

BRISTON

THE THREE HORSESHOES



TO START

- Soup of the Day 6**
Beetroot gravlax 8
Gin pickled cucumber ribbons, chive creme fraiche, capers (Gf)
Wild Mushrooms 7
Toasted ciabatta, Binham Blue (V)
Smoked Ham Hock Terrine 8
Piccalilli, watercress salad
Carrot and Courgette Croquette 7
Beetroot, chilli hummus, herb salad (Ve)

MAIN COURSES

- Cheese and Bacon Burger 17**
Brioche, lettuce, tomato, wedges, sweet chilli and sour cream
Sea Bass 16
Buttered samphire, New Potatoes, tenderstem broccoli, salsa verde (Gf)
Seafood Linguine 17
King Prawns, cockles, clams, chilli, sweet basil pesto (Df)
Salt Baked Beetroot & Goats Cheese Gallette 14
Sautéed New Potatoes, apple salad, Parsley Oil balsamic dressing (V, Gf)

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 Confit Chimichurri 17 (Gf, Df)
Seared Tuna Steak Gochujang (Korean Marinade) 16 (Gf, Df)
Graves 10oz Rump Steak 18 (Gf, Df)
Chicken Breast Lemon, Garlic and Thyme Marinade 15 (Gf/Df)
Halloumi Slices and Mediterranean Aubergine 14 (Gf, Df) Vegan halloumi available

SIDES

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

DESSERTS

- Caribbean Chocolate Bar 7**
Chocolate soil, pineapple chilli salsa, mango sorbet
Myrtle and Thyme Tiramisu 7
Traditional coffee pudding, chocolate soil, edible flowers
Sticky Toffee Pudding 6
Salted caramel sauce and cream
Sharrington Berry Eton Mess 6
Coulis and shortbread crumb
Selection of Ice Cream - Chocolate, Strawberry, Vanilla, Toffee, Coffee
Selection of Sorbet - Blood Orange, Lemon, Mango, Raspberry, Rhubarb
1.50 per scoop

A selection of British cheese with biscuits, pickled celery, frozen grapes and chutney 9