

STARTERS

Smoked haddock, bacon and clam chowder, crusty bread £7.50

Guinea fowl, chestnut and lemon terrine, pear chutney, crostini £8

Grilled smoked mackerel, fennel slaw and horseradish dressing Gf £8

Rosemary and honey baked camembert, red onion marmalade, crusty bread V
£12

Spiced sweet potato croquettes, chilli mayonnaise Vg £7

TO SHARE

Packhorse Platter – roast beef, honey roast ham, Stilton, pork pie, guinea fowl
and chestnut terrine, crusty bread, salad, pickles and chutney £25

MAINS

Slow roast pork belly & black pudding with mustard mash and kale GfA £20

Venison & chorizo burger, roast red pepper, Manchego, chips & pickles £16

Baked cod, cauliflower and chorizo mornay, new potatoes £21

Confit duck leg, braised red cabbage, garlic and thyme potato fondant, jus Gf
£20

Venison, smoked bacon and Lord Marples pie, creamy mash and greens £19

Smokey chicken, bean and kale stew, crusty bread GfA £19

Beef stroganoff, parpadelle and parmesan £19

Black eyed bean, corn and quinoa chilli, and crispy kale Vg, Gf £17

Critchlows sausage & mash with braised red cabbage & onion gravy £16

Critchlows 8oz sirloin steak with chips, salad & peppercorn sauce GfA £25

DESSERTS

Sticky toffee pudding £7.50

Homemade Bakewell Pudding £7.50

Home made treacle tart £8

Dark chocolate and blood orange torte, vegan vanilla ice cream Vg £8

Packhorse cheese selection £12

Local ice cream selection £1.60 per scoop

Gf- gluten free, GfA – gluten free available, Vg- Vegan, V – veggie

Please make your server aware of allergies and ask for our allergen folder