



The Pack Horse Inn
Sunday Lunch

STARTERS

(V) Roasted Butternut Squash Soup, Sourdough
Prawn Cocktail, Marie Rose Sauce & Smoked Salmon, Lemon, Sourdough
Croquette of Slow Cooked Ham, Partridge & Rose Harrisa, Sweet & Sour Carrots
Pear & Walnut, Blue Cheese Salad
Pistachio & Game Terrine with Smoked Egg Yolk Puree, Fig & Raisin
Chicken Liver Parfait, Brioche Toast, Chutney

MAIN COURSES

Roast Bistro Rump (*served pink*) with Homemade Horseradish Cream
Roast Shoulder of Lamb with Pack Horse Mint Sauce
Roast Pork Loin with Apple Sauce & Leek, Cranberry, Stuffing

Served with...

Roasted Potatoes, Yorkshire Puddings, Seasonal Vegetables

North Sea Battered Cod with Chips and Garden Peas & Tartar Sauce
Oven Baked Salmon with Roast Vegetable Selection
(V) Apricot & Pecan Nut Roast with Sunday Vegetable Selection

DESSERTS

(N)(VG)(Gf) Orange & Chestnut CheeseCake
Passion Fruit Eton Mess
(N)(Vg)(Gf) Chocolate Caramel & Pecan Delice with Tropical Fruits, Sorbet
(N) Pistachio Bakewell Tart with Pouring Cream, Berries
(VG)(N) Rhubarbe Parfait with Ginger Rhubarbe Compote
Brie & Cranberry CheeseCream, Crackers, Fig Jelly, Grapes

Ice Cream £3/per scoop

Vanilla, Chocolate, Hazelnut, Raspberry Pavlova,
Sorbet

Mango & Passion Fruit or Raspberry

Two Courses 25 | Three Courses 30

Please let us know of any allergies or intolerances.

Discretionary service charge added to tables of 6 people and more.

(V) Vegetarian (Vg) Vegan (N) Contains Nuts (Gf) Gluten Free (Lf) Lactose Free