



THE PACKHORSE INN

Set Menu 2 courses £23, 3 courses £26

Beetroot, radicchio, feta, almond, blackberry VG GF

Pork chop, white beans, chorizo, cider GF

Chocolate & Guinness cake, caramel chocolate sauce,
double cream ice cream V

Graze

House bread, wild garlic butter V £7

Burrata, orange, coriander V GF £14

Mixed olives VG GF £5

Padron peppers, wild garlic pesto V GF £5

Hot honey chorizo GF £6.5

Small Plates

Cromer crab quiche, grilled chicory, crab mayo £10

Rare breed pork, almond, fine beans, gribiche GF £10.5

Crispy potato, wild garlic, suffolk gold V GF CN £9

Beetroot, radicchio, feta, almond, blackberry VG CN £9

To share

Spring lamb, rack, cottage, kofta, greens, mint Jersey Royals GF £68

Wild boar sausages & bean cassoulet, bacon, frisse & roasted apples GF £40

Angus sirloin to share, leaves & beef fat croutons, truffle chips, peppercorn £75

Mains

Angus sirloin, hand cut chips, leaves & beef fat croutons, peppercorn sauce £31

Dairy cow burger, bacon, brioche, English cheddar, beer onions, skin on fries £18.5

Chicken & bacon suet pudding, buttered leeks £22

Dayboat stew GF £24

Pork chop, white beans, chorizo, cider GF DF £23

Gnocchi, courgette, wild garlic, pine nuts, black olive, pecorino V CN £18

Lentil dahl, broccoli, toasted almond, pickled raisins VG CN £16

Sharing sides

BBQ hispi, caesar & onion DF £8 | lentil dahl VG GF £7 | mac & cheese V £5

Sides

chips VG £4.5 | fries GF VG £4.5 | truffle chips GF £5

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