

MAY & JUNE

Appetiser

HOMEMADE HOUSE BREAD	£5.50
GIANT GORDAL OLIVES	£4.50

Starters

SOUP OF THE DAY House Bread (VE/GFA)	£8.00
BEETROOT PARFAIT Salt Baked Beetroot, Radish, Whipped Feta (GF)	£8.50
CONFIT DUCK RILLETTE Sour Cherry, Brioche, Crispy Shallots	£9.50
CRISPY MONKS FISH CHEEKS Thai Vegetable Salad, Mango Salsa (F/SE)	£9.00
HORSESHOES NORFOLK SALAD Blakeney Leaf, Asparagus, Buffalo Mozzarella, Heritage Tomato (GF/V/DFA)	£10.00

Mains

SEA BREAM Summer Minestrone, Asparagus, Basil (GF)(C)(DFA)	£23.00
ALE BATTERED HADDOCK Triple Cooked Chips, Pea Puree, Tartar (GFA)	£19.00
HARISSA ROASTED AUBERGINE Tabbouleh, Courgette, Blakeney Leaf, Raita (VE)	£18.00
BRISTON CATTLE BEEF BURGER Chorizo Jam, Monterey, Streaky Bacon, Fries	£19.00
PIE OF THE DAY Creamy Mash, Seasonal Greens, Gravy	£19.00

PORK CHOP Heritage Carrots, Hasselback Potatoes, Wild Garlic Pesto, Spiced Apple Jus (GF)(DFA)	£22.00
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HORSESHOES NORFOLK SALAD Blakeney Leaf, Asparagus, Buffalo Mozzarella, Heritage Tomato (GF/V/DFA)	£17.00
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Sides

SEASONAL VEGETABLES	£4.50
BLAKENEY LEAF SALAD	£4.50
ONION RINGS	£4.50
FRIES	£4.50
CHUNKY CHIPS	£4.50

Dessert

STICKY TOFFEE PUDDING Miso Butterscotch, Honeycomb Ice Cream (GF)	£8.00
CLASSIC TIRAMISU Coffee Soaked Sponge & Mascarpone	£9.00
RHUBARB BAKEWELL Cherry & Almond Ice Cream (N)	£9.00
HOMEMADE ICE CREAMS & SORBETS	£2.50
SELECTION OF THREE CHEESES Homemade Crackers & Chutney, Confit Celery, Frozen Grapes, Apple (V)(C)(GFA)	£12.00

Please notify a member of the Team if you have any allergies.

(GF) = Gluten Free // (GFA) = Gluten Free Adaptable // (DF) = Dairy Free (DFA) = Dairy Free Adaptable
(V) = Vegetarian // (VE) = Vegan // (F) = Fish // (SE) = Sesame // (N) = Nuts // (PN) = Peanuts // (C) = Celery