



*The Pack Horse Inn*  
Ellingham  
01665 589292

## Appetisers

---

(Gf)(Lf) Marinated Spanish Mixed Olives 5  
Fried Padron Pepper with Garlic Mayonnaise 6  
Artisan Sourdough with Longley Farm Butter 6  
Homemade Pork Scratching Puff with Spiced Mayonnaise 6  
(Gf)(N)(Lf)(Vg) Smoked Almonds 5

## Starters

---

(Vg) Butternut Squash or Ham & Pea Soup, Sourdough Bread 9.50  
Chicken Liver Parfait with Chutney, Brioche Toast, Pickles 11  
(N) Smoked Duck Breast with Spiced Granola, Confit Duck Roll, Chutney 13  
Northumberland Cheese Souffle 12  
(N) Pistachio Game Terrine, Smoked Egg Yolk Puree, Fig & Raisin Sourdough 12  
(Gf)(N)(V) Fried Halloumi, Greek Yoghurt, Pomegranate Molasses, Rocket 9.50  
Smoked Salmon, Dill Cream Cheese, Prawns, Caper Berries, Lemon 13  
Hand Picked Crab Salad on Sourdough Toast, Watercress & Apple Salad 13

## Mains

---

(Gf) Slow Roast Lamb Shoulder, Seasonal Vegetables, Potato, Roasting Jus 23  
(Gf) Oven Baked Salmon Fillets with Pea & Pancetta Fricassee, Sauteed Potato, Fine Beans 24  
(Gf) Steak & Ale Pie, Gravy, Wilted Greens, Fat Chips 18  
(Gf) Rib Eye Steak, Portobello Mushroom, Tomato, Peppercorn Sauce, Fat Chips 32  
Slow Cooked Beef Daube, Fondant Potato, Roast Carrots, Wilted Greens 24  
Beer Battered North Sea Cod, Garden Peas, Tartare Sauce, Hand Cut Chips 18  
Haggis Stuffed Chicken Breast Wrapped in Parma Ham with Barley Risotto, Whisky Cream 22  
Octopus Bolognese Penne with Salsa Verde, Parmesan, Homemade Focaccia Garlic Bread 20  
(Gf) Confit Gressingham Duck Leg, Fondant Potato, Braised Chicory, Orange Puree, Kale 24  
(V) Pumpkin, Spinach & Mushroom Wellington, Truffle Mash, Creamed Kale 18  
Roast Pork Loin with Wilted Greens, Roast Potatoes, Apple Sauce, Gravy 22

## Sides

---

House Mixed Salad 5 | Hand Cut Chips 5  
Fries 5 | Buttered New Potatoes 5

(V) Vegetarian (Vg) Vegan (N) Contains Nuts (Gf) Gluten free (Lf) Lactose free  
If you have any dietary requirements please ask a member of staff

## Desserts 9.50

---

Honey Panna Cotta with Lemon Poppy Seed Crumb, Pink Grapefruit Sorbet  
Lemon Posset with Ginger Rhubarb Compote, Vanilla Shortbread  
Lavender Creme Brulee with Winter Berries Compote  
(N) Hallowe'en Pistachio Bakewell Tart with Pouring Cream, Berries  
Orange & Brioche Bread Butter Pudding with Creme Anglaise  
(Vg) Rhubarbe Parfait with Ginger Rhubarbe Compote, Spiced Granola

Ice Cream £3/per scoop  
Vanilla, Rum & Raisin, Strawberry & Yuzu, Chocolate, Hazelnut, Raspberry Pavlova  
Sorbet  
Raspberry, Pink Grapefruit, Mango & Passion Fruit

## Cheese Selection

---

### **Nettle, Northumberland**

A smooth creamy cheddar with a subtle fresh flavour of real nettles. Suitable for vegetarians.  
Pasteurised cows milk, nettle herb mix (nettles, chive, onion, garlic).

### **Elsdon, Northumberland**

Elsdon is a goat's cheese which holds a pleasant tang and a refreshingly clean finish. Suitable for vegetarians. Pasteurised Goats Milk.

### **Oak Smoked, Northumberland**

Northumberland cheese, Smoked Cow's. This cheese is fairly mild with a smooth smoky aftertaste.  
Suitable for vegetarians.

### **Served with Crackers, Garden Chutney**

**2 cheeses 9 | 3 cheeses 12**

*Please let us know of any allergies or intolerances*

The food at Pack Horse Inn is very much focused on flavour.  
The excellent relationship we have with our suppliers is based around a shared passion for animal welfare and top quality produce, both crucial in achieving the good standards that we strive for.

*A discretionary service charge will be added to tables of 6 people and more*

(V) Vegetarian (Vg) Vegan (N) Contains Nuts (Gf) Gluten free (Lf) Lactose free  
If you have any dietary requirements please ask a member of staff