



THE PACKHORSE INN

WHILE YOU DECIDE £10

Chestnut Negroni - Saffron & Pink Peppercorn Sapling Gin, Elderflower, Campari, Martini Bianco
Cucumber & Elderflower Collins - Cucumber infused Sapling Gin, Elderflower, Lemon Juice, Soda
White Port Spritz - White Port, Marmalade Vodka, Vispo Allegro Prosecco, Soda

TO GRAZE

Mixed Olives £4 V GF DF VG

Dingly Dell Charcuterie Board, Pickles, Cheese, Focaccia, Aged Balsamic, Hill Farm Rapeseed Oil £16 To Share
Burrata, Pesto, Balsamic, Focaccia Toast £12 V

House Garlic & Rosemary Focaccia, Aged Balsamic, Hill Farm Rapeseed Oil £6 V DF

STARTERS

Torched Mackerel, Cucumber, Yogurt, Dill, Rye Shards £10 GFO

Suffolk Chicken Terrine, Piccalilli, Bread £10.5 DF

Norfolk Tomato Salad, Hummus, Sesame, Basil, Confit Tomato Dressing £9 VG GF

Whipped Goats Cheese, Salt Baked Norfolk Beetroots, Fermented Blueberries, Garden Herbs £9.5 V GF

SUNDAY ROAST

Dry Aged Treacle Glazed Hereford Sirloin £22

Slow Cooked Suffolk Pork Belly, Apple Sauce £22

Roasted Suffolk Chicken Supreme, Stuffing £22

All Roasts are served with:

Roast Potato, Yorkshire Pudding, Creamed Savoy, Honey Glazed Carrot, Carrot puree, Tenderstem

MAIN COURSE

Grilled Bass, Fennel And Potato Stew, Samphire, Fennel Jam, Mussels £22 GF DF

Smoked Mackerel Salad, Buttermilk, Chicory, Walnuts, Pickled Mustard, Jersey Royals £20 GF CN

Harissa Roasted Courgettes, Butterbean Puree, Chimichurri, Sunflower Seed Dukkha £17 VG

Asparagus Risotto, Parmesan, Ricotta £18 V

SIDES

Cauliflower Cheese £5 V

Creamed Cabbage £5 V GF

Roast Potatoes £5 DF GF

Skin On Fries £4.5 V GF

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free N Contains Nuts

Please let a team member know of any allergies or dietary requirements. We cannot guarantee that dishes do not contain bones/shot