

Poms

Love People. Love Food.

Seasonal Drinks

Praline Latte	5.50
with vanilla cream & hazelnut brittle	
Frosted Mint Hot Chocolate	5.25
White Chocolate & Mint Matcha	5.25

Peppermint Mocha Martini	11.50
Copeland Coffee Liqueur, Bailey's Irish Cream Liqueur, House Espresso, Chocolate & Mint	
Winter Berry Bellini	8.50
Spiced Berries & Prosecco	
Blood Orange Mimosa	8.50
Blood Orange & Prosecco	

Light Brunch

Bica's Toasted Banana Bread	7.00
with vanilla yoghurt, winter berry compote & honey	
Packington Eggs on Sourdough	
Poached or Fried	8.50
Scrambled	9.00
Granola Bowl	7.50
honey glazed poached pear, Greek yoghurt and hazelnut brittle	
Bacon & Egg Muffin	8.50

Snacks

Homemade Pork & Apple Sausage Roll	5.00
served warm, with posh pickle	
Pil Pil Prawns	8.50
with house made focaccia bread	
Loaded BBQ Pork Potato Tots	8.50
BBQ pork belly topped potato tots, siracha mayo & spring onions	

An optional 10% service charge is added to all dine in bills
100% of this goes directly to our team
Please let a member of staff know if you wish for this to be removed

In Season

Salt Beef Hash	16.00
Russell's home-brined salt beef, crispy potatoes, leeks, baby onions, gherkins, curly kale, American mustard & Packington fried egg	
Open Steak Sandwich	19.00
Russell's 21 day aged sliced steak, Dovedale blue cheese, cream & baby onions, on house made focaccia bread with grated parmesan, served with house fries	
Wild Mushroom Rosti	15.00
Sauteed wild mushrooms, spinach, potato rosti, poached egg, celeriac puree, roasted chicory, madeira sauce (v) (gf)	

Sweet Brunch

American Breakfast	16.50
Two house made American pancakes, Packington sausage patty, fried egg, streaky bacon, potato tots & maple syrup	
Banana and Biscoff Pancakes	12.50
Two house made pancakes, banoffee cream, fresh banana, biscoff sauce, hazelnut brittle	
Chicken French Toast	16.50
Poms fried chicken served on French toast, with Mr Vikki's chilli jam, maple syrup, spiced cucumber & dill salad	
Pistachio French Toast	15.50
French Toast served with winter berry compote, pistachio crème anglaise & crushed pistachio (v)	

Bennies

Salmon Bennie	16.00
Oak smoked salmon, poached eggs, baby spinach, with a lemon & caper hollandaise, served on an English muffin (gfo)	
Salt Beef Bennie	16.00
Russell's home-brined salt beef, poached eggs, Mr Vikkis chilli jam, crispy onions, with housemade hollandaise, served on an English muffin (gfo)	
BBQ Pork Bennie	16.00
Shredded BBQ pork belly, poached eggs & jalapenos and paprika with housemade hollandaise, served on an English muffin (gfo)	
Classic Ham Bennie	13.00
Russell's roasted ham, poached eggs & housemade hollandaise, served on an English muffin (gfo)	


PACKINGTON
—FREE RANGE—

Poms Classics

Classic Brunch	16.50
Packington sausage, two rashers of bacon, roasted plum tomato, two chimichurri mushroom, baked beans, fried egg, half an English muffin & three hash browns	
Add black pudding - 1.50	
Avocado Toast	13.50
Smashed avocado, Mr Vikki's chilli jam & two poached eggs, served on toasted sourdough & topped with mixed seeds (v) (gfo)	
Why not add bacon - 1.50	
Or oak smoked salmon - 5.00	
Big Breakfast Muffin	15.50
Packington pork sausage patty, streaky bacon, American cheese, fried egg, served in an English muffin with sticky BBQ sauce & potato tots	
Oak Smoked Salmon & Goats Cheese	16.50
Oak smoked salmon & whipped goats cheese on sourdough toast, served with Hawkshead hot beetroot ketchup and spiced cucumber & dill salad (gfo)	

Veggie & Vegan

Wild Mushroom Open Sandwich	15.50
Sliced wild mushrooms, Dovedale blue cheese, cream & baby onions, served on house made focaccia and topped with grated parmesan and house fries (v)	
Veggie Brunch	16.50
Two Arley's veggie sausages, fried halloumi, roasted plum tomato, two chimichurri mushrooms, baked beans, fried egg & two hash browns, served with smashed avocado, toasted sourdough (v)	
Vegan Brunch	16.50
Two Arley's vegan sausages, scrambled tofu, baked beans, roasted plum tomato, two chimichurri mushrooms, wilted baby spinach & potato tots, served with smashed avocado, toasted sourdough (ve)	
Cajun Spiced Sweetcorn Fritters	12.50
Housemade sweetcorn fritters, topped with sour cream, smoked cheddar, guacamole & hot chilli sauce (v)(gf)	

Please ask to see our
vegan menu for
additional dishes

Deli Sandwiches

Poms Rarebit	8.50
Mature cheddar & NoFo rarebit on sourdough with Hawkshead posh pickle	
Roasted Pulled Chicken	9.50
with chimichurri, mozzarella, rocket & garlic mayo, served on toasted ciabatta	
Roasted Vegetable	8.50
with hummus & vegan feta, served on toasted ciabatta (ve)	
The American	9.50
Salt beef, gherkins, swiss cheese & mustard mayo, served on toasted ciabatta	
Add House Fries to any deli sandwich	4.00

Extras & Sides

Packington Sausage	3.00
Bacon Rasher	1.50
Free Range Egg	1.75
poached or fried	
Three Egg Scramble	4.50
Avocado Smash	3.00
Black Pudding	1.50
Three Roasted Chimichurri Mushrooms	2.50
Halloumi	5.00
Oak Smoked Salmon	5.00
Baked Beans	2.00
Roasted Tomato	2.00
House Fries	5.00
Cajun Fries	5.50
Hash Browns	5.00
Potato Tots	5.00
Two Slices of Toasted Sourdough	5.50
served with Hawkshead raspberry & vanilla jam or Hawkshead Seville orange marmalade	

Ice Cream

Daltons Dairy Ice Cream	2.50
Ask your server for todays flavours	per scoop

(v)- Vegetarian, (ve)- Vegan, (vo) Vegan Option
(gf)- Gluten Free (gfo) - Gluten Free Option
Allergen information

We really want you to enjoy your visit with us.
If you'd like information about ingredients in any dish
Please ask your server and we will happily provide this

Hot Drinks

Classic Coffee

Cappuccino	4.10
Latte	4.10
Flat White	4.10
Americano	3.95
Double Espresso	3.95
Mocha	4.85

Signature Coffee

Cinnamon Bun Latte	5.25
Toffee Crunch Latte	5.25
Tiramisu Mocha	5.25

All of our coffees can be served iced
Alkmon-ton Dairy - Whole or Semi-Skimmed
Framptons - Oat, Soya or Coconut

Brew Tea Pot

Silk Tea Bags in one of our signature tea pots
Please give time to brew

English Breakfast	3.50
Earl Grey	3.50
Moroccan Mint	3.50
Co2 Decaf	3.50
Lemon & Ginger	3.50
Yunnan Green	3.50

Chocolate

Classic Hot Chocolate	5.00
Poms Signature Hot Chocolate With Cream, Marshmallows, Flake & Chocolate Sauce	5.50
Frosted Mint Hot Chocolate	5.25

Matcha

White Choc & Mint Matcha	5.25
Matcha Latte	5.00
Fruit Iced Matcha	5.25
Ask our team for todays flavours	

Chai

Spiced Chai	4.75
Dirty Chai	5.50

Soft Drinks

Smoothies

Detox	6.00
Banana, Blueberry, Carrot, Courgette & Apple Juice	
Evergreen	6.00
Kale, Spinach & Mango & Apple Juice	
Winter Berry	6.00
Mixed Berry & Apple Juice	

Luscombe

Sicilian Lemonade	4.75
Raspberry Crush	4.75
Hot Ginger Beer	4.75
Elderflower Bubbly	4.75
Light Tonic	3.50

Iced Tea

House Iced Tea	4.25
Ask our team for todays flavours	

Coca Cola

Classic Coca Cola	4.25
Diet Coke	4.00
Schweppes Lemonade	4.00

Poms Lemonade

House Lemonade	4.50
Ask our team for todays flavours	

Marlish Water

Still or Sparkling	3.75
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Fresh Fruit Juice

Orange, Apple or Pineapple	4.50
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Afternoon Treat

Enjoy any of our Classic Coffees with a slice of cake for just 6.00
Monday - Friday
2pm - close

Cocktails

House Cocktails

Brunch Bloody Mary	11.00
Dr Eamers' Vodka, Big Tom Tomato Juice & Mr Vikki's Chilli Jam	
Add Streaky Bacon - 2.00	
Poms Mimosa	9.50
Copper in the Clouds Marmalade Gin & Orange Juice topped with Prosecco	
Flat White Martini	11.00
Baileys Irish Cream Liqueur, House Espresso & Copeland Coffee Liqueur	
Chai Martini	11.00
Spiced Chai, Dr Eamers' Vodka & Bailey's Irish Cream Liqueur	
Hot Honey Margarita	10.00
Neurita Tequila, Pineapple Juice, Hot Honey & Lime	

Classic Cocktails

Aperol Spritz	9.50
Aperol, Prosecco & Soda	
Hugo Spritz	9.50
St Germain Elderflower Liqueur, Prosecco & Soda	
Peach Bellini	9.50
Briottet Crème de Pêche, Peach syrup & Prosecco	
Espresso Martini	10.00
Copeland coffee liqueur, Dr Eamers' vodka, House Espresso & Vanilla	

Spirits

Chase Gin	
Ask our team for todays flavours	
Dr Eamers' Vodka	
Neurita Tequila	
Copeland Coffee Liqueur	
Aperol	
St Germain Elderflower	
Briottet Crème de Pêche	
Baileys Irish Cream	

Guest Wifi

lovepeoplelovefood

Wine & Beer

White

	175ml	250ml	Bottle
La Voluta Pinot Grigio	7.50	9.50	27.00
Italy - Fresh, Dry & Fruity			
Southern Lights Sauvignon	8.50	12.00	35.00
New Zealand - Vibrant, Fruity & Floral			

Red

Cape Heights Merlot	7.50	9.50	27.00
South Africa - Bramble Fruit & Spice			

Rose

Il Caggio Pinot Grigio Blush	7.50	9.50	27.00
Italy - Medium, Citrus & Summer Fruits			
Burlesque White Zinfandel	8.00	10.50	29.00
USA - Sweet, Strawberries & Cream			

Sparkling

Il Caggio Prosecco	175ml	Bottle
	8.50	32.00
Italy - Extra Dry, Apple & Citrus		

Fizz Friday

Enjoy a bottle of Our House Prosecco for just

20.00

Every Friday

Beer

	Half Pint	Pint
Cowboy's Payday	3.50	6.50
Hazy IPA - 4.5%		
Bluebird Day	3.50	6.50
Czech-Style Pilsner - 4.2%		

Non-Alcoholic

	175ml	Bottle
Vallformosa 0.0%	6.50	16.00
Alcohol Free Sparkling White		
Poms Mi-NO-Sa		7.50
Orange Juice, Peach & 0.0% Sparkling White		
Virgin Mary		4.50
Big Tom Tomato Juice, Mr Vikki's Chilli Jam		
Bitburger 0.0%		4.75
Alcohol Free Pilsner		