

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Sunday Menu

Aperitif

Sloe gin 75 £13.5

Smoked rum sour £12.5

Bloody Mary £13

Nibbles

Sweet & spicy mixed nuts £4

Sourdough, whipped butter £6.5

Nocellara del Belice olives £5

Snacks

Arancini, black garlic £8

Dingley Dell charcuterie £9

Puffed pork skin £4

Starters

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

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

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

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

Roasts

Roast sirloin of Essex beef, horseradish £27.5

Roast loin of Dingley Dell pork, burnt apple £26.5

Quinoa & chickpea nut roast, burnt apple £23.5

Our roasts are accompanied by roast potatoes, yorkshire pudding, seasonal vegetables, cauliflower cheese, gravy

Mains

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

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

Chuck & rib cap burger, bacon jam, sriracha mayo, burger cheese, pickles, fries £22

Sides

Roasted courgette, pistachio romesco £6.5

Isle of Wight tomatoes, basil, smoked garlic £6.5

Buttered Jersey Royales, wild garlic £7.5

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.