

— BRISTON —

THE THREE HORSESHOES



TO START

- Soup of the Day 6**
Smoked Mackerel Pate 8
Radicchio, pickled cucumber, radish
Wild Mushrooms 7
Toasted ciabatta, Binham Blue (V)
Rolled Graves Venison Carpaccio 8
Endive, blackberry salad, mushroom ketchup
Leek and Potato Croquette 7
Watercress, oven roasted tomato and cashew pesto (Ve)

MAIN COURSES

- Slow Braised Pork Belly 18**
Pickled baby vegetables, celeriac puree, colcannon mash potato, cider sauce
Loose's Moules and Frites 16
Mariniere sauce, fries, warm rolls
Pan Roasted Hake 17
Saffron Bouillabaisse
Vegan Chickpea Curry 14
Basmati rice, mango chutney, flat Bread

FROM THE GRILL

- (All served with Aioli, fries and a mixed leaf salad)
Duncan Jeary Aberdeen Angus Ribeye Steak 23 (Gf, Df)
Graves Lamb Leg Steak, Chimichurri 18 (Gf, Df)
Bang Bang Seared Salmon 16 (Df)
Graves 10oz Rump Steak 18 (Gf, Df)
Buttermilk Cajun Chicken Burger, Halloumi, Pretzel Bun 16 (Gf)
Harissa Butternut Squash 14 (Df, Gf)

SIDES

- Skinny Fries - 4**
Seasonal Vegetables - 4
Wedges, Sweet Chilli and Sour Cream - 4
Dressed Leaf Salad - 4

DESSERTS

- White Chocolate Caramel Shortbread 7**
Blackcurrant sorbet, shortbread crumb
Myrtle and Thyme Trifle 7
Sloe gin jelly, set custard, clotted cream
Sticky Toffee Pudding 6
Bourbon toffee sauce, vanilla ice cream
Selection of Ice Cream - Chocolate, Strawberry, Vanilla, Toffee (GF)
Selection of Sorbet - Blood Orange, Lemon, Mango, Blackcurrant (GF, DF)
1.50 per scoop