



THE PACKHORSE INN

2 Courses £29 | 3 Courses £35

Focaccia, loaded rapeseed **V** £6 | Marinated olives **VG** £5

Hot honey chorizo **GF DF** £6.5 | Burrata, fennel and citrus salad **GF** £12

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

Sunday Roasts

Roast Angus Beef sirloin **GFO**

Old spot Pork loin, apple sauce, crackling **GFO**

Suffolk Chicken, pork stuffing **GFO**

Squash wellington, veg gravy

All served with roast potato, yorkshire pudding, greens, Honeyed root veg, carrot puree

Mains

Dairy cow burger, brioche, cheese, gherkins, skin on fries

Pan fried cod, mushy peas, tartare, fries, scraps **GFO**

Gnocchi, norfolk dapple, leeks, black pepper, chive

Squash, salsa verde, calva nero, pumpkin seed **VG GF DF**

Sides

Cauliflower cheese **V** £5 | fries **VG GF** £4.5 | truffle chips **GF** £5 | Greens **GF** £4.5

Desserts

Sticky toffee pudding, vanilla ice cream, sesame tuile **V**

Gingerbread creme brulee, poached pear, lemon sorbet **GF V**

Treacle tart, double cream ice cream, burnt orange **V**

Vanilla mille feuille, raspberry sorbet, hibiscus **VG**

Ice Creams & Sorbets

Strawberries and cream, salted butter caramel, double chocolate, vanilla pod ice cream

Cammas hall raspberry, green apple, lemon sherbet sorbet

East Anglian Cheese Board

Norfolk dapple, Norfolk wensum, Suffolk brie, Binham blue, crackers, chutney, grapes **V** £14

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