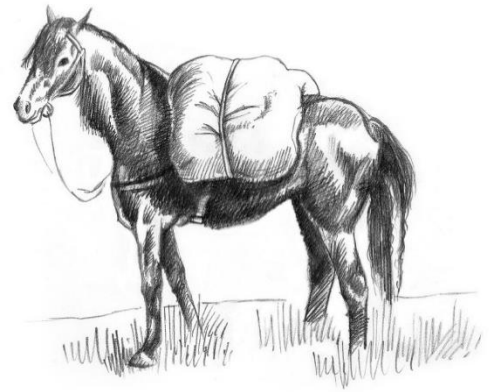


### Snacks

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



### 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  
Pork neck rilette, brioche toast, cornichons, tomato chutney  
Charcoal roast new season Cornish sardines, nduja, carrot leaf chimichurri  
Isle of Wight tomatoes, Westcombe ricotta, pickled garlic capers

### Mains

Fennel & caraway roast pork loin, Viennese potato salad, trotter & mustard sauce  
Vadouvan spiced lamb, Hyderabad chickpea and cashew curry, courgette bhaji  
Sea trout fillet, clam, pea & sea vegetable pistou  
Turbot on the bone, Grenobloise butter, fine beans **+8**  
Charcoal roast spiced aubergine, romesco, roast garlic emulsion, pickled red onion

### For Two

Charcoal-Roast 850g Cote De Boeuf, chips, leek gratin, green peppercorn sauce **+24pp**

### Sides

Alouette potatoes, herb butter **6**  
Honey roast carrots **6**  
Triple cooked chips **5**  
Fine beans, herb dressing **6**  
Leek and Cote Hill blue gratin **8**

### *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  
Strawberries, choux pastry, pistachio, crème fraîche sorbet  
Truffled Baron Bigod, treacle & walnut malt loaf, balsamic onions **+4**

### *Petit fours*

*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.*