



THE WOOLPACK INN & Market Garden



SEASONAL COCKTAILS

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

Summer Berry Sour

Chefs Summer Berry & Mint Syrup | Jo Vodka |
Lemon | Egg White | 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 12-5pm

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 Haddock | 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

Cucumber | Hoxton Sourdough | 9

British Cured Meat Selection

Hoxton Sourdough | 9

Isle of Wight Tomato

Whipped Ewes Curd | Black Garlic | 10

Crispy Dexter Beef

Parsley | Pickled Shallot | 12
Add Summer Black Truffle 6.50

Kombu Cured Halibut

Buttermilk | Charentais Melon | 14
Add Exmoor 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 Salad

Confit Garlic Emulsion | Parmesan | Panko
small | 10
large | 15
Add Chicken | Burrata | 6

The Woolpack Burger

Seasoned Fries | Streaky Bacon | Monterey Jack
| Burger Sauce | Pickles | 19

Orchard Thieves Battered Haddock

Chunky Chips | Crushed Peas | Lemon |
Tartare | 19.50

Hand Rolled Pappardelle

Amalfi Lemon | Peccorino | 20
Add Summer Black Truffle 6.50

Cornish Cod

Courgette | Leek | Confit Potato | Apple | 28
Add Exmoor Caviar 6.50

8oz Sirloin

Peppercorn Sauce | Seasoned Fries | Alresford
Watercress | 32

Anjou Pigeon

Sand Carrot | Smoked Pancetta | Olive | 34
Add Summer Black Truffle 6.50

DESSERTS

Yuzu Parfait

Candover Honeycomb | Almond | 11

'Strawberries & Cream'

Elderflower | Hattingly Valley | 11

70% Dark Chocolate Cremeux

Olive Oil | Cocoa Nib | 12

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!

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

