

— BRISTON —

THE THREE HORSESHOES



TO START

Foraged Woodland Mushroom Velouté 6 (Df)
Homemade Soda Bread

Coronation Chicken Terrine 7 (Df)
Mango Puree, Poppadom, Poached Sultanas

Prawn Cocktail 7. (Gf)
Bloody Marie Dressing, Gem Lettuce, Cucumber Pearls

Harlequin Melon Salad 7 (V)
Feta Cheese, Cucumber Sorbet, Baby Basil & Oil

MAINS

Jearys Roast Sirloin of Beef 16
Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding and Red Wine Gravy

Graves Slow Roasted Shoulder of Pork 16
Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding and Red Wine Gravy

Vegetarian Toad in the Hole 14 (V)
Roasted Potatoes, Seasonal Vegetables and Veggie Gravy

HS Fish Pie 17
Prawns, Wells Crab, Salmon, Smoked Haddock, Dill Mash Potato, Seasonal Vegetables

DESSERT

Lemon & Rhubarb Tart 7
Compressed Rhubarb, Lemon Sorbet, Lemon Syrup

Pimm's Trifle 7 (Gf)
Local Berries, Set Vanilla Custard, Whipped Cream

Triple Chocolate Brownie 7
Cookie Crumb, Torched Marshmallow, Salted Caramel Ice Cream

Local Cheese 10
Frozen Grapes, Pickled Celery, Sweet Mustard Chutney & Soda Bread

Selection of Ice Cream - Chocolate, Strawberry, Vanilla, Toffee, Cherry (Gf) 1.50 per Scoop

Selection of Sorbet - Blood Orange, Lemon, Mango, Raspberry (Gf,Df) 1.50 per scoop

Please make the kitchen team aware of any dietary requirements or allergies. They will do their best to help and modify dishes where possible