

BRISTON

THE THREE HORSESHOES



Our special festive menu is available from the 22nd November!

TO START

- Soup of the Day 6**
Smoked Mackerel, Horseradish Pate 8
Pickled cucumber, crispy capers, endive salad
Norfolk Game Terrine 7
Blackberries, wild mushroom ketchup
Crispy Baron Bigod 8
Cranberry and bacon jam
Roasted Fig and Walnut 7
Radicchio and apple salad merlot dressing (Ve)

MAIN COURSES

- Norfolk Black Turkey Pie 17**
Dauphinoise potato, chestnut puree, roasted carrots and sprouts, red wine jus
Whole Baked Plaice 17
Seasonal Greens, sauteed potatoes, caper butter sauce
Loose's Moules and Frites 16
Leek and aspell cream sauce, toasted ciabatta
Mulled Wine Poached Pear and Binham Blue Galette 15
Apple, pickled date and potato salad (vegan possible)

FROM THE GRILL

- (All served with Aioli, fries and a mixed leaf salad)
Duncan Jeary Aberdeen Angus Ribeye Steak 24 (Gf, Df)
Graves Norfolk Venison Loin Steak 19 (Gf, Df)
Salmon Supreme Dill, Lemon Marinade 16 (Gf, Df)
Graves 10oz Rump Steak 19 (Gf, Df)
Chicken Breast Harissa Marinade 16 (Gf/Df)
Halloumi Slices and Mediterranean Aubergine 14 (Gf,Df, vegan possible)

SIDES

- Skinny fries - 4**
Mixed green vegetables - 4
Wedges, sweet chilli and sour cream - 4
Dressed leaf salad - 4

DESSERTS

- Teaser Dome 7**
Malted chocolate, honeycomb, chocolate soil
Sticky Toffee Pudding 6
Salted caramel sauce and cream
Christmas Pudding 6
Clotted cream, redcurrant brandy syrup (Gf)
Vegan Black Berry Fool 6
Coconut cream, stem ginger, biscoff crumb (Ve)
Selection of Ice cream - Chocolate, Strawberry, Vanilla, Toffee, Coffee
Selection of sorbet - Blood Orange, Lemon, Mango, Elderflower
1.50 per scoop

A selection of British Cheese with biscuits, pickles, 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.