



## THE PACKHORSE INN

### TO GRAZE

Mixed Olives £4 GF DF VG

Dingly Dell Charcuterie Board -

Pickles, Cheese, Focaccia, Aged Balsamic, Hill Farm Rapeseed Oil £16 To Share

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

Compressed Cantaloupe Melon, Dingly Dell Cured Ham £6 GF DF

Burrata, Pesto, Balsamic, Toast £12 V GFO

**2 courses £29 | 3 courses £35**

### STARTERS

Torched Mackerel, Cucumber, Buttermilk, Dill, Rye Shards GFO

Suffolk Chicken Croquette, Black Garlic, Charred Gem, Burnt Onion Dressing

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

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

### SUNDAY ROAST

Dry Aged Treacle Glazed Hereford Sirloin GFO DFO

Gloucester Old Spot Pork Shoulder, Apple sauce GFO DFO

Roasts are served with:

Garlic & Thyme Roast Potatoes, Yorkshire Pudding, Green Beans, Honey Glazed Carrot, Carrot puree, Tenderstem Broccoli

### MAIN COURSE

Crispy Chicken Caesar, Gem, Parmesan, Soft Hens Egg

10 oz Lamb Burger, Tzatziki, Pickled Cucumber, Toasted Brioche, Spiced Skin On Fries

Grilled Bass, Fennel And Potato Stew, Samphire salad, chorizo GF DF

Gnocchi, Sun Blushed Tomatoes, Pesto, Black Olive Crumb, Tomato Sauce, Parmesan V

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

### SIDES

Truffle and Parmesan Chips £5 V GF - Cauliflower Cheese £5 - Hand Cut Chips £4.5 VG GF

### SOMETHING SWEET

Summer Cherry, Frangipane, Almonds V GF CN

Banana Bread & Butter Pudding, Salted Caramel Ice Cream, Creme Anglaise V

Chocolate Mousse, Milk Sorbet, Honeycomb V GF

Pineapple And Rum Tarte Tatin, Coconut Sorbet VG

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