



**THE
PACKHORSE INN**
MOULTON

TO DRINK

Les Terrasses de Saint Christophe, St. Emilion Grand Cru 2016

stunning east bank grand cru claret made with merlot and cabernet franc grapes with 12 months of barrique ageing and 5 years in the bottle, what could be better with your roast

125ml £8.10 | 175ml £11.10 | 500ml £30.85

GRAZE

Charcuterie Board, pickles, parmesan & rosemary focaccia **£12pp**

Rosemary & Garlic Focaccia, sun-dried tomato butter **£4 for two V**

Mixed Olives £3.5 V VG

Burrata, tomato compote, lavoche **£12.5 V**

Compressed Cantaloupe, parma ham, garden herbs **£6.5 GF DF**

STARTERS

Confit Chicken Leg Pressee, local elderflower, preserved apricots, pickled kohlrabi, tarragon **£9.75 GF DF**

Curry Cured Trout, pickled cucumber, avocado puree, nori, coconut **£9.75 GF**

Tuscan Panzanella Salad, olives, focaccia, local tomatoes **£7.5/£14 VG**

Salt Baked Suffolk Beets, whipped goats cheese, nasturtium, beet vinegar, seeds **£8.75/£16 V GF**

ROAST DINNERS

Striploin of West Country Beef, horseradish **£20**

Orchard Farm Pork Loin, apple sauce, crackling **£20**

The above roasts are served with

yorkshire pudding / green beans / hispi / carrot puree / carrots / garlic roast potatoes

MAIN

Suffolk Chicken, charred onions, garlic potato terrine, roast chicken jus, black garlic **£21 GF**

Grilled Sea Bass, potato salad, confit tomato dressing, pickled fennel, garden herbs **£22 GF DF**

Tomato & Courgette Tart, arrabiata, rocket, parmesan, white balsamic **£18 V**

Roasted Norfolk Sand Carrots, polenta, spiced cashew, apricot, carrot top pesto **£18 GF DF VG N**

PUDDINGS

Essex Strawberries, hibiscus, yoghurt mousse, strawberry angostura bitters sorbet, meringue **£8.5 GF**

Chocolate Delice, peanut butter ice cream, raspberries, feuilletine **£9 V N**

Vegan Coffee Millefeuille, coconut sorbet, roasted banana **£8.5 V VG N**

Peach Melba Pavlova, vanilla, raspberry sorbet **£8.5 V**

East Anglian Cheeseboard, baron bigod, cambridge blue, suffolk gold, grapes, crackers, chutney **£13 V**

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 or shot.

we add 10% service to your meal bill which goes directly to our team - many thanks