



THE PACKHORSE INN

Sourdough, loaded rapeseed, olives **V DF** £7.5

To Graze

Burrata, brik pastry, roasted plums, pink pepper **V** £14

Charcuterie to share **GFO** £18

Fish board; fish cake, beetroot cured trout, prawn & marie rose, mini cheese scones, pickled cucumber £16

Small Plates

Smoked haddock fishcake, katsu sauce, shoots & samphire £9.5

Leek and potato soup **VG** £6.5

Roasted leek, Lincolnshire poacher custard, chive, crispy leek, leek pesto **V GF** £9.5

Salt baked Norfolk beet salad, preserved blackberry, artichoke, dukkha **VG GF DF** £8.5

From The Grill

Dry Aged 8 oz Hereford Sirloin steak **GFO** £29

Dry Aged 8 oz Hereford Rib Eye steak **GFO** £32

All served with peppercorn sauce, caesar salad and hand-cut chips

Maldon lamb burger, tzatziki, pickled cucumber, spiced fries, brioche £18.5

Châteaubriand, braised beef cheeks, salsa verde, truffle chips, caesar salad, peppercorn sauce **GFO** £80

Mains

Gloucester old spot pork belly, carrot, honey, mustard, hash brown, nduja sauce **GF** £23

Local shot partridge, parsnip, maple, juniper, pear, greens **GF** £25

Glazed green farm beef cheek, polenta, BBQ corn on the cob, esquites £23

Charred bream, saffron, mussel & potato chowder, bloody mary gel £22.5

Wild mushroom risotto, beer pickled onions, Berkswell cheese **V GF** £18.5

Roasted root vegetables, pumpkin spiced crumble, pumpkin purée **VG GF DF** £17.5

Sides

greens, salsa verde **V GF** £5 | confit honey carrots **V GF** £5 | caesar salad **V** £5 | truffle and

parmesan chips **V GF** £5 | hand cut chips **VG GF** £4.5

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

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