

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Sunday Menu

Aperitif

Snacks

Arancini, wild garlic £6.5
Dingley Dell charcuterie £8
Crispy buffalo oyster £5

Smoked rum sour £12
Sloe gin Tom Collins £12
Bloody Mary £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
Crispy cacklebean egg, Wye Valley asparagus, wild garlic, elderflower £11.5
Ham hock & apricot terrine, burnt quince, cimi de ruppa, puffed pork skin £12
Dill cured salmon, blood orange, beetroot, furikake, crème fraîche £12.5

Roasts

Roast sirloin of Essex beef, horseradish £24.5
Roast loin of Dingley Dell pork, burnt apple £24.5
Quinoa & chickpea nut roast, burnt apple £20
Our roasts are accompanied by roast potatoes, yorkshire pudding, seasonal vegetables, cauliflower cheese, gravy

Mains

Parmesan gnocchi, parsnip, malt & yeast purée, onion honey, blue cheese £22
Slow cooked pollock, shellfish & pearl barley risotto, girolles, charred spring onion £28
Chicken kyiv, creamed potato, rarebit cauliflower, chive £28.5

Sides £6.5

Braised red cabbage, crispy shallot, chive
Crispy potatoes, bacon jam, burger cheese sauce
Tenderstem, kombu & parmesan emulsion

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.