



**THE
PACKHORSE INN**
MOULTON

TO GRAZE

Suffolk Cured Meat Board, pickles, cheese & house bread 827 Kcal **£10pp**

Rosemary & Garlic Focaccia, hill farm oil & mixed olives 206 Kcal **£5 for two**

TO START

Blythburgh Piggie Croquette, celeriac, mustard, parsley, fried hens egg 421 Kcal **DF £9**

Cured Trout, cucumber, whipped curds, pumpernickel 372 Kcal **(GF BY REQUEST) £9.5**

Leek & Potato Soup, rosemary & garlic focaccia, crispy leeks, nori 109 Kcal **DF VG N £7.5**

Goats Cheese Cream, snow peas, garden peas, mint & wild garlic 559 Kcal **V GF £8.5**

MAINS

Treacle Glazed Beef Striploin, horseradish **£20**

Gloucester Old Spot Pork Loin, crackling, apple sauce **£19.5**

Celeriac & Lentil Wellington, vegetable gravy **V DF VG £18**

*The above roasts are served with Yorkshire Pudding / Seasonal Vegetables
Garlic Roast Potatoes*

Salmon, new potatoes, asparagus, hollandaise sauce, poached egg 433 Kcal **GF £20**

Suffolk Chicken, purple sprouting broccoli, potato terrine, green pepper sauce
578 Kcal **GF £21**

Norfolk Tomato Risotto, basil, pesto, roasted peppers, endive, black olive 858 Kcal **V GF £18**

TO FINISH

Chocolate Crèmeux, condensed milk ice cream, cocoa nib tuille, peanut brittle 699 Kcal **N £9.5**

Carrot Cake, cream cheese ice cream, sultana purée 578 Kcal **V £8.5**

Rhubarb Millefeuille, apple sorbet, vegan custard 853 Kcal **DF VG V £8**

East Anglian Cheeseboard, grapes, crackers, butter & quince 908 Kcal **V £13**