



**THE
PACKHORSE INN**
MOULTON

GRAZE

Suffolk Charcuterie Board, pickles, parmesan, focaccia £12pp

Baked Camembert, apple compote, toast £17

Roasted onion focaccia, chive butter £5 for two **V**

Mixed Olives £3.5 **VG DF**

STARTERS

Crispy Suffolk Chicken Leg, Black garlic, winter leaf salad £9.75 **DF**

Cured Trout, blood orange, almond, buttermilk, Norfolk beet £9.75 **GF**

Leek & Potato Veloute, onion focaccia £7.5 **VG DF**

Norfolk Beets, whipped goats cheese, blackberry, seeds £8.75 **V GF**

MAINS

Dry Aged 14oz Sirloin Steak, peppercorn sauce, hand cut chips, green salad £31 **GF**

Roasted Suffolk Chicken, celeriac puree, chestnuts, leeks, Roscoff onion £22 **GF**

Chargrilled Pork Belly, nduja Bordelaise, bbq hispi, champ £22 **GF**

Packhorse Fish & Chips £17.5 **DF**

Salt Baked Celeriac Tart, celeriac remoulade, roasted apple, chestnut £19.5 **VG DF**

Aged Pecorino Risotto, salsa verde, roasted walnuts, crispy kale £18 **GF N**

SIDES

Roasted leeks with onion crumble £4.5 **V VG**

Hand Cut Chips £5 **VG DF GF**

Truffle & Parmesan Chips £5.5 **V GF**

PUDDINGS

Clementine Bread And Butter Pudding, orange blossom custard, cinnamon ice cream 8.5 **V**

Chocolate Brownie, dulce leche ice cream, soft set marshmallow, popcorn £9.5 **V**

Rhubarb & Custard Pavlova, almond £8.5 **V**

Coconut Rice Pudding, pineapple, lime, passion fruit ice cream £8.5 **VG DF GF**

Rennet & Rind cheese board £13.50 **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