

Sunday Best

Olive ciabatta, loaded rapeseed **V** £6.5 | Marinated olives **VG** £5
Hot honey chorizo £6.5 | Burrata, wild garlic pesto, pine nuts **V GF** £14



THE PACKHORSE INN

2 Courses £32 | 3 Courses £37 with a roast

Small Plates

Cromer crab quiche, grilled chicory, crab mayo £10
Old spot pork, almond, fine beans, gribiche **GF CN** £10.5
Crispy potato, wild garlic, suffolk gold **V GF** £9
Norfolk beetroot, radicchio, feta, almond, blackberry **VG CN** £9

Sunday Roasts

Roast Angus sirloin of beef **GFO** £24.5
Old spot pork shoulder, apple sauce, crackling **GFO** £23.5
Squash wellington, veggie gravy **V** £21.5
All served with roast potatoes, yorkshire pudding, creamed leek, honey carrot, green beans, carrot puree

Mains

Dairy cow burger, bacon, brioche, English cheddar, beer onions, skin on fries £18.5
Dayboat stew **GF** £24
Lentil dahl, broccoli, toasted almond, pickled raisins **VG CN** £16
Gnocchi, courgette, wild garlic, pine nuts, black olive, pecorino **V CN** £18

Sides Share £7

Mac & cheese, chorizo | Cauliflower cheese **V**

Desserts

Rhubarb pavlova, elderflower sorbet, vanilla custard **V** £9
Roasted apple strudel, vegan vanilla, cinnamon custard **VG** £9.5
Sticky Guinness & date cake, toffee sauce, double cream ice cream **V** £9.5
Vanilla panna cotta, spiced oat crumble, apple compote, cinnamon ice cream **GFO** £8.5

Cheese

East anglian, cheeseboard, chutney, grapes, crackers **V** £14

Ice Creams & Sorbets £3 Per scoop

Strawberries & cream, salted butter caramel, double chocolate, vanilla pod ice cream,
Cammahall raspberry, elderflower, lemon sherbet sorbet

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

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team