

SEASONAL COCKTAILS

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

Autumn Aperol

Aperol | Chambord | Ginger Beer | Black Dog English Sparkling Wine | 13



THE WOOLPACK INN & Market Garden

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

Candover Partridge
Vadouvan Emulsion | 10

SANDWICHES

Served 12-3pm

Roast Sirloin Beef
Mustard Mayo | Montgomery Cheddar | 15

Chicken & Bacon
Avocado | Lettuce | Confit Garlic | 14

(Served on Rosemary Focaccia)

CHILDRENS MENU

Tomato Pasta | Parmesan | 8
Battered Fish & Chips | 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

STARTERS

Market Garden Soup
Hoxton Sourdough | 9

British Cured Meat Selection
Hoxton Sourdough | 9

Garden Beetroot
Macadamia | Whipped Goats Curd | Apple | 11

Confit Rabbit Agnolotti
Onion & Parmesan Veloute | Kohlrabi | 13

Kombu Cured Halibut
Buttermilk | Charentais Melon | 14
Add Oscietra Caviar 6.50

TO SHARE

16oz Chateaubriand

Peppercorn Sauce | Chunky Chips | Seasoned Fries | Alresford Watercress | 85

Whole Baked Camembert

Hoxton Sourdough | Garden Chutney | Alresford Watercress | 22

SIDES

Tenderstem Broccoli | Almonds | 6
Baby Potatoes | Herb Butter | 5
Chunky Chips | 5
Seasoned Fries | 5
Garden Side Salad | 5

MAINS

The Woolpack Burger
Seasoned Fries | Streaky Bacon | Monterey Jack | Burger Sauce | Pickles | 20

Hand Rolled Pappardelle
Amalfi Lemon | Pecorino | 21
Add Autumn Black Truffle 6.50

Orchard Thieves Battered Fish & Chips
Crushed Peas | Lemon | Tartare | 22

Pan Fried Chalk Stream Trout
Cucumber | Verjus | Keta | 28
Add Oscietra Caviar 6.50

Roasted Monkfish Tail
Smoked Pancetta | Artichoke | Apple | 32
Add Oscietra Caviar 6.50

Hampshire Venison
Smoked Celeriac | Mushroom Tart | Quince | 34
Add Autumn Black Truffle 6.50

Creedy Carver Duck
Spiced Delica Pumpkin | Blackberry | 35
Add Autumn Black Truffle 6.50

DESSERTS

Blackberry Tart
Fig | Yuzu | Creme Anglaise | 12

70% Dark Chocolate Cremeux
Blood Orange | Milk Ice Cream | 12

Apple Tart Tatin *(to share)*
Vanilla Ice Cream | 23

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 | 14

Small Dessert & Coffee
Seasonal Pate De Fruit | 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!

RESTAURANT SELECTION MICHELIN GUIDE 2026

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