

## Sunday Best

Rosemary focaccia, Suffolk rapeseed, aged balsamic **V** £7

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

## Small Plates

Oak smoked mackerel, pink fir salad, fennel, dill, citrus £10

Crispy Blackface lamb shoulder, English peas & broad beans, mint, labneh £11

Summer minestrone soup **VG** £9.5

Spiced pear, Stilton, bitter leaf, candied walnuts **V** £9 / £16

## Sunday Roasts

Roast Hereford striploin £24

Hampshire pork shoulder, apple sauce, crackling £22

Roast Suffolk chicken, pigs in blankets £22

Squash wellington, veggie gravy **VG** £22

*All served with roast potatoes, Yorkshire pudding, greens, honey carrots*

## Mains

Norfolk lamb burger, tzatziki, pickled cucumber, gem, brioche, skin on fries £19.5

Hampshire White pork loin, shaved fennel, fine beans, apple, croutons, smokey cumin dressing £19.5

Crispy smoked haddock, whipped pea puree, pea salad, caviar, seaweed chips £23

Stuffed romano pepper, smoked aubergine & black garlic, feta **VG** £18.5

Roasted courgette risotto, pesto, sunflower seed, basil **V** £19

## Sharing Sides £7

Greens **V** | cauliflower cheese **V**

## Desserts

Lemon verbena posset, lemon & poppy seed crumble, raspberry **V** £9

Elderflower panna cotta, Essex strawberries, Champagne £9

Tiramisu, coffee ice cream **V** £10

Vegan cherry bakewell, vanilla ice cream £10

**Ice Creams & Sorbets** £3 *Per scoop / waffle cone available*

Strawberries & cream, salted butter caramel, double chocolate, vanilla pod ice cream

Cammas hall raspberry, elderflower, lemon sherbert



**THE  
PACKHORSE INN**

Allergy information available upon request

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

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