



**THE  
PACKHORSE INN**  
MOULTON

**GRAZE**

- Focaccia, chive butter £5 for two **V**  
Suffolk Charcuterie Board £12 per head  
Mixed Olives £3.5 **VG DF**

**STARTERS**

- Coronation Chicken, lentil dahl, Kohlrabi £9.75  
Cured Chalk Stream Trout, blood orange, fennel, buttermilk, pickled cucumber £9.75 **GF**  
Curried Cauliflower Soup, onion bhaji £7.5 **VG DF V**  
Norfolk Beets, whipped goats cheese, blackberry, seeds, watercress £8.75 **V GF**

**ROAST DINNERS**

- Thetford Black Slow Cooked Pork Shoulder, apple sauce £21  
Roast Rump of Hereford Beef £22  
Roasted Cauliflower Steak, veg gravy £18  
all roast served with seasonal Veg, roast potatoes, yorkshire pudding

**MAINS**

- Roasted Suffolk Chicken, potato terrine, bbq leeks, white balsamic, black garlic £22 **GF**  
Oven Roasted North Sea Cod, Mussels, lemon cream, salsify, cucumber, dill £23 **GF**  
Balsamic Glazed Onion Tart, hazelnuts, beer & onion puree, rocket £18 **VG DF V N**  
Aged Pecorino Risotto, green sauce, roasted walnuts, crispy kale £18 **GF N**

**SIDES**

- Hand Cut Chips £4 **V**  
Truffled cauliflower cheese £5.00 **V**

**PUDDINGS**

- Chocolate Brownie, soft set marshmallow, salted caramel ice cream £9 **V**  
Rhubarb & Custard Pavlova, vanilla ice cream £8.5 **V**  
Vegan Coffee & Coconut Cream, popcorn, chocolate ice cream £8 **V VG DF**  
Sticky Toffee Pudding, toffee sauce, vanilla ice cream £8.50 **V**  
Rennet & Rind cheese board £13.50