

— BRISTON —

THE THREE HORSESHOES



FINE FOOD LOCAL ALE LUXURY LODGINGS

Starter

Giant Gordal Olives - (GF)	4.5
Soup of the day - Homemade Bread (V)(GFA)	8.5
Ham Hock Terrine - Homemade Piccalilli, Seeded Loaf (DF)	8.5
Smoked Mackerel Pate - Toast, Pickles, Dill (GFA)	9

Main Courses

Roasted Squash Wellington - (N)(V)	18
Roast Norfolk Pork Belly - (GFA)(DFA)	20
Roast 28 Day Aged Norfolk Sirloin - (GFA)(DFA)	24
<i>All Our Roasts Are Served With Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese & Proper Gravy</i>	
Spiced Vegetable Tagine - Giant Couscous, Riata, Flatbread	18
Ale Battered Haddock - Triple Cooked Chips, Proper Tartare Sauce (GFA)	19
Briston Cattle Beef Burger - Chorizo Jam, Monterey Jack, Streaky Bacon	19
Dressed Cromer Crab - Potato salad, Blakeney Leaf, Homemade Bread	19.5
Lemon Aioli - (GFA)(DFA)	

Dessert

Sticky Toffee Pudding - Miso Butterscotch, Honeycomb Ice Cream (GF)	8.5
Classic Tiramisu - Coffee Soaked Sponge & Mascarpone	9
Rhubarb Bakewell - Cherry & Almond Ice Cream	9
Homemade Ice Cream & Sorbets	2.5
Selection of 3 Cheeses - Homemade Crackers & Chutney, Confit Celery, 12 Frozen Grapes, Apple (V)(GFA)	

Cappuccino	£4.00	Mocha	£3.85	English Whisky	£4.75
Flat White	£3.85	Double Espresso	£4.00	Norfolk Spirit Co.	£4.25
Americano	£3.75	Hot Chocolate	£3.85	Taylor's Port	£4.50
Latte	£4.25	Tea	£3.25	Remy Martin	£5.00
Espresso Martini	£10	Liqueur Coffee	£9.00	Norfolk Nog	£4.50

Please advise your server of any allergies

(GF) = GLUTEN FREE (GFA) = GLUTEN FREE ADAPTABLE (DF) = DAIRY FREE
 (N) = CONTAINS NUTS (V) = VEGETARIAN
 (DFA) = DAIRY FREE ADAPTABLE (VE) = VEGAN (VEA) = VEGAN ADAPTABLE
 (SE) = Sesame Seeds

Please Note: A Discretionary 10% Service Charge Is Added To Each Bill