

— BRISTON —

THE THREE HORSESHOES



TO START

Soup of the Day 6

Crayfish Salad 8

Gem Lettuce, Pickled Cucumber, Bloody Marie Sauce

Graves Norfolk Game Terrine 7

Toasted Pistachio, Blackberries, Red Onion Chutney

Fig and Caramel Walnut Salad 7

Apple and Melon salad (Ve)

Crispy Baron Bigod 8

Cranberry and Bacon Jam

FROM THE GRILL

(All served with Aioli, fries and a mixed leaf salad)

Duncan Jeary Aberdeen Angus Ribeye Steak 24 (Gf, Df)

Graves Lamb Leg Steak 18 (Gf, Df)

Harissa Chicken Breast 16 (Df, Gf)

Graves 10oz Rump Steak 19 (Gf, Df)

Graves Loin of Venison 18 (Gf, Df)

Lemon and Dill Seared Salmon 16 (Df)

Tandoori Cauliflower Steak 15 (Gf)

SAUCES

Binham Blue, Mushroom, Peppercorn 3

SIDES

Skinny Fries - 4

Seasonal Vegetables - 4

Wedges, Sweet Chilli and Sour Cream - 4

Dressed Leaf Salad - 4

DESSERTS

Fruit and Roasted Nut Bar 7

Black Cherry Gel, Cherry Sorbet

Rice Pudding 7

Sloe Gin and Blackberry Compote

Sticky Toffee Pudding 6

Bourbon Toffee Sauce and Vanilla Ice Cream

Selection of Ice Cream - Chocolate, Strawberry, Vanilla, Toffee (GF)

Selection of Sorbet - Blood Orange, Lemon, Mango, Black Cherry (GF, DF)

1.50 per scoop

A selection of local cheeses with biscuits, pickled celery, frozen grapes and chutney **10**

Please make the kitchen team aware of any dietary requirements or allergies. They will do their best to help and modify dishes where possible