



## THE PACKHORSE INN

### To Graze

Mixed Olives **GF DF VG** £4

Dingly Dell charcuterie board, pickles, cheese, focaccia, aged balsamic, Hill Farm rapeseed oil £16 - to share

House garlic & rosemary focaccia, aged balsamic, Hill Farm rapeseed oil **V** £6

Compressed cantaloupe melon, Dingly Dell cured ham **GF DF** £6

Burrata, pesto, balsamic, toast **V GFO** £12

### 2 courses £29 | 3 courses £35

#### Small Plates

Torched mackerel, cucumber, buttermilk, dill, rye shards **GFO**

Suffolk chicken croquette, black garlic, charred gem, burnt onion dressing

Norfolk tomato salad, hummus, sesame, basil, confit tomato dressing **VG GF**

Whipped goats cheese, salt baked Norfolk beetroots, fermented blueberries, garden herbs **V GF**

#### Sunday Roast

Dry aged treacle glazed Hereford sirloin **GFO DFO**

Gloucester old spot pork shoulder, apple sauce **GFO DFO**

Roasts are served with: garlic & thyme roast potatoes, Yorkshire pudding, green beans, honey glazed carrot, carrot purée, tenderstem broccoli

#### Mains

Crispy chicken caesar, gem, parmesan, soft hens egg

10 oz lamb burger, tzatziki, pickled cucumber, toasted brioche, spiced skin on fries

Grilled bass, fennel and potato stew, samphire salad, chorizo **GF DF**

Gnocchi, sun blushed tomatoes, pesto, black olive crumb, tomato sauce, parmesan **V**

Harissa roasted courgettes, butterbean purée, chimichurri, sunflower seed dukkha **VG**

#### Sides

truffle and parmesan chips **V GF** £5 | cauliflower cheese £5 | hand cut chips **VG GF** £4.5

#### Something Sweet

Summer cherry, frangipane, almonds **V GF N**

Banana bread & butter pudding, salted caramel ice cream, creme anglaise **V**

Chocolate mousse, milk sorbet, honeycomb **V GF**

Pineapple and rum tarte tatin, coconut sorbet **VG**

**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

An optional 10% service charge will be applied to your bill