



**THE
PACKHORSE INN**
MOULTON

GRAZE

Mixed Olives £4 VG DF

Warm Onion Loaf, chive butter £5 for two V

Baked Camembert, garden apple chutney, toasted bread £14 V

Suffolk Charcuterie Board £12 per head

STARTERS

Malted Parsnip Soup, sourdough crumb £7 VG DF

Local Shot Game Terrine, mulled cider, boozy chutney, soda bread £9.75

Hot-Smoked Chalk Stream Trout, hay baked kohlrabi, horseradish, corn shoots, orange £9.75/£19 GF DF

BBQ Leek, hazelnut, garlic, ricotta, roasted onion crumb, madeira £8.5/£16 V N

Whipped Goat's Cheese, blackberries, norfolk beets, nasturtium £8.5/£16 V

MAINS

Hereford 10oz Sirloin Steak, garlic mushrooms, hand cut chips, bearnaise £30 GF

Pan-Roasted Venison, jerusalem artichoke, blackberries, puffed wild rice £26 GF DF

Orchard Farm Pork Belly, red cabbage, creamed potato, cultured cream £22

Roasted Miso Cod, cauliflower, golden raisins, greens £22 GF

Sea Bream, brussel sprouts, orange, black pepper, straw potato £21 GF

Salt Baked Celeriac Tart, celeriac remoulade, roasted apple, chestnut £18 VG DF N

Artichoke risotto, artichoke crisps, green sauce, walnuts, pecorino £18.5 V GF N

SIDES

Hand Cut Chips £5 VG DF GF

Truffle & Parmesan Chips £5.5 V GF

Braised Red Cabbage £4.5 VG DF GF

Brussels Sprouts, chestnuts £4.5 VG DF GF N

PUDDINGS

Set Yoghurt, spiced clementines, cinnamon ice cream, citrus meringue £8.75 V GF

Chocolate Mousse, biscoff ice cream, cookie crumble, cocoa nib tuile £9.5 V

Meadowsweet Custard, roasted apple sorbet, almond crumble £9 V N

Vegan Sticky Toffee Pudding, toffee sauce, vegan vanilla ice cream £8.5 VG DF GF

Rennet And Rind Cheeseboard Of The Month £13.5 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 meal bills - this goes directly to our team, many thanks