

### Starters:

Cream of Tomato Soup **£5.50 (V)(GF)**

Basil Crusted Goats Cheese, Roasted Peppers, Pine Nuts & Pesto Salad **£6.80 (V)**

Ellingham Rare Breed Pork and Pheasant Terrine with Red Onion Marmalade **£6.80**

Oven Baked Camembert with Marinated Olives and Toasted Sundried Tomato Bread **£8.50 (V)**

English Blue Stilton, Walnut and Pear Salad with Praline Dressing **£6.80 (V) (GF)**

Ellingham Estate Pheasant Goujons with Garlic Mayonnaise **£6.80**

Chicken Liver Parfait with Toasted Sundried Tomato Bread and Homemade Chutney **£6.80**

Black Pudding and Poached Free Range Egg Stack dressed with Wholegrain Mustard & Brandy Cream **£7.20**

### Main Courses:

Roasted Red Peppers, Tender Stem Broccoli & Pine Nut Arrabbiata with Pappardelle Pasta and a Baby Leaf Salad **£11.90 (V)**

Butternut Squash & Lentil Madras with Basmati Rice, Poppadom and Mango Chutney **£11.90 (Ve)**

Beer Battered Haddock with Hand-Cut Chips, Garden Peas and Homemade Tartare Sauce **£12.95**

The Pack Horse's Dexter Beef Burger with Bacon & Brie, Fries, Onion Rings and Slaw **£11.90**

Steak and Ale Pie with a Puff Pastry Lid, Hand-Cut Chips and Garlic Greens **£13.90**

Coldrife Lamb Madras with a Homemade Onion Bhaji, Poppadoms, Basmati Rice and Mango Chutney **£13.90**

Crispy Filo Thai Salmon Parcel with Chargrilled Pak Choi, Basmati Rice and Coriander & Coconut Cream **£14.90**

Oven Roasted Coley, Brown Crab and King Prawn Cream, Roasted Zucchini and Garlic Potatoes **£15.90**

24 Hour Featherblade of Beef with Honey Roasted Roots, Dauphinoise Potatoes, Butternut Squash Puree and Thyme Jus **£16.90**

Slow Roasted Belly Pork with Black Pudding Fritter, Chargrilled Broccoli, Mustard Mash and Calvados Cream **£16.90**

8oz Dexter Sirloin Steak with Hand-Cut Chips, Onion Rings, Roasted Tomato and Mushrooms **£19.90**

### Sunday Roasts

Ellingham Dexter Topside of Beef **£13.50**

Ellingham Rare Breed Pork Loin **£12.95**

Leg of Coldrife Lamb **£13.50**

Roast Free Range Supreme of Chicken **£11.95**

*All served with a Yorkshire Pudding, Cauliflower Cheese, Seasonal Veg & Gravy*

### Sides **£1.95**

Onion Rings

Chips or Fries

Seasonal Vegetables

Peppercorn Sauce

**Desserts £5.50**

Sticky Toffee Pudding with Butterscotch Sauce  
Warm Chocolate Brownie with Raspberry Coulis  
Lemon Posset with Homemade Shortbread and Berry Coulis  
Cointreau & Chocolate Bread and Butter Pudding with Custard  
Apricot and Almond Tarte Tatin

**Local Morwick Dairy Ice Cream:**

1 Scoop **£2.00**, 2 Scoop **£3.75**, 3 Scoop **£4.95**

Ice Creams – Strawberry, Chocolate, Raspberry & Mascarpone, Black Cherry, Plum & Brandy, Orange & Cointreau

Cheese Board, Homemade Onion Marmalade & Crackers

Full board **£6.95**

Smidgen of Cheese **£3.95**

*We aim to source all our produce locally as we are passionate about how your food is reared and harvested.*

*The Beef comes from our own herd of Dexter's and Highland's that roam in the fields around the village and the Rare Breed Pork is reared by ourselves in the surrounding woods. Our next-door neighbour, Rob at Coldrife, supplies our Lamb.*

*Ice Creams & Sorbets come from Howie's at Morwick, the Game from Ellingham's Game Keepers and you can even purchase delicious Marmalade that is made here in Ellingham with donations going to the St. Maurice Church down the road.*

*Before ordering please speak to our staff about any dietary requirements or intolerances you may have.*

*Please note a 10% service charge is added to tables 8 or more*