

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Desserts

Apple & calvados mille-feuille, red verjus sorbet £12

Sauternes, Chateau Delmond £15

70% chocolate mousse, cocoa nib, blood orange, pistachio, tofu £12

Familia Castaño, 'Dulce' Monastrell £10

Sticky toffee pudding, caramelised artichoke ice cream £11.5

Tokaji, Mylitta Dobogo £15

Cheese

Port soaked Cashel Blue, treacle tart, walnut, celery £12.5

Five cheese board, sourdough crackers, fresh honeycomb £19.5

Brie de meaux, Clara goat, Northern blue, Winterdale cheddar, Brin d'amour

Sandeman LBV 2018 port £8

Sandeman 20 year old Port £15

Coffee & petit fours

Liqueur coffee £8.5

Espresso & americano £3

Flat white, latte, cappuccino & hot chocolate £3.5

Field work tea £3

english breakfast, earl grey, red berry, sencha green, moroccan mint

Petit fours £2.5

Digestive Cocktails

My after eight £12

Espresso martini £12

Cherry boomer £12

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

We are a fresh food kitchen and can amend our dishes to suit all needs. Let our team know about your dietary requirements.