



The Packhorse ~ Daily Menu

~ Tuesday 9th April 2024 ~

Gin of the week - Ukiyo Japanese Yuzu Gin, perfectly paired with Fever-Tree White Grape and Apricot soda for that full on flavour, garnished with grapefruit and pink peppercorns 7.90

Tangy lemon and grapefruit, mellowed by oily juniper with a hint of peppercorn, perfect for a Spring evening.

Starters and Nibbles

Wild mushroom and tarragon soup, truffle oil warm sour dough roll (v, gfa) 625 kcal 7.95

Pressed belly pork, rhubarb, apple and ginger (gf) 461 kcal 8.45

Pan fried scallops, chorizo and fennel croquette, celeriac puree, grilled shallots (gf) 360 kcal 15.95

Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal 8.95

Pumpkin and sage tortellini, butternut squash purée, caper and lemon dressing (vg) 287 kcal 8.45

Green rice cakes, kimchi, asian salad (vg, gf) 339 kcal 7.45

Deep fried brie, pear, walnut, celery and radish salad (v) 429 kcal 7.95

King prawn cocktail, buttered seeded bread (gfa) 562 kcal 9.95

Cumin hummus, seeded thins (v, gf) 534 kcal 5.95

Breaded whitebait, tartare sauce 357 kcal 6.25

Crispy squid, sweet chilli mango 422 kcal 7.45

Halloumi fries, tomato relish (v, gf) 538 kcal 7.95

Honey mustard chipolatas, spiced tomato (gf) 364 kcal 6.75

BBQ chicken wings (gf) 676 kcal 7.95

Harissa sweetcorn ribs, sriracha mayo (vg, gf) 335 kcal 5.95

Mains

Braised beef feather, parmesan truffle mash, white onion puree, red wine sauce (gf) 702 kcal 20.95

Pan fried salmon fillet, warm tartare sauce, potatoes, mussels (gf) 712 kcal 21.95

Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1333 kcal 17.95

Lentil bolognese tagliatelle, black olive and tomato compote, vegan parmesan shards (vg) 1194 kcal 16.95

King prawn and chorizo salad, harissa chick peas, roasted red peppers (gf) 689 kcal 17.95

Thai green chicken curry, coconut rice (gf) 824 kcal 18.95

Quinoa, sweet potato, tender stem salad, avocado, pomegranate, smoked almonds (vg, gf) 832 kcal 16.95

7oz fillet steak, pepper sauce, portobello mushroom, tomato, chunky chips (gf) 1205 kcal 32.95

Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 kcal 16.95

Add fried egg 0.95

Bacon chop, fried egg, grilled pineapple, chunky chips (gf) 824 kcal 17.95

Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal 17.95

Braised shoulder of lamb, dauphinoise potatoes, rosemary gravy (gf) 1077 kcal 25.95

Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal 17.95

Sides

Onion rings (vg, gf) 250 kcal 4.50

Honey Roasted Carrots (v, gf) 68 kcal 4.45

Truffle parmesan fries (gf) 453 kcal 5.95

Chunky chips (vg, gf) 535 kcal 4.45

Garlic bread, cheese (v) 621 kcal 5.45

Garlic bread (v) 426 kcal 4.95

Light Bites

Smoked salmon linguine, courgette, edamame, lemon and crème fraîche 531 kcal 14.95

Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486 kcal 13.95

Spring vegetable risotto, peas, broad beans, asparagus, lemon (vg, gf) 389 kcal 10.95

Portobello mushroom, chive, bacon and cheddar quiche, apple, celery, grape salad (gf) 927 kcal 12.95

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, fries 1001 kcal 14.95

Feta, red pepper, blushed tomato quiche, crème fraîche new potato salad (v, gf) 839 kcal 11.95

Puddings

Hot waffle, caramelised banana, toffee sauce, honeycomb ice cream (v) 796 kcal 7.95

Biscoff cheesecake, raspberry sorbet (vg) 543 kcal 8.45

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal 7.95

Rhubarb, orange and stem ginger sponge, rhubarb, vanilla custard (v) 486 kcal 7.95

Oreo cookies and cream pie, chocolate sauce, raspberry sorbet (v) 863 kcal 7.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 kcal 7.95

Tiramisu, chocolate sauce, mocha ice cream (v) 629 kcal 7.95

Cheshire Farm Ice Creams and Sorbets

Choose from the following flavours; Vanilla (v, gf) 127 kcal , Strawberry (v, gf) 122 kcal , Chocolate (v, gf) 127 kcal , Raspberry Ripple (v, gf) 128 kcal , Honeycomb (v, gf) 137 kcal , Vegan Vanilla (vg, gf) 75 kcal , Bramley Apple Sorbet (vg, gf) 65 kcal , Raspberry Sorbet (vg, gf) 68 kcal , Cherry Sorbet (vg, gf) 83 kcal , Strawberry Sorbet (vg, gf) 64 kcal , Orange Sorbet (vg, gf) 72 kcal

One scoop (vg, gf) 2.50

Two scoops (vg, gf) 5.00

Three scoops (vg, gf) 7.50

Cheeseboard

A selection of British cheeses, biscuits, quince, chutney, grapes, celery (v) 820 kcal 12.95

Nose of cheese, choose one of the cheeses overleaf, biscuits and chutney (v) 272 kcal 3.95

Choose from: Barbers Vintage Cheddar (v, gf) 205 kcal , Clara (v, gf) 79 kcal , Cotswold Blue Brie (v, gf) 92 kcal , Blacksticks Blue (v, gf) 196 kcal , West Country Brie (v, gf) 146 kcal

Small Puddings and Coffee

Choose a mini version of our puddings with a tea or coffee of your choice 8.45

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal

Waffle, honeycomb ice cream, toffee sauce (v) 490 kcal

Tiramisu, chocolate sauce, mocha ice cream (v) 510 kcal

Sticky toffee pudding, vanilla ice cream (v, gf) 433 kcal

Coffees and Hot drinks

All hot drinks are served with gluten free shortbread

Americano (vg, gf) 0 kcal 3.75

Flat white (v, gf) 47 kcal 3.95

Latte (v, gf) 128 kcal 3.95

Cappuccino (v, gf) 127 kcal 3.95

Espresso (vg, gf) 0 kcal 3.45

Double espresso (vg, gf) 0 kcal 3.75

Selection of tea (v, gf) 24 kcal 3.95

Hot chocolate (v, gf) 96 kcal 4.45

Irish coffee (v, gf) 135 kcal 8.95

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.