

2 courses £35 | 3 courses £40

Focaccia, loaded rapeseed V £6 | Noccerella olives VG £5

Hot honey chorizo GF DF £6.5



THE PACKHORSE INN

Small Plates

Burrata, fennel & citrus salad GF V

Mackerel pate, soda bread, granny smith, cucumber, roasted apple

Curried cauliflower soup, onion bhaji VG GFO

Old spot pork terrine, apple, pickles, mustard GF

BBQ leek, poacher custard, leek top pesto, crispy leeks V GF

Sunday Roasts

Roast Angus beef sirloin GFO

Old spot pork loin, apple sauce, crackling GFO

Suffolk chicken, pork stuffing GFO

Butternut squash wellington, veg gravy V

All served with roast potato, yorkshire pudding, red cabbage, Honeyed carrot, carrot purée, greens

Mains

Cod, mushy peas, tartare, hand cut chips, scraps GFO

Gnocchi, leeks, black pepper, Lincolnshire poacher V

Dairy cow burger, brioche, cheese, gherkins, skin on fries

Squash, salsa verde, calva nero, pumpkin seed VG GF DF

Sides

red cabbage V GF £5 | fries VG GF £4.5 | greens V GF £5

Desserts

Apple tarte tatin, cinnamon ice cream, vanilla custard, to share V

Sticky toffee pudding, miso butterscotch sauce, vanilla ice cream, sesame tuile V

Gingerbread creme brulee, poached pear, chocolate ice cream GF V

Raspberry mille feuille VG V

Ice Creams & Sorbets

vanilla, strawberry, chocolate, raspberry sorbet, apple sorbet

East Anglian Cheese Board

Baron bigod, Colston bassett, Poacher, Rosary ash, crackers, chutney, grapes V £14

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

An optional 10% service charge will be applied to your bill