

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Aperitif

Sloe gin 75 £13

Irroy Champagne, Extra Brut £14

Smoked rum sour £12

Nibbles

Sourdough, whipped butter £5

Sweet & spicy mixed nuts £3.5

Nocellara del Belice olives £4

Snacks

Puffed pork skin £3.5

Ham & cheese croquettes £6.5

Dingley Dell charcuterie £8

Starters

Velouté of celeriac, garlic cream cheese, bloody mary jelly £9.5

Roasted hispi cabbage, sun-dried tomato, smoked paprika, crispy caper, almond £11.5

Pork & pistachio terrine, green bean picalilli, burnt apple, crispy pork £12

Dill cured salmon, blood orange, beetroot, furikake, crème fraîche £12.5

Mains

Slow cooked cod, roasted cauliflower, yellow curry sauce, pickled chilli £28

Butter poached chicken, potato rosti, heritage carrot, nasturtium pesto, chicken butter sauce £28.5

Roasted butternut squash & pearl barley risotto, preserved lemon, almond, smoked cheddar £22

Venison loin & faggot, creamed potato, lyonnaise onions, tempura enoki, king oyster, miso £35

Sharing mains

Chateaubriand for two, black garlic emulsion, peppercorn sauce, our sides £45 *per person*

Sides £6.5

Braised red cabbage, garlic dressing, chive

Roasted leek, pistachio & almond romesco

Crispy potatoes, cheese sauce, bacon

We are a fresh food kitchen and can amend our dishes to suit all needs.

Please let our team know about your dietary requirements.

A discretionary 10% service charge will be added to your bill.