

<b>Soup of the Day</b>	£7	<b>Smoked Salmon</b>	£9
House bread & butter (V)		Granary bread, chive creme fraiche, lemon gel	
<b>Norfolk Chicken Pate</b>	£9	<b>Moules</b>	£9
Red onion marmalade, sour dough toast, salad		Garlic, onions, cream sauce, fresh bread <b>(Add Fries £5 )</b>	
<b>Barron Bigod &amp; Honey Pannacotta</b>	£9	<b>Port &amp; Cinnamon Poached Pear</b>	£8
Cranberry jam, pickled walnuts, celery, sourdough crostini (N)		Toasted almond, apple, crumbled smoked dapple, pea shoots salad	

#### MAINS

<b>Norfolk Black Turkey, Ham &amp; Leek Pie</b>	£20	<b>Pan Fried Hake Supreme</b>	£20
Boullion potatoes, roasted rosemary roots, red wine gravy		Spinach & ricotta Tortellini, toasted pine nut, parmesan cream, basil pesto (N)	
<b>Roasted Butternut Squash Linguine</b>	£18	<b>Graves Beef Sausage &amp; Mash</b>	£20
Butternut squash, rosemary, garlic, shaved parmesan, sage crisps <i>(Vegan on request)</i>		Horseradish, parsley, marrow mash, tenderstem broccoli, onion jus	
<b>3 Horseshoes Hog Roast Burger</b>	£19	<b>Mushroom, Chick Pea, Thyme Pie</b>	£18
Apple & sage chutney, caramelised onion, sliced tomato, gem lettuce, dill pickle, horseshoes slaw & skinny fries		Butternut puree, duchess potatoes, baby carrots, tender stem broccoli, veggie gravy	
<b>Locally Sourced Venison Loin</b>	£28	<b>Norfolk Beer Battered Fish</b>	£19
Game chips, tender stem broccoli, roast tomato, wild mushrooms, peppercorn sauce (Gf)		Skinny fries, mashed pea, tartare sauce & lemon wedge (Df)	
Coleslaw (Gf, Df, Ve)	£5	Seasonal Vegetables (Gf)	£6
Parmesan, Rosemary & Truffle Fries	£7	Smashed Roasties Smoked Bacon & Cheddar	£7
Side Salad (Gf, Df, V) <i>(Can be Vegan on request)</i>	£5	Olives, Focaccia, Oil & Balsamic (Df, Ve)	£6

## DESSERTS

<b>White Chocolate Blondie</b>	£8	<b>Norfolk Cheese</b>	£15
Mandarin gel & Segments, white chocolate soil		Baron Bigod, Binham Blue, smoked Norfolk Dapple, bread tomato chutney, grapes & celery	
<b>Rum &amp; Rasin Iced Parfait</b>	£8	<b>Selection of Ice Cream</b>	£1.70
Spiced sponge, mulled wine poached apricots, toasted almonds (Gf)		Chocolate, strawberry, vanilla, Honeycomb (Gf)	per scoop
<b>Norfolk Apple Tart Tartan</b>	£8	<b>Selection of Sorbet</b>	£1.70
Vegan ice cream, anglais (Ve)		Blood orange, lemon, mango, raspberry (Gf, Df, Ve)	per scoop

## DRINKS OF THE WEEK

<b>Beer on Tap</b>	£5.00	<b>Gin &amp; Tonics</b>	
		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