

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Aperitif

Sloe gin 75 £13.5

Snacks

Arancini, black garlic £8

Dingley Dell charcuterie £9

Puffed pork skin £4

Irroy Champagne, Extra Brut £14

Smoked rum sour £12.5

Nibbles

Sweet & spicy mixed nuts £4

Sourdough, whipped butter £6.5

Nocellara del Belice olives £5

Starters

Velouté of spinach & potato, wild garlic cream cheese £10

Maple glazed bacon, roasted cauliflower, quince puree, apple £12.5

Hassleback leek, cheddar custard, pine nut & herb pesto, mouli, radish £11.5

Citrus cured salmon, fennel, furikake, cucumber, wild rice £13.5

Mains

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

Lemon & black pepper ricotta agnolotti, Wye Valley asparagus, ajoblanco, smoked almond £24.5

Dingley Dell pork tenderloin, rhubarb hoisin glazed cheek, pickled mustard, piperade, potato terrine £31

Pavé of skate, crispy pink firs, brown shrimp & nori beurre noisette, crème fraîche £32

Sharing mains

Chateaubriand for two, black garlic, peppercorn sauce, our sides £49.5 *per person*

Sides

Roasted courgette, pistachio romesco £6.5

Isle of Wight tomatoes, basil, smoked garlic £6.5

Buttered Jersey Royales, wild garlic £7.5

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.