

## Sunday Best

Focaccia, loaded rapeseed **V** £6.5 | Marinated olives **VG** £5

Hot honey chorizo £6.5 | Burrata, wild garlic pesto, pine nuts **V GF** £14



## THE PACKHORSE INN

## 2 Courses £29 | 3 Courses £35

### Small Plates

Cromer crab quiche, grilled chicory, crab mayo

Rare breed pork, almond, fine beans, gribiche **GF CN**

Crispy potato, wild garlic, suffolk gold **V GF CN**

Beetroot, radicchio, feta, almond, blackberry **VG CN**

### Sunday Roasts

Roast Angus sirloin of beef **GFO** £24.5

Old spot pork shoulder, apple sauce, crackling **GFO** £23.5

Suffolk chicken, pork and apricot stuffing **GFO** £23.5

Squash wellington, veggie gravy **V** £12.5

*All served with roast potatoes, yorkshire pudding, creamed leek, honey carrot, green beans, carrot puree*

### Mains

Dairy cow burger, brioche, cheese, gem, hand cut chips £18.5

Dayboat stew **GF** £24

Lentil dahl, broccoli, toasted almond, pickled raisins **VG CN** £16

Gnocchi, courgette, wild garlic, pine nuts, black olive, pecorino **V CN** £18

### Sides Share £7

mac & cheese, chorizo | Cauliflower cheese **V**

### Desserts

Rhubarb, elderflower, pavlova, custard **V GF** £9

Roasted apple strudel, vegan vanilla, cinnamon custard **VG** £9.5

Chocolate and Guinness cake, caramel chocolate sauce, double cream ice cream **V** £9.5

Vanilla panna cotta, spiced oat crumble, apple compote, cinnamon ice cream **GFO** £8.5

### Cheese

East anglian, cheeseboard, chutney, grapes, crackers **V** £14

### Ice Creams & Sorbets £3 Per scoop

Strawberries and cream, salted butter caramel, double chocolate, vanilla pod ice cream

Cammas hall raspberry, elderflower, lemon sherbet sorbet

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team