



GRAZING

Black pudding Scotch quail's egg | Hogget bites, sage pesto | Pickled cockles |
 Wigmore cheese croquettes, cranberry sauce | Candover fried Partridge | 'Duck & nuts' £4.00

STARTERS

Roasted leek & green pea soup £6.00
 Roasted beetroot, Roasary Ash goats' cheese, capers, pine nuts, aged balsa £7.50
 Charlies cured trout, crème fraiche, pickled fennel £8.00
 Game terrine, fig apple chutney, toasted bloomer £8.00
 'Bubble & Quack' fried hen's egg, smoked duck breast £10.00
 Wild mushroom, garlic cream, poached egg, sourdough £7.00

ROASTS

Served with a selection of seasonal vegetables, Yorkshire pudding, roasted potatoes, cauliflower cheese & gravy

Roasted topside of beef £18.00
 Braised pork belly, apple sauce £16.00
 Thyme roasted chicken, sage stuffing £16.00

MAINS

Wild mushroom risotto, old Winchester cheese, Alresford watercress £16.00
 Roasted fennel, orange, quinoa salad, toasted pumpkin seeds £15.00
 Pan fried Candover valley pheasant breast, crispy leg, truffle mash, bunch carrots £22.00
 Plaice fillets, sautéed pink fir potatoes, purple sprouting broccoli, lemon caper butter £19.00

TREAT YOURSELF	SIDES: £4.00
Blackberry martini £9.00 <i>Chambord, blackberry vodka, cranberry, vermouth</i> Plum & Vanilla Negorni £8.50 <i>Plum & Vanilla Liqueur, Campari, Vermouth</i>	Alresford mixed leaf Sautéed seasonal greens Carrot & beets Braised hispi hearts, caramelised onion crumb

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

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