# WINTER SUNDAYS

# AT THE WOOLPACK

#### **NIBBLES**

Artisan sourdough, smoked seaweed butter (gfo/veo) 5.00

Pitted Nocellara olives (gf/ve) 6.00

Whipped beetroot hummus, crispy potato skins (gf/ve) 6.00

Padron peppers, smoked salt (gf/ve) 6.00

Korean glazed chicken wings, sesame, spring onion (gf) 8.00

Pigs in blankets, cranberry sauce 6.00

### **STARTERS**

Bloody Mary prawn cocktail, avocado, apple, sourdough 11.00

Pressed ham hock & quince terrine, festive chutney, crostini (gf) 9.00

Cauliflower cheese croquettes, salsa verde (gf) 9.00

Moons Green charcuterie board, pickles, sourdough (gfo) 11.00

Curried butternut squash & carrot soup, sourdough, herb oil (gfo/veo) 8.00

### **MAINS**

The Woolly burger, seeded sourdough bun, Oakleaf, red onion, Applewood cheese, truffle mayonnaise & fries (gfo/veo) **17.00** 

Balfour fish & chips, garden pea purée, charred lemon, caper & dill mayo\* (gf) 19.00

Winter garden salad (gf/ve) 15.00

Add chicken or smoked salmon 3.00

### **ROASTS**

Served family-style, the way they should be. With Kentish Blue cauliflower cheese, creamed leeks, buttered greens, honey-roasted carrot & parsnips, duck fat roast potatoes, Yorkshire puddings & lashings of gravy

Dry-aged rump of beef, horseradish cream sauce (gfo) 22.00

Garlic & thyme roast chicken (gfo) 19.00

Pork belly, crackling, apple sauce (gfo) 20.00

Butternut squash Wellington (ve) 18.00

Children's roast - half price

#### **SIDFS**

Duck fat roast potatoes (gf) 5.00

Kentish Blue cauliflower cheese (gf) 5.00

Braised hispi cabbage, brown butter (gf/veo) **5.00** Creamed leeks (gf/v) **5.00** 



\*For every portion of Balfour Fish & Chips sold, we donate £1 to Tenterden Social Hub & Dementia Centre - an outstanding charity that provides a range of services delivered at their Social Hub and in your own home so that you can continue to enjoy life and live independently. Ask our team for further details.

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# AT THE WOOLPACK

Served Monday - Saturday from 5pm

#### TO FINISH

Kentish plum crumble, custard (gf/ve) **9.00**Dark chocolate brownie, cherry ice cream, cherry compote **9.00**Baileys & white chocolate cheesecake, honeycomb ice cream **10.00**Selection of Hackney Gelato & Sorbetto **6.50**Kent & Sussex cheeses, frozen grapes, chutney, crackers **13.50** 

### AFTER DINNER DRINKS

Talisker Single Malt Scotch Whisky, 10 year old **5.00**Laphroig Single Malt Scotch Whisky, 10 year old **5.00**Bankhall Single Malt Scotch Whisky **5.50**Auchentoshan Single Malt Scotch Whisky **6.00**Burnt Faith Brandy House **4.50**Hine Rare VSOP **6.50**Quinta de la Rosa Ruby Reserve Port **8.00**Chateau Briatte Sauternes, France (50ml) **5.00**Corney & Barrow, Tawny Port, Portugal (75ml) **8.50**Cotswolds Whiskey Cream (50ml) **5.00**White Christmas **12.00**Gingerbread Espresso Martini **12.00**Old Fashioned **12.00** 

#### WINTER WARMERS

Liqueur coffee; espresso, brown sugar, cream **8.00**Hot chocolate - with a touch of indulgence **8.00**Select from Burnt Faith Brandy, Cotswolds Whiskey Cream, Bankhall Malt Whiskey or Two Drifters Spiced Rum

# COFFEE, TEA & MORE

Latte 3.75
Cappuccino 3.75
Flat white 3.75
Americano 3.25
Macchiato 3.25

Espresso **2.75**Double espresso **3.25**English breakfast tea **3.00**Speciality tea **3.50**Hot chocolate **4.00**