



**THE  
PACKHORSE INN**  
MOULTON

**TO GRAZE**

Ploughman's Board, pickles, cheese & house bread £10pp

Mosaic Ale-Bread, Roast Chicken Butter £4 for two

Mixed Olives £3.50

**TO START**

Ham Hock Terrine, pickled enoki, black pudding, apple sauce, crackling £9.75 GF

Whiskey Cured Chalk Stream Trout, pickled cucumber, whipped curds, ratte potato, chives £9.75 GF

Warm Salad of Tenderstem Broccoli, pomegranate, mint, feta, sumac, roasted almonds £9.5 V GF N

Hay Baked Norfolk Beetroot, fennel, orange & almond cream, almond granola, caramelised  
beetroot vinegar, dill £8.5 / £16 DF VG N

**MAINS**

British 10oz Rump Steak, peppercorn, hand cut chips, Bloody Mary ketchup, baby gem salad £26 GF

Suffolk Chicken, Norfolk broccoli, potato terrine, green pepper sauce, black garlic £21 GF

Orchard Farm Pork Belly, white bean and bacon cassoulet, hispi cabbage, salsa verde £23 GF DF

Pan Fried Sea Bream, spring vegetable, pistou, mussels, fish cream £22.00 GF

Wild Garlic & Garden Pea risotto £18 V GF

Roasted Leeks, Hazelnut, Hill Farm Rapeseed mash, chive gremolata, truffled Roscoff onion £17.5 GF DF VG N

**SIDES**

Gem salad £4.5 V VG

Caponata £4.75 VG GF DF

Hand cut chips £5 V VG DF GF

Truffle & parmesan chips £5.5 V GF

**TO FINISH**

Cammass Hall Raspberry Pannacotta, tonka bean, five seed granola £8.5 GF

Custard Tart, Norfolk rhubarb sorbet £8.5 V

Carrot Cake, cream cheese ice cream, sultana purée £9 V

Chocolate Millefeuille, caramelised banana, chocolate and Maldon sea-salt ice cream, hazelnuts £9 V VG V N

East Anglian Cheeseboard, Bigod, Cambridge Blue, Suffolk Gold, grapes, crackers, quince £13 V