

Set lunch menu 2 courses £23, 3 courses £26 Available Monday to Friday Lunch

THE PACKHORSE INN

Curry cured trout, fennel, orange, yoghurt GF Pork, celeriac, apple GF Sticky toffee pudding, miso butterscotch sauce, vanilla ice cream, sesame tuile V

To Graze

Focaccia, loaded rapeseed V £6 Noccerella olives VG £5 Hot honey chorizo GF DF £6 Padron peppers, loaded oil V £5

Small Plates

Mackerel pate, soda bread, granny smith, cucumber £9.5 Curried cauliflower soup, onion bhaji VG £6.5 Old spot pork, apple, pickles, mustard GF DF £9.5 BBQ leek, Lincolnshire poacher, chive V GF £8.5

From The Grill

Dry aged 8 oz Angus sirloin GFO £30 Dry aged Angus sirloin on the bone to share GFO £75 All served with peppercorn sauce, caesar salad and hand-cut chips Dairy cow burger, brioche, cheese, gherkins, skin on fries £18.5

Mains

Rump of lamb, barley, chard, carrots, green sauce, red wine £25 Chicken, mash, madeira sauce, tenderstem GF £23 Pan fried cod, crushed peas, tartare, chips, scraps £24 Gnocchi, leeks, black pepper, Lincolnshire poacher V £18.5 Squash, salsa verde, greens, pumpkin seed, maple VG GF DF £14

Sides

greens V GF \pounds_5 | creamed leeks GF $\pounds_{4.5}$ | green salad V GF \pounds_5 | truffle & parmesan chips V GF \pounds_5 | hand cut chips VG GF $\pounds_{4.5}$

> 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