



THE PACKHORSE INN

TO GRAZE

Ploughmans Board £14

Veggie Ploughmans £14 V

Fermented Potato Flatbread, Wild Garlic Pesto, Burrata £10.5 V

House Sourdough, Marmite Butter, Mixed Olives £7 V

STARTERS

Citrus Cured Chalk Stream Trout, Peas, Mint, Pink Fir, Creme Fraiche £10 GF

Coronation Norfolk Black Chicken Terrine, Apricot Chutney, Curry Mayo, onion bhaji £10.5 DF

Roasted Celeriac & Caraway Soup, Seed Dukkha, Sourdough £8.5 V VG

Suffolk Gold & Leek Tart, Pickled Walnut Ketchup £9.5 VG N

SUNDAY ROAST

Dry Aged Treacle Glazed Hereford Sirloin £22

Slow Cooked Shoulder Of Suffolk Pork £21

Dairy Cow Rib To Share £75

Roast broccoli steak, Veggie Gravy £19

All Roast served with

Roast Potato, Yorkshire Pudding, Creamed Leek, Honey Glazed Carrot, Carrot Puree, Spring Greens

MAIN COURSE

BBQ Rump Of Lamb, Roast Carrot, Tahini, Carrot Top Schug £24 GF DF

Baked North Sea Cod, Peas, Scraps, Whipped Tartare Sauce, Nori Chips £24

BBQ Broccoli, Butterbean, Ras El Hanout, Almond, Salsa Verde £17 GF DF VG CN

Local Asparagus & Wild Garlic Risotto, parmesan, Ricotta, Lemon £18 V GF

SIDES

Roasted Carrots, Honey £5 V GF DF

3 Cheese Cauli Cheese £5 V

Roast Potatoes £5

Truffle And Parmesan Chips £5 V GF

Hand Cut Chips £4.5 V VG DF GF

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/ shot