

# Poms

Love People, Love Christmas

## Seasonal Drinks

Festive Latte	5.50
Cinnamon & almond latte topped with vanilla cream & mini mince pie	
Blood Orange Hot Chocolate	5.25
White Chocolate & Mint Matcha	5.25
Mulled Wine	8.00
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

Packington Eggs on Sourdough	8.50
Poached or Fried	9.00
Scrambled	7.50
Granola Bowl	8.50
poached prunes, banana, Greek yoghurt & honey	
Bacon & Egg Muffin	

## Snacks

Russell's Pigs in Blankets	7.50
served with honey mustard	
Pil Pil Prawns	8.50
with house made focaccia bread	
Loaded Festive Potato Tots	8.50
shredded turkey barbacoa topped potato tots, chimichurri & herby mayonnaise	

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

Festive Hash	16.00
Packington ham hock, shredded turkey barbacoa, crispy potatoes, sprout leaves, curly kale, cranberry gravy & 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	
Poms Festive Sandwich	17.50
Silver Tree Bakery tinned loaf filled with shredded turkey barbacoa, streaky bacon, sage & onion stuffing, festive ketchup & herby mayonnaise, served with house fries	

## Sweet Brunch

American Breakfast	17.00
Three-stack house made American pancakes, Packington sausage patty, fried egg, streaky bacon, potato tots & maple syrup	
Gingerbread Pancakes	14.50
Three-stack house made gingerbread pancakes, topped with whipped mascarpone, winter berry compote & honey (v)	
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 sour cherries, 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)	
Ham Hock Bennie	16.00
Nofo beer braised ham hock, poached eggs, honey mustard, baby spinach & smoked cheddar, with housemade hollandaise, served on an English muffin (gfo)	
Festive Bennie	16.00
Shredded turkey barbacoa, poached eggs & baby spinach, festive ketchup with house made 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	14.50
Smashed avocado, Mr Vikki's chilli jam & two poached eggs, served on toasted sourdough & topped with mixed seeds (v) (gfo)	
Why not add two bacon - 3.50	
Or oak smoked salmon - 5.00	
Wild Mushroom Rosti	15.00
Truffle infused wild mushrooms & spinach, roasted chestnuts, potato rosti, poached egg, served on Jerusalem artichoke puree & topped with crispy sage (v)(gf)	
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	15.00
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

## Extras & Sides

Packington Sausage	3.00
Two Back Bacon Rashers	3.50
Free Range Egg	1.75
poached or fried	
Three Egg Scramble	4.50
Black Pudding	1.50
Roasted Chimichurri Mushroom	2.00
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	

## Cakes & Bakes

Bica's Toasted Banana Bread	7.00
with mascarpone, winter berry compote & honey	
Streusel Mince Pie	3.00
low gluten	
Gingerbread Cake	4.75
Black Forest Cake	4.75
Clementine & Cranberry Bundt Cake	4.75
Phil's Chocolate Brownie	4.50
House Baked Pain au Chocolat	4.50
Croissant	4.00
Carrot Cake	4.40
vegan	
Pastel de nata	2.50
add vanilla cream to any cake - 1.00 or add a scoop of Daltons Ice Cream - 2.50	

## 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

OZONE

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  
Alkmonton 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	5.50
With Cream, Marshmallows, Flake & Chocolate Sauce	
Blood Orange 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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### Morning Treat

Enjoy any of our Classic Coffees with a Pasta Del Nata for 5.50  
Monday - Friday  
9am - 11am

# 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

La Voluta Pinot Grigio	175ml 250ml Bottle
Italy - Fresh, Dry & Fruity	7.50 9.50 27.00
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
Italy - Extra Dry, Apple & Citrus	8.50 32.00

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## Beer

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

## Non-Alcoholic

Vallformosa 0.0%	175ml Bottle
Alcohol Free Sparkling White	8.50 32.00
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	