



THE WOOLPACK INN & Market Garden



SEASONAL COCKTAILS

Try one of our Seasonal Cocktails with ingredients sourced from our Market Garden

CP MARTINI

Jo Vodka | Noilly Pratt | Cherry | Plum & Thyme Syrup from our garden | Burnt Thyme | 12



Did you know we serve breakfast from 7:30am Monday to Friday, and from 8am on Saturday to Sunday

SNACKS

Mixed Marinated Olives | 4

Hoxton Sourdough

Ampersand Cultured Butter | 5.50

Iberico Croquettes

Neals Yard Montgomery | 7

British Cured Meat Selection

Hoxton Sourdough | 9

SANDWICHES

Served 12-5pm

Roast Beef

Horseradish | Montgomery Cheddar | 13

Chicken & Bacon

Avocado | Lettuce | Confit Garlic | 12

Camembert

Grape Mustard | Crispy Onion | 11
(Served on Toasted Hoxton Sourdough)

CHILDRENS MENU

Tomato Pasta | Parmesan | 8

Battered Haddock | Fries | Peas | 8

Mini Pack Burger | Fries | 8

Chicken Nuggets | Fries | Peas | 8

Mini Dark Chocolate Brownie | 5

Baked Cookie | 5

Both served with Vanilla Ice Cream

2 Scoops of Purbeck Ice Cream | 4

SMALL PLATES

Market Garden Soup

Hoxton Sourdough | 8.50

BBQ Artichoke

Montgomery Cheddar | Mushroom | Nasturtium | 9

Wye Valley Asparagus Tart

Wild Garlic | Pea | Garden Sorrel | 12

The Éclair

Caramelised Cauliflower | Truffle | Malt | 12

Portland Crab Agnolotti

Bisque | Kohlrabi | 13

SHARERS

Baked Camembert

Hoxton Sourdough | House Chutney | 19

16oz Chateaubriand

Peppercorn Sauce | Chunky Chips | Fries | Alresford Watercress | 75

AFTERNOON TEA

Ask a member of our team about Afternoon Tea (booking only)

Selection of Homemade Sandwiches, Cakes & Scones

Per person | 34
with English Sparkling | 44

MAINS

Hand Rolled Pappardelle

Wild Garlic | Parmesan | 18

The Woolpack Burger

Seasoned Fries | Streaky Bacon | Monterey Jack | Burger Sauce | Pickles | 18.50

Orchard Thieves Battered Haddock

Chunky Chips | Crushed Peas | Lemon | Tartare | 19

Pan Fried Stone Bass

Cauliflower | Brown Shrimp | Lovage | Verjus | 27

Add Exmoor Caviar 6.50

8oz Sirloin

Peppercorn Sauce | Seasoned Fries | Alresford Watercress | 28

Cornish Cod

Pearl Barley | Maitake | Seaweed Jus Gras | 29
Add Exmoor Caviar 6.50

English Lamb Rump

Broccoli | Garlic | Cucumber | 32

SIDES

Baby Potatoes | Herb Butter | 5

Tenderstem Broccoli | Almonds | 5

Chunky Chips | 4

Seasoned Fries | 4

Woolpack Garden Salad | 4

DESSERTS

White Chocolate Cheesecake

Pomegranate | Tarragon | 10

Yorkshire Rhubarb & Custard

Orange Blossom | Ginger | 11

70% Dark Chocolate

Hazelnut | Olive Oil | Aero | 13

Apple Tart Tatin (to share)

Vanilla Ice Cream | 20

Ice Creams & Sorbet

Three Scoops | 6

British Cheese Plate

Neals Yard Montgomery Cheddar | Barkham Blue | Isle of Wight Soft | Rosary Goats Cheese

Served with Market Garden Chutney |

House Crackers | Grapes

| 13

Small Dessert & Coffee

Seasonal Pate De Fruit

Chocolate Bon Bon

| 10

Our Espresso Martini

Jo Vodka | Chefs Tonka bean liqueur |

Moonroast espresso | 12

Dessert Wine

Corney and Barrow Sauternes

(375ml) | Bottle 50

Eradus

Stickey Mickey | New Zealand | (375ml) | Bottle 50

Suduiraut

Sauternes | 2009 | Bottle 99

Please ask one of our team about our Sunday Roasts!

A discretionary service charge of 12.5% 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.

Two AA Rosettes 2025/2026

Dogs are very welcome

