

Soup of the Day	£7	Norfolk Smoked Mackerel Fillet	£9
House bread & butter (V)		Pickled beetroot, horseradish cream, pea shoot salad (Gf)	
Sweet Chilli Beef Spring Roll	£9	Garlic King Prawns	£9
Roasted peanuts, coriander, sweet chilli dip (N)		Lemon & garlic aioli, compressed cucumber, pea shoots. (Gf)	
Binham Blue Pannacotta	£9	Aubergine & Lentil Pate	£8
Pickled walnuts, celery, sourdough croutons (N)		Sour dough crostini, sun blushed tomatoes, toasted pine nuts (N,Ve)	

MAINS

Pork Collar in Sage & Panchetta	£20	Curried Hake Supreme	£20
Salad of tenderstem broccoli, sugar snap peas, Monge tout, toasted seeds, chilli, truffle dressing (Gf, Df)		Romonesco, spniach & potato, sagaloo, coriander & cucumber aioli, curry oil	
Roasted Beetroot Risotto	£18	BBQ Smoked, Salted Brisket	£20
Caramelised goats cheese, pickled baby beets, toasted pine nuts (N)(<u>Vegan on request</u>)		Butter braised sweetcorn, sweet pomme puree, confit tomatoes, tender stem broccoli, bbq jus	
3 Horseshoes Butter Milk Chicken	£19	Baby Spinach & Ricotta Tortellini	£18
Chilli & chorizo chutney, lemon mayonnaise, dill pickle, horseshoes slaw & skinny fries		Wild mushroom, baby spinach, sage burnt butter, shaved parmesan (V)	
Locally Sourced 10oz Ribeye Steak	£28	Norfolk Beer Battered Fish	£19
Skinny fries, grilled tomato, field mushroom, onion rings, rocket Salad		Skinny fries, mashed pea, tartare sauce & lemon wedge (Df)	
Coleslaw (Gf, Df, Ve)	£5	Seasonal Vegetables (Gf)	£6
Parmesan, Rosemary & Truffle Fries	£7	Cheddar, Smoked Bacon, onion Fries	£7
Side Salad (Gf, Df, V) (<u>Can be Vegan on request</u>)	£5	Olives, Focaccia, Oil & Balsamic (Df, Ve)	£6

DESSERTS

Dark Chocolate Brownie	£8	Norfolk Cheese	£15
Toasted marshmallow, chocolate soil, milk sorbet (Gf)		Baron Bigod, Binham Blue, smoked Norfolk Dapple, bread tomato chutney, grapes & celery	
Mango Iced Parfait	£8	Selection of Ice Cream	£1.70
Passion fruit sorbet, pineapple salsa passionfruit gel, white chocolate soil (Gf)		Chocolate, strawberry, vanilla, Honeycomb (Gf)	per scoop
Norfolk Apple Charlotte	£8	Selection of Sorbet	£1.70
Toffee sauce, petit pomme, vanilla ice cream		Blood orange, lemon, mango, raspberry (Gf, Df, Ve)	per scoop
Pineapple & Tequila Carpaccio	£8		
Coconut sorbet, mango & chilli salsa (Df, Gf, Ve)			

DRINKS OF THE WEEK

Beer on Tap	£5.00	Gin & Tonics	
		3 Horseshoes own Black Shuck Gin Recommended serve with aromatic tonic	
		Single with Tonic	£3.80
			/6.00
			£7.60
		Double with Tonic	/9.80