



THE PACKHORSE INN

MOULTON

STARTERS

Mulled Cider Glazed Blythborough Pig Cheeks with Turnip Cream, Granny Smith Apples & Sage £9.50 GF N

Cured & Torched Chalk Stream Trout, Blood Orange, Cucumber, Sea Vegetables, Buttermilk £9.50 GF

Suffolk Gold Custard, pickled local Vegetables, malted Rye Crumble, Black Olive, Lovage Oil
£8.50 v

Jerusalem Artichoke Tarte Tatin, Black Garlic with Hazelnut Dressing, Artichoke Crisp & Chive Oil £8.00 v VG CN DF

Salad Of Confit Salsify, smoked Yoghurt, Winter Leaves, Sumac, Honey, Sunflower Seeds £8.00 GF V
* As a main course £14 *

MAINS

14oz Rare Bread Sirloin On The Bone, hand cut Chips, Peppercorn sauce, Gem Salad £30 GF

Roasted Salmon, Norfolk Broccoli, Ratte Potatoes, Almond, Hill Farm Honey £19.00 GF DF

Cod, Cauliflower Purée, Fish Cream, Butter roasted Cauliflower, Caviar, Dill £22.00 GF

Local Shot Partridge, Confit Beet, preserved Blackberry, Chicory, Seeds £21.50 GF

Braised Colne Valley Lamb Shoulder, Parsley Dumplings, Mint sauce, creamed Leeks, Potato Terrine £22.00 GF

Celery Risotto, Lovage, Blue Cheese, Candied Walnut, Granny Smith 17.00 GF V

Vegan BBQ Heritage Carrot, Confit Pink Fir, Quince, Kale Pesto £16.50 VG V DF GF

DESSERTS

Tonka Bean Cambridge Cream, Rhubarb Compote, Rhubarb & Buttermilk Sorbet, Ginger Biscuit £9.00 v

Chocolate Choux Buns, Hazelnut & Chocolate Mousse, Chocolate sauce £9.00 CN V

Coconut Rice Pudding, spiced Pears, Buckwheat Granola, Blackcurrant Sorbet £8.25 v VG DF

East Anglian Cheeseboard Changing, Grapes, Crackers, Butter, Quince £13.00 v

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free CN Contains Nuts

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

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