

# THE THREE HORSESHOES



### STARTERS

Soup of the Day. 6

Smoked Chicken, Chorizo Terrine. 8  
Tomato Relish, Soda Bread

Black Pudding Bon Bon. 7  
Apple & Radish Salad, Burnt Apple puree

Deville Whitebait 7  
Tartare Sauce, Lime

Smoked Mackerel Pate. 8  
House Soda Bread, Preserved Lemon

Heritage Tomato, Mozzarella. 8 (V)  
Basil Oil, Balsamic Glaze, Tomato Salt

### Lunchtime

*Served From 12 until 2 Monday to Saturday*

#### Ciabatta's

*(All Ciabatta's served with Fries)*

**B.L.T. 9**

Grilled Bacon, Tomato, Gem Lettuce and Aioli

**Norfolk Larder Crab Cake. 10**  
Salad Cream, Baby Leaf Salad

**Smoked Dapple Fritter. 8**  
Sweet Mustard, Dill Pickle, Salad

#### Salads

**Ploughman's 15**

Graves pork pie, soused Vegetables, Dapple Fritter, Soda Bread, Celery and Salad

**Norfolk Larder Crab Salad. 17**  
Dressed Crab, Baby Leaves, soused Vegetables, Salad Cream, Soda Bread

### MAINS

**3HS Cheese & Bacon Burger. 17**  
Mature Cheddar, Back Bacon, Tomato, Gem, Dill Pickle, Sweet Mustard and Chorizo Jam

**1/2 Garlic Butter Lobster. 26**  
Dressed Salad, soused Vegetables, Buttered Norfolk peers

**Linguine. 16 (V)**  
Courgette, Romanesco Broccoli, Baby Spinach, Ricotta & Roasted Cashew

**Pan Fried Sea Trout. 18**  
Herb Crushed New Potatoes, Samphire, Clams and Wild Garlic

### The Grill

*(All Grill Items served with Aioli, salad and Fries)*

Duncan Jeary Aberdeen Angus Ribeye Steak  
25. (Df)

Harissa Chicken Breast  
17. (Df)

Graves 10oz Rumps Steak  
20. (Df)

Graves Soy & Fennel Marinated Pork Belly  
18. (Df)

Lemon & Thyme Coastal Bream  
17. (Df)

Portobello Mushroom, Garlic, Truffle Oil  
16. (Df)

### SIDES

Spring Greens Soft Herb & Pea. 4

Cajun Fries. 5

Wedges, Sweet Chilli & Sour Cream. 4

Norfolk Peers Potatoes, Garlic Butter. 4 (Gf)

Skinny Fries. 4. (Df)

### Sauces

Binham Blue. 3

Peppercorn. 3

Garlic Butter. 3