



## THE PACKHORSE INN

**Set lunch menu 2 course £23, 3 course £26**

**Monday to Friday lunch**

*Roasted leek, Lincolnshire poacher custard, chive, crispy leek, leek pesto V GF  
Old spot pork chop, colcannon, pork jus, crispy carrots, apple ketchup  
Apple & blackberry pavlova GF*

Sourdough, loaded rapeseed, olives V DF £7.5

### **To Graze**

Burrata, brik pastry, roasted plums, pink pepper V £14

Charcuterie to share GFO £18

Fish board; fish cake, beetroot cured trout, prawn & marie rose, mini cheese scones, pickled cucumber £16

Focaccia, loaded rapeseed, olives V £7.5

### **Small Plates**

Smoked haddock fishcake, katsu sauce, shoots & samphire £9.5

Ham hock terrine, apple sauce, pickles, whole grain mustard £10.5

Roasted leek, Lincolnshire poacher custard, chive, crispy leek, leek pesto V GF £9.5

Salt baked Norfolk beet salad, preserved blackberry, artichoke, dukkha VG GF DF £8.5

### **From The Grill**

Dry Aged 8 oz Hereford Sirloin steak GFO £29

Dry Aged 8 oz Hereford Rib Eye steak GFO £32

Cote de beouf to share GFO £75

*All served with peppercorn sauce, caesar salad and hand-cut chips*

Maldon lamb burger, tzatziki, pickled cucumber, spiced fries, brioche £18.5

### **Mains**

Gloucester old spot pork chop, colcannon, crispy carrot, cider GF £23

Thyme & garlic chicken, madeira, wild mushrooms, truffle mash, greens £23

Charred bream, saffron, prawns & potato chowder, bloody mary gel £22.5

Wild mushroom risotto, beer pickled onions, Berkswell cheese V GF £18.5

Roasted root vegetables, pumpkin spiced crumble, pumpkin purée VG GF DF £17.5

### **Sides**

greens, salsa verde V GF £5 | roasted root veg V GF £5 | mash & gravy V £5 |

truffle & parmesan chips V GF £5 | hand cut chips VG GF £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