

BRISTON

# THE THREE HORSESHOES



## 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/Df/Gf)

## 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 aspart 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 18 (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 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**  
Bourbon sauce and Ice Cream  
**Christmas Pudding 6**  
Clotted cream, redcurrant, with brandy syrup (Gf possible)  
**Vegan Black Berry Fool 6**  
Coconut cream, stem ginger, biscoff crumb (Df/Ve)  
**Selection of Ice Cream - Chocolate, Strawberry, Vanilla, Toffee**  
**Selection of Sorbet - Blood Orange, Lemon, Mango, Blackcurrant**  
**1.50 per scoop**

A selection of British cheese 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.