

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

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

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)*