

— BRISTON —

THE THREE HORSESHOES



FINE FOOD LOCAL ALE LUXURY LODGINGS

Starter

Homemade House Focaccia - Whipped Butter	4.5
Soup Of The Day - House Bread (V/GFA)	8
Pulled Pork Scotch Egg - Maple, Bacon Crumb, Pickled Apple	9
Autumn Bruschetta - Roasted Squash, Cavolo Nero Pesto, Candied Pecans, Goats Cheese (GFA/V/N/SD/M)	8.5

Main Courses

Roasted Squash & Mushroom Wellington - (SD/VE/GL/LU/C/MU)	18
Roast Norfolk Pork Belly - (GFA/SD/DFA/MU/)	19
Roast Norfolk Chicken Supreme - (GFA/SD/DFA/MU)	19
Roast 28 Day Aged Norfolk Sirloin - (GFA/SD/DFA/MU)	24
<i>All Our Roasts Are Served With Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese & Proper Gravy</i>	
Ale Battered Haddock - Triple Cooked Chips, Pea Puree, Tartar (GFA/F/SD)	19.5
Horseshoes Steak Burger - Burger Sauce, Monterey Jack, Streaky Bacon (GL/SD/M)	19.5
Ham, Egg & Chips - Honey & Mustard Glazed Ham, Triple Cooked Chips, Pickled Slaw & Mustard Mayo (GF/SD/E/MU/DFA)	18.5

Dessert

Lemon & Blackcurrant Cheesecake - Blackberries, Meringue (V/SD/M/E)	10
Sticky Toffee Pudding - Miso Butterscotch, Honeycomb Ice Cream (GF)	9
Chocolate Fondant - Brown Sugar Banana, Vanilla Ice Cream (V/E/M)	11
Selection of 3 Cheeses - Homemade Crackers & Chutney, Confit Celery, Frozen Grapes, Apple (V/C/SD/GFA)	13

Please advise your server of any allergies

(GL) = GLUTEN // (GF) = GLUTEN FREE // (GFA) = GLUTEN FREE ADAPTABLE (D) = DAIRY
 (N) = NUTS // (PN) = PEANUTS (V) = VEGETARIAN // (DF) = DAIRY FREE // (CR) = CRUSTACEANS //
 (MO) = MOLLUSCS // (DFA) = DAIRY FREE ADAPTABLE // (VE) = VEGAN // (VEA) = VEGAN ADAPTABLE
 (SE) = SESAME // (M) = MILK // (MU) = MUSTARD // (SD) = SULPHUR DIOXIDE // (F) = FISH

Please Note: A Discretionary 10% Service Charge Is Added To Each Bill