



The Packhorse ~ Pudding Menu

Puddings and Cheese

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

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

Biscoff cheesecake, raspberry sorbet (vg) 543 kcal 8.45

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

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

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

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

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, Clara, Blacksticks Blue, Cotswolds Blue Brie, Brie

Cheshire Farm Ice Creams and Sorbets

Choose any of the below for 2.50 per scoop

Strawberry (v, gf) 122 kcal

Honeycomb (v, gf) 137 kcal

Bramley Apple Sorbet (vg, gf) 65 kcal

Cherry Sorbet (vg, gf) 83 kcal

Orange Sorbet (vg, gf) 72 kcal

Vanilla (v, gf) 127 kcal

Chocolate (v, gf) 127 kcal

Raspberry Ripple (v, gf) 128 kcal

Raspberry Sorbet (vg, gf) 68 kcal

Strawberry Sorbet (vg, gf) 64 kcal

Small puddings and a Hot drink

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

Hot Drinks

All hot drinks served with gluten free shortbread

Americano (vg, gf) 0 kcal 3.75 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 Hot chocolate (v, gf) 96 kcal 4.45

Flat white (v, gf) 47 kcal 3.95

Irish coffee (v, gf) 135 kcal 8.95

Selection of tea (v, gf) 24 kcal 3.95

Adults need around 2000 kcal a day.

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Our Cheeses

Barbers Vintage Cheddar (v, gf) 205 kcal

A cheese with unrivalled complexity and depth. With a creamy texture and smooth finish, 1833 contains naturally- occurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.

Clara Goats Cheese (v, gf) 79 kcal

Blanche's dark, brooding sister is sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The dark grey rind contrasts against the brilliant white paste making Clara the star of any show.

Blacksticks Blue (v, gf) 196 kcal

Blacksticks Blue is the original contemporary farmhouse blue cheese. Bright like the early morning sun, creamy and smooth in its texture with just enough blue bite to tingle your taste buds.

Cotswold Blue Brie (v, gf) 92 kcal

The cheese is soft, creamy and moist, has aromatic, tangy and spicy qualities, and has traces of white wine and chocolate in its flavour.

West Country Brie (v, gf) 146 kcal

The cheese itself starts out firm with a soft tang. Then, as it ripens, it becomes creamier and glossier, with a greater depth of flavour and a softer texture.

Ports - served as 100ml measures

Dows Fine Ruby 5.90

Cottas LBV 6.75

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Ferreira Dry White Port 6.25

Fonseca Bin 27 5.95

Sandeman 20 year old Tawny 10.95

Sandeman- Quinta do Sexio 2013 7.45

Ferreira Ruby Port - by the bottle 29.95

Night Caps

Ginestet Classique Sauternes 3.75/24.45

Aber chocolate 3.25

Vivir Café Tequilla 4.75

Anejo 1800 Tequilla 5.75

Cotswolds Cream 4.00

Temple Island coffee rum 5.50

Conker cold brew 3.55

Disaronno Ameretto 3.75

Limoncello 3.60

Teichenne Schnapps 3.90

Cointreau 3.45

Drambuie 3.45

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.