

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Aperitif

Sloe gin 75 £13

Snacks

Puffed pork skin £3.5

Dingley Dell charcuterie £8

Arancini, wild garlic £6.5

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

Starters

Velouté of caramelised Jerusalem artichoke, truffle cream cheese £9.5

Whipped chicken liver parfait, Irish soda bread, almond & hazelnut granola £12

Crispy cacklebean egg, Wye Valley asparagus, wild garlic, elderflower £11.5

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

Mains

Parmesan gnocchi, parsnip, malt & yeast purée, onion honey, gorgonzola £22

Dedham Vale beef fillet, roasted hispi, beef fat hasslebacks, aubergine & miso purée £36.5

Slow cooked pollock, shellfish & pearl barley risotto, girolles, charred spring onion £28

Chicken kyiv, creamed potato, rarebit cauliflower, chive £28.5

Sharing mains

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

Sides £6.5

Charred sprouts, kombu & parmesan emulsion

Crispy potatoes, rhubarb buffalo hot sauce, ranch

Tenderstem, sriracha caramel

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.