

— BRISTON —

THE THREE HORSESHOES



TO START

- Soup of the Day 6**
Smoked Mackerel Pate 8
Radicchio, pickled cucumber, radish
Wild Mushrooms 7
Toasted ciabatta, Binham Blue(V)
Salt & Pepper Pork Belly Cracklets 8
Apple and sage chutney, dressed leaf salad
Leek and Potato Croquette 7
Watercress, oven roasted tomato and cashew pesto (Ve)

MAIN COURSES

- Buttermilk Cajun Chicken Burger 16**
Halloumi, pretzel bun, salad, potato wedges, sour cream and sweet chilli
Loose's Moules and Frites 16
Mariniere sauce, fries, warm rolls
Pan Roasted Hake 17
Saffron Bouillabaisse
Vegan Chickpea Curry 14
Basmati rice, mango chutney, flat Bread

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, Chimichurri 18 (Gf, Df)
Graves 10oz Rump Steak 18 (Gf, Df)
Graves Loin of Venison 17 (GF, DF)
Bang Bang Seared Salmon 16 (Df)
Harissa Butternut Squash, Halloumi, Tomato Pesto 15 (Gf)

SIDES

- Skinny Fries - 4**
Seasonal Vegetables - 4
Wedges, Sweet Chilli and Sour Cream - 4
Dressed Leaf Salad - 4

DESSERTS

- White Chocolate Caramel Shortbread 7**
Blackcurrant sorbet, shortbread crumb
Myrtle and Thyme Trifle 7
Sloe gin jelly, set custard, clotted cream
Sticky Toffee Pudding 6
Bourbon toffee sauce, vanilla ice cream
Selection of Ice Cream - Chocolate, Strawberry, Vanilla, Toffee (GF)
Selection of Sorbet - Blood Orange, Lemon, Mango, Blackcurrant (GF, DF)
1.50 per scoop

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