



THE WOOLPACK INN & MARKET GARDEN



SNACKS

Venison Tartare | Tartlets | Black Garlic Ketchup | 7
Hoxton Sourdough | Ampersand Cultured Butter | 5.5
Mixed Marinated Olives | 4

STARTERS

Creedy Carver Duck Ham | Mushroom Parfait | Seed Cracker | 12
Celeriac | Gruyere | Truffle | Blackberry | Candover Honey | 10
Market Garden Soup | Confit Pheasant | Pear | House Focaccia | 8.5
British Cured Meat Selection | House Focaccia | 8
Garden Beetroot | Rosary Goats Curd | Apple | Hazelnut | 8

ROASTS

Chateaubriand | 75 (serves two people)
The 'Feast' | Beef | Pork | Chicken | 55 (serves two people)
Stokes Marsh Farm Beef Sirloin | 27
West Country Confit Pork Belly | 24
Roast Chicken Breast | Pig in Blanket | 22
*All served with -
Seasonal Vegetables | Roast Potatoes | Cauliflower Cheese |
Yorkshire Pudding | Gravy*

SIDES

Baby Potatoes | Herb Butter | 5
Chunky Chips | 4
Seasoned Fries | 4
Woolpack Garden Salad | 4

AFTERNOON TEA (Booking Only) 34 | 44

CREAM TEA (12-5pm)

Mixed Scones | Clotted Cream | Strawberry Jam | 12

SANDWICHES (12-5pm)

Chicken & Bacon | Avocado | Lettuce | Confit Garlic | 10
Roast Beef | Horseradish | Stoney Cross | Lettuce | 10
(Both Served on Toasted Hoxton Sourdough)

FAVOURITES

Baked Camembert | Hoxton Sourdough | House Chutney | 19
Orchard Thieves Battered Haddock | Chunky Chips |
Crushed Peas | Lemon | Tartare | 18
The Woolpack Burger | Seasoned Fries | Streaky Bacon |
Monterey Jack | Burger Sauce | Pickles | 17
Mushroom 'Risotto' | Potato | Trompette | Chive | 17

Here at The Woolpack Inn, we're proud to work closely with local suppliers within a 50-mile radius, ensuring the freshest, seasonally inspired produce in every dish. Most of our vegetables on our menu come straight from our very own Market Garden, attended to by Worthy Earth.

Like our talented team handpick ingredients based on what's at its peak, creating innovative, sustainable dishes that highlight the best of each season.

Furthermore, in the spirit of community we donate 20% of our Market Garden to charity and homeless shelters each month, helping to give back to those in need while supporting local growers.

A discretionary service charge of 10% will be added to your bill. Please advise us of any allergies or dietary requirements.
We cannot guarantee the absence of any traces of food allergens in any of our ingredients.



