



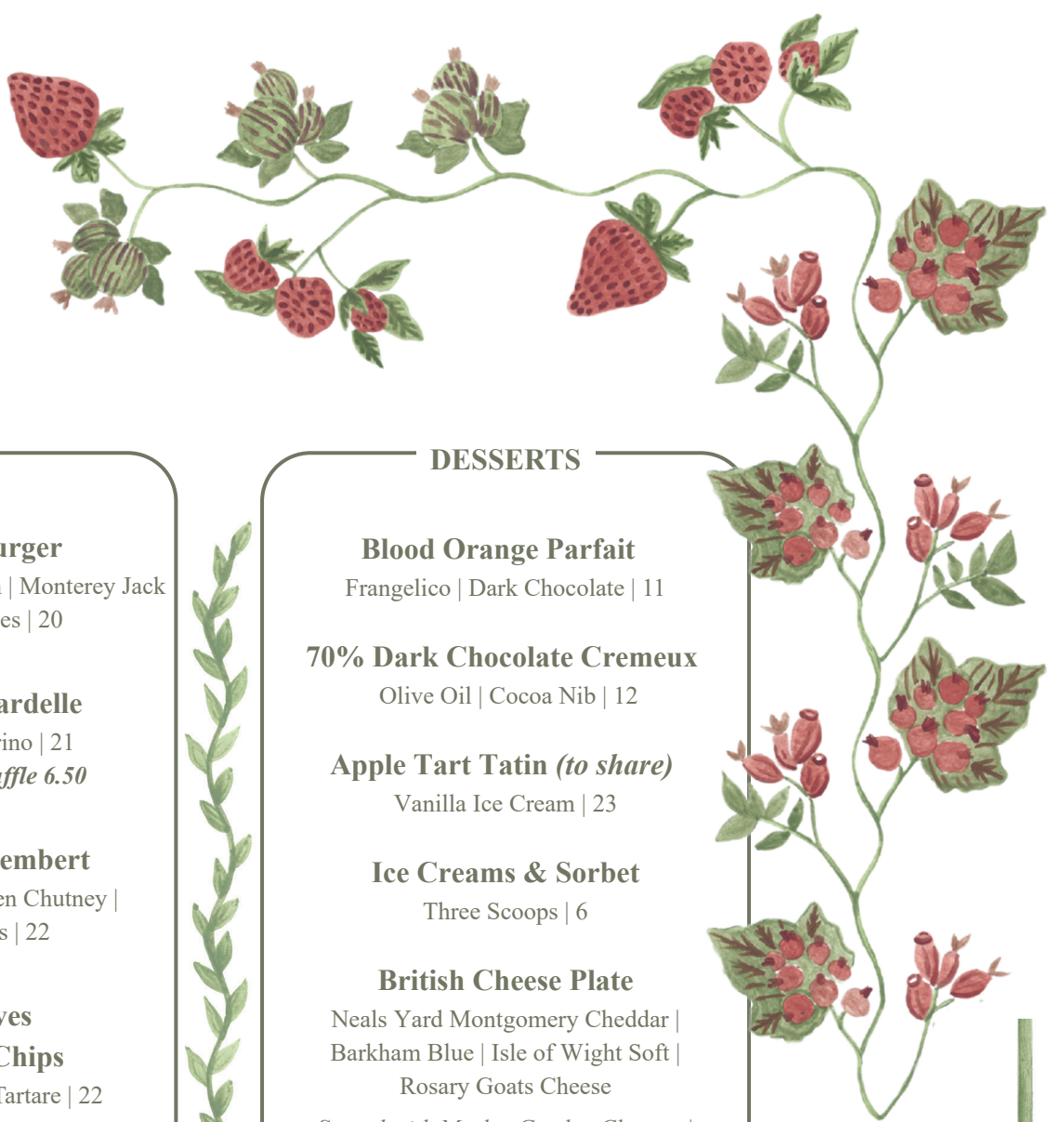
THE WOOLPACK INN & Market Garden



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



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

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 Goujons | 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

Chilled Market Garden Soup
Hoxton Sourdough | 9
British Cured Meat Selection
Hoxton Sourdough | 9
Isle of Wight Tomato
Whipped Ewes Curd | Black Garlic | 10

Crispy Lamb Belly
Garden Courgette | Basil | 12

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

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

Whole Baked Camembert
Hoxton Sourdough | Garden Chutney | Alresford Watercress | 22

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

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

Pork Tenderloin
Pig Cheek | Pea | Burnt Apple | Mustard | 29

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

Beef Fillet
Sticky Veal Sweetbread | Tarragon | Turnip | 34
Add Autumn Black Truffle 6.50

DESSERTS

Blood Orange Parfait
Frangelico | Dark Chocolate | 11

70% Dark Chocolate Cremeux
Olive Oil | Cocoa Nib | 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 | Chocolate Truffle | 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

