



Locally Reared Venison Suet Pudding

Wild Venison braised with Packington blackcurrants in a rich sauce and thyme suet. Served with parsnip puree and roasted home grown autumn vegetables

£8.25

Packington Lamb Hotpot

Slow cooked Packington lamb hotpot topped with sliced locally grown potatoes served with sweet sticky red cabbage and crusty home baked bread

£7.95

Tempura Battered Pollock Fillets

Light crisp battered Pollock fillets served on our wilted home grown greens with toasted pine nuts and a sundried tomato and chilli oil dressing

£7.95

Packington Burger

Packington's own butchers burger of the day. Served in home baked bread with house relish and chunky cut chips

£6.95

Rich Steak and Ale Pasty

Tender pieces of Shire Meadows beef from our own butcher cooked in a rich ale gravy wrapped in golden puff pastry

served with chunky home cut chips and mushy garden peas

£6.95

Packington Beetroot Burger (v)

Home grown beetroot and courgette burger topped with cucumber and yoghurt and served in our home baked bread with chunky chips

£6.25

Slow Roast Packington Belly Pork

5 hour slow braised Packington belly pork, roast finished, served with its own crackling on a fricassee of roasted celeriac, apple and wilted spinach and finished with its own sauce

£7.25

Choose from any of the following sides

Homemade 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!