



**THE  
PACKHORSE INN**  
MOULTON

**GRAZE**

Dingly Dell Charcuterie Board, pickles, parmesan, focaccia £12pp

Garlic and rosemary focaccia £2.00 **V**

Mixed Olives £3.5 **VG DF**

**STARTERS**

Coronation Suffolk Chicken £9.75 **DF N**

Torched Mackerel, blood orange, fennel, buttermilk, pickled cucumber £9.75 **GF**

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

Curried Cauliflower Soup, onion bhaji £7.5 **VG DF**

**MAINS**

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

Spring lamb, bbq swede, white beans, wild garlic, salsa verde £25 **GF**

Roasted Suffolk Chicken, white balsamic, jersey royal terrine, bbq spring onion £22 **DF GF**

Roasted Hake, salsify, citrus sauce, mussels £21 **GF**

Balsamic Glazed Onion Tart, Rocket, hazelnut, onion and beer puree £18 **VG DF N**

Wild Garlic Risotto, suffolk gold, watercress £17 **GF**

**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**

Rhubarb And Custard Pavlova £8.50 **V**

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

Malt Panna Cotta, carrot cake, earl grey and date puree, cinnamon ice cream £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