

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

Spicy Thai sour £12.5

Nibbles

Sweet & spicy mixed nuts £4

Sourdough, whipped butter £6.5

Nocellara del Belice olives £5

Starters

Velouté of carrot, curried raisin, cumin yoghurt £10

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

Isle of Wight tomatoes, burrata, nasturtium & pine nut pesto, sourdough crisp £11.5

Citrus cured salmon, fennel, elderflower, chive emulsion, puffed wild rice £13.5

Mains

Lamb rump, barbecued kofta, black garlic, braised gem, mint yogurt, Charlotte potato £36.5

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

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

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

Triple cooked chips, beef fat chimichurri £7.5

Smashed cucumber from the garden, furikake, miso £6.5

Roasted Chantenay carrots, sriracha caramel £6.5

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.