

The Packhorse

~ Saturday 16th February 2019 ~

While you wait

Trinidad Rum Punch Angostura 5 year rum topped with orange juice, pineapple juice and Angostura bitters 5.60

Gin of the week; Eden mill love gin served with Fever Tree elderflower tonic and raspberries 7.35

Rum of the week; Mount gay rum served with Fever Tree ginger ale and lime 5.60

Starters, Nibbles and Things to Share

Roasted tomato red pepper basil soup served with crusty bread 5.75

Deep-fried Cornish brie with pickled cranberries and candied walnut salad 6.75

Chicken liver pâté with plum and ginger chutney and granary toast 6.25

Scotch egg pickled cauliflower and roquito pepper salad with hollandaise sauce 6.95

Smoked mackerel rillettes with cucumber and fennel salad and rye toast 6.95

Pan fried garlic and soya prawns with wakame salad , thai sesame dressing and crispy noodles 7.25

Red onion and carrot bahji with spiced mango chutney and coconut yoghurt (vg) 5.95

Pan-fried scallops with crab arancini and gazpacho dressing 11.95

Belly pork with apple sauce 3.50

Whitebait with tartar sauce 4.95

Olives marinated in herbs and oil 3.95

Glazed chorizo in balsamic and honey 3.50

Crispy baby squid with sweet chilli sauce 5.25

Halloumi chips with tomato salsa 4.95

Charcuterie board; Cured meats, Pate, roasted peppers, pickles, olives, chutney and granary toast 18.95

Sharing baked camembert with candied walnuts and plum and ginger chutney 11.95

Mains

Pan-fried fillet steak 'Rossini' with truffled potato terrine and red wine sauce 24.95

Pan fried sea bass stir fry vegetables, wasabi and crab rice croquettes and teriyaki sauce 17.95

Slow cooked pork belly buttered mashed potato, pork and apple pie, green beans with a red wine jus 15.95

Fish pie salmon, smoked haddock and prawns with French style peas 13.95

Pan-fried chicken breast with truffle and wild mushroom arancini, celeriac cream and Madeira sauce 14.95

Appleby's Cheshire cheese, potato and onion pie with carrot puree, winter greens and gravy (v) 12.95

Sri Lankan Curry with sweet potato, butternut squash, bok choy, red pepper and coconut rice (vg) 11.95

Braised shoulder of lamb with dauphinoise, vegetables and rosemary gravy 17.95

Warm crispy beef salad with sweet chilli dressing and cashew nuts 12.95

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips 13.75

Steak and ale pie with mash, spring greens and beer gravy 13.95

Deep fried cod in beer batter with chips, mushy peas and tartare sauce 13.75/9.95

Cumberland pork sausages with mash, buttered greens and onion gravy 11.75/9.45

Honey roasted ham (served cold) with eggs and chips 11.95/9.45

10oz Ribeye steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips 22.95

Side Orders

Fries 3.75

Buttered vegetables 3.75

Beer battered onion rings 3.25

Garlic bread with cheese 3.95

Tenderstem broccoli 3.95

Peppercorn sauce 2.75

Garlic bread 3.50

Chunky chips 3.75

Green salad with apple dressing 3.95

Light Bites and Sandwiches

Chicken Caesar salad chicken and anchovy croquettes, egg and crispy parma ham 11.95

Chilli crab linguine with ginger & coriander dressing. 10.95

Butternut squash, red pepper and sage quiche with creme fresh new potato salad (v) 8.95

Wild mushroom risotto with rocket and a tarragon and truffle dressing (vg) 8.25

Smoked haddock and salmon fishcake with poached egg and warm tartare sauce 13.95/9.95

Rump steak sandwich with Dijon, tarragon mayonnaise and chips 10.95

Fish finger sandwich served on white bread with a fresh seasonal salad and tartare sauce 7.95

Grilled sourdough topped with crushed avocado, poached egg, chilli flakes, spring onion and rapeseed oil (v) 7.25

Open crayfish bagel with lemon & dill mayonnaise 7.75

Puddings and Cheese

Hot waffle with glazed bananas and honeycomb ice cream 6.25

Vanilla cheesecake berry compote, raspberry coulis and passionfruit sorbet 6.50

Bread and butter pudding with apricot sauce and clotted cream 5.95

Apple and blackberry crumble with soya vanilla custard (vg) 5.95

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.45

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.25

Crème brûlée with shortbread biscuits 6.25

Scone with clotted cream and jam 4.75

Salcombe dairy ice cream - choose from: Vanilla, strawberry, honeycomb, Cinnamon, lemon curd or chocolate

Salcombe sorbet - choose from: pink grapefruit, orange, passion fruit or sour cherry and amaretto

3 Scoops 5.25 / 1 Scoop 1.75

A selection of British farmhouse cheeses; Barbers vintage Cheddar, Golden Cross, Waterloo, Red Leicester, Oxford Blue and Gloucester with biscuits and chutney.

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95

or "***a nose*****" of cheese with 50ml glass of Krohn ruby port 5.95**

Teas and Coffees

Americano 2.80

Teas various varieties 2.50

Espresso (single) 2.25

Cappuccino 2.90

Latte 2.90

Hot chocolate with cream 2.90

Irish coffee 6.25

Coffee and a Small Pudding

Choose a mini version of our puddings with a tea or coffee of your choice 6.95

Sticky toffee pudding

Waffle with toffee sauce

Crème brûlée

Brownie with chocolate sauce

The Packhorse

With Allergen Information

~ Saturday 16th February 2019 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

While you wait

Trinidad Rum Punch Angostura 5 year rum topped with orange juice, pineapple juice and Angostura bitters £5.60

Gin of the week; Eden mill love gin served with Fever Tree elderflower tonic and raspberries £7.35

Rum of the week; Mount gay rum served with Fever Tree ginger ale and lime £5.60

Starters, Nibbles and Things to Share

Roasted tomato red pepper basil soup served with crusty bread £5.75

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Deep-fried Cornish brie with pickled cranberries and candied walnut salad £6.75

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sulphur Dioxide

Chicken liver pâté with plum and ginger chutney and granary toast £6.25

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Scotch egg pickled cauliflower and roquito pepper salad with hollandaise sauce £6.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Smoked mackerel rillettes with cucumber and fennel salad and rye toast £6.95

Contains: Gluten, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Pan fried garlic and soya prawns with wakame salad , thai sesame dressing and crispy noodles £7.25

Contains: Crustaceans, Soya, Sesame, Sulphur Dioxide

Red onion and carrot bahji with spiced mango chutney and coconut yoghurt (vg) £5.95

Contains: Mustard

Pan-fried scallops with crab arancini and gazpacho dressing £11.95

Contains: Gluten, Crustaceans, Molluscs, Egg, Soya, Milk, Celery, Sulphur Dioxide

Belly pork with apple sauce £3.50

Contains: Milk

Olives marinated in herbs and oil £3.95

Contains: Sulphur Dioxide

Crispy baby squid with sweet chilli sauce £5.25

Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Whitebait with tartar sauce £4.95

Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Glazed chorizo in balsamic and honey £3.50

Contains: Milk, Sulphur Dioxide

Halloumi chips with tomato salsa £4.95

Contains: Milk, Celery, Sulphur Dioxide

Charcuterie board; Cured meats, Pate, roasted peppers, pickles, olives, chutney and granary toast £18.95

Contains: Gluten, Egg, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Sharing baked camembert with candied walnuts and plum and ginger chutney £11.95

Contains: Gluten, Nuts, Soya, Milk, Celery, Sulphur Dioxide

Mains

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Pan-fried fillet steak 'Rossini' with truffled potato terrine and red wine sauce £24.95

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

Pan fried sea bass stir fry vegetables, wasabi and crab rice croquettes and teriyaki sauce £17.95

Contains: Gluten, Crustaceans, Egg, Fish, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Slow cooked pork belly buttered mashed potato, pork and apple pie, green beans with a red wine jus £15.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Fish pie salmon, smoked haddock and prawns with French style peas £13.95

Contains: Crustaceans, Egg, Fish, Milk, Celery, Sulphur Dioxide

Pan-fried chicken breast with truffle and wild mushroom arancini, celeriac cream and Madeira sauce £14.95

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Appleby's Cheshire cheese, potato and onion pie with carrot puree, winter greens and gravy (v) £12.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Sri Lankan Curry with sweet potato, butternut squash, bok choy, red pepper and coconut rice (vg) £11.95

Contains: Celery, Mustard, Sulphur Dioxide

Braised shoulder of lamb with dauphinoise, vegetables and rosemary gravy £17.95

Contains: Milk, Celery, Sulphur Dioxide

Warm crispy beef salad with sweet chilli dressing and cashew nuts £12.95

Contains: Nuts, Milk, Celery, Sesame, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £13.75

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Steak and ale pie with mash, spring greens and beer gravy £13.95

Contains: Gluten, Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £13.75

Contains: Gluten, Egg, Fish, Mustard, Sulphur Dioxide

Cumberland pork sausages with mash, buttered greens and onion gravy £11.75

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Honey roasted ham (served cold) with eggs and chips £11.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

10oz Ribeye steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips £22.95

Contains: Milk, Mustard, Sulphur Dioxide

Side Orders

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Fries £3.75

Garlic bread with cheese £3.95

Contains: Gluten, Soya, Milk

Garlic bread £3.50

Contains: Gluten, Soya, Milk

Buttered vegetables £3.75

Contains: Milk, Sulphur Dioxide

Tenderstem broccoli £3.95

Contains: Nuts, Milk

Chunky chips £3.75
Beer battered onion rings £3.25
Contains: Gluten, Sulphur Dioxide

Peppercorn sauce Peppercorn sauce £2.75
Contains: Milk, Celery, Sulphur Dioxide

Green salad with apple dressing £3.95
Contains: Celery, Sulphur Dioxide

Light Bites and Sandwiches

Chicken Caesar salad chicken and anchovy croquettes, egg and crispy parma ham £11.95
Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Chilli crab linguine with ginger & coriander dressing. £10.95
Contains: Gluten, Crustaceans, Egg, Soya

Butternut squash, red pepper and sage quiche with creme fresh new potato salad (v) £8.95
Contains: Egg, Milk, Celery, Mustard, Sulphur Dioxide

Wild mushroom risotto with rocket and a tarragon and truffle dressing (vg) £8.25
Contains: Celery, Sulphur Dioxide

Smoked haddock and salmon fishcake with poached egg and warm tartare sauce £13.95
Contains: Gluten, Egg, Fish, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Rump steak sandwich with Dijon, tarragon mayonnaise and chips £10.95
Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Fish finger sandwich served on white bread with a fresh seasonal salad and tartare sauce £7.95
Contains: Gluten, Egg, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Grilled sourdough topped with crushed avocado, poached egg, chilli flakes, spring onion and rapeseed oil (v) £7.25
Contains: Gluten, Egg

Open crayfish bagel with lemon & dill mayonnaise £7.75
Contains: Gluten, Crustaceans, Egg, Mustard, Sulphur Dioxide

Puddings and Cheese

Hot waffle with glazed bananas and honeycomb ice cream £6.25
Contains: Gluten, Egg, Soya, Milk

Vanilla cheesecake berry compote, raspberry coulis and passionfruit sorbet £6.50
Contains: Egg, Milk, Sulphur Dioxide

Bread and butter pudding with apricot sauce and clotted cream £5.95
Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Apple and blackberry crumble with soya vanilla custard (vg) £5.95
Contains: Gluten, Soya

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.45
Contains: Egg, Soya, Milk

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.25
Contains: Egg, Soya, Milk

Crème brûlée with shortbread biscuits £6.25
Contains: Gluten, Egg, Milk

Scone with clotted cream and jam £4.75
Contains: Gluten, Egg, Milk, Sulphur Dioxide

Salcombe dairy ice cream - choose from: Vanilla, strawberry, honeycomb, Cinnamon, lemon curd or chocolate

Salcombe sorbet - choose from: pink grapefruit, orange, passion fruit or sour cherry and amaretto

3 Scoops 5.25 / 1 Scoop 1.75

A selection of British farmhouse cheeses; Barbers vintage Cheddar, Golden Cross, Waterloo, Red Leicester, Oxford Blue and Gloucester with biscuits and chutney.

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95

or "a nose" of cheese with 50ml glass of Krohn ruby port 5.95

Teas and Coffees

Americano £2.80

Contains: Gluten, Soya, Milk

Teas various varieties £2.50

Contains: Gluten, Milk

Espresso (single) £2.25

Contains: Gluten, Milk

Cappuccino £2.90

Contains: Gluten, Soya, Milk

Latte £2.90

Contains: Milk

Hot chocolate with cream £2.90

Irish coffee £6.25

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Coffee and a Small Pudding

Choose a mini version of our puddings with a tea or coffee of your choice £6.95

Sticky toffee pudding

Waffle with toffee sauce

Crème brûlée

Brownie with chocolate sauce

Bread and butter with oils £2.75

Contains: Gluten, Soya, Milk

Cafetière £2.70

Contains: Gluten, Milk

Espresso (double) £2.80

Contains: Gluten, Soya, Milk

Creme Brulee £6.95

Contains: Gluten, Egg, Milk

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Hot waffle with glazed bananas and toffee sauce £6.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

A selection of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 3 cheeses) £6.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

A selection of six local cheeses, biscuits and chutney to share: £11.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

A choice of local farmhouse cheeses, biscuits and chutney Enjoy on your own (choose 1 cheese) with glass of Port
£5.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Ice cream and Sorbet per scoop Chocolate, vanilla, honeycomb, rum and raisin, ginger or strawberry. Sorbet; Mango, orange or raspberry £1.75

Contains: Gluten, Soya, Milk, Sulphur Dioxide

Salcombe dairy ice cream - choose three scoops from vanilla, strawberry, chocolate, honeycomb, cinnamon or lemon curd
£5.25

Contains: Gluten, Soya, Milk, Sulphur Dioxide