



THE PACKHORSE INN

Rosemary focaccia, Hillfarm rapeseed & balsamic V £7

Mixed olives VG £5

Small Plates

Oak smoked mackerel, pink fir salad, fennel, dill, citrus GF £10

Crispy Blackface lamb shoulder, English peas & broad beans, mint, labneh £11

Summer minestrone soup VG £9.5

Spiced pear, Stilton, bitter leaf, candied walnuts V CN £9 / £16

Scotch egg, brown sauce £9

Burrata, Norfolk Heritage tomatoes, sunflower seed pesto GF V £14

To share *available thursday to saturday*

Whole grilled plaice, prawns, champagne, confit pink fir, green leaves GF £60

Suffolk Old lamb rack, panzanella, romesco, garlic pink fir, basil £70

Hereford sirloin on the bone to share, beef fat croutons, green leaves, truffle chips, peppercorn GFO £75

Mains

Hereford rump steak, hand cut chips, leaves & beef fat croutons, peppercorn sauce GFO £28

8oz Burger, brioche, English cheddar, boozy onions, gem, peppercorn mayo £18.5

BBQ poussin, paprika, lemon, tabouleh, yoghurt, sumac £24

Hampshire White pork tenderloin, summer greens, pistou, cider cream GF £24

North Sea cod, buttered potatoes, greens, lemon & champagne cream GF £23

Stuffed romano pepper, smoked aubergine & black garlic, feta VG £18.5

Roasted courgette risotto, pesto, sunflower seed, basil V GF £19

Sides for the table £7

pink firs with butter & herbs V GF | tabouleh VG DF

greens, pistou, parmesan V GF | green leaves, beef fat croutons DF

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