

# *The Packhorse*

## **Soup of the Day**

see specials

### **Chicken Liver, Smoked Bacon & Port Pate**

Fig & Apricot Chutney, Toasted Sourdough

### **Israeli Style Hummus**

Fried Chickpeas with Garlic & Lemon, Olive Oil, Flatbread

### **Atlantic Cod & West Country Cheddar Fishcakes**

Poached Egg, Mornay Sauce

### **Panko Breaded Thai Spiced King Prawns**

Sriracha Mayo, Crisp Asian Salad

**£2.00 supplement charge**

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### **Pan-Seared Grass-Fed Calves Liver\***

Bubble & Squeak, Green Beans wrapped in Pancetta, Bacon Jam, Rich Pan Gravy

### **Pan-roasted Chicken Supreme**

Garlic & Thyme Fondant Potato, Asparagus in Serrano Ham,  
Pink Paris mushroom & White Wine Velouté

### **Pan-fried Fillet of Seabass**

Calamari Romano, Saffron Risotto, Watercress, Tomato & Sweet Pepper Sauce

### **Sweet Potato, Butternut Squash, Roasted Pepper & Goats Cheese Lasagne**

Rocket & Tomato Salad, Freshly Baked Finedor

### **Char-grilled 28 day aged Ribeye Steak\***

Garlic Roasted Field Mushrooms, Sautéed Spinach, Poivrade Sauce,  
Homemade Chips

**£3.00 supplement charge**

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### **Strawberry Eton Mess Cheesecake, Strawberry Coulis**

**Joe DeLucci's Sicilian Pistachio & Dark Chocolate Gelato, Pistachio Croquant, Wafer**

**Roasted Banana Pudding, Vanilla Ice Cream, Butterscotch Sauce**

**Salted Caramel Profiteroles, Chocolate Fudge Sauce**

**Cheese & Biscuits – Ma Cremiere French Brie, Shropshire Blue, Cave-aged Wookey Hole**

**Cheddar, Homemade Chutney, Grapes & Crackers**

**£2.00 supplement charge**

**2 course - £24.95**

**3 course - £28.95**

*Please note that all menu items are subject to change. A discretionary 10% service will be added to the final bill*

*Dishes marked with \* require a cooking temperature (rare/medium rare/ medium well/well-done)*