



Rich Steak and Ale Pasty

Tender pieces of local beef cooked in a rich ale gravy wrapped in golden puff pastry served with chunky home cut chips and mushy garden peas

£6.25

Honey Roasted Packington Belly Pork

Slow honey roasted Packington belly pork served with braised sticky red cabbage and fondant potatoes

£8.50

Lemon, Honey and Thyme Marinated Packington Chicken Breast

Served with home-made chips and a ratatouille jelly

£6.95

Pan Fried Light Home Smoked Salmon

Served with a celeriac puree and salad of roquette and roasted pine nuts

£ 8.50

Rolled Medallions of Braised Lamb Shoulder

Served with mashed potato, side of seasonal vegetables and a rich lamb gravy

£6.95

Pan Seared Fillet of Sea Bass Stuffed with Mozzarella Cheese

On a bed of homemade pasta with a basil broth

£9.50

Breaded Parmesan and Roquette Risotto Balls (V)

On a bed of tossed crisp salad leaves with roasted vine cherry tomato

£6.50

Light Seasonal Farmhouse Platter

Steamed purple sprouting broccoli, Oxsprings English air dried ham, soft poached hens egg, blood orange vinaigrette and homemade bread

£6.50

Choose from any of the following sides

Chunky home cut chips

Steamed seasonal local vegetables

Tossed side salad

£1.95

Homemade desserts available, please ask for details....

Needless to say, all dishes are prepared in the kitchens here at Packington Moor. We use fresh ingredients, most of which can be found in the farm shop. We take time and care over every element of every dish, we hope you enjoy them!