THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Snacks

Dingley Dell charcuterie £8

Pumpkin mornay gougère £8

Beef cheek arancini £8

Aperitif

Sloe gin 75 £13.5

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 chestnut mushroom, cepe oil, confit garlic cream cheese £10

January king cabbage tarte tatin, Lincolnshire poacher cheddar, crème fraîche £12

Slow cooked king prawn, avocado, furikake, shiso, ginger emulsion, yuzu £13.5

Black pudding scotch egg, spiced date brown sauce, chive £12.5

Mains

Glazed beef short-rib, dauphinoise, cavolo nero, burnt aubergine £35.5

Rolled cod, Jerusalem artichoke, nori beurre noisette, pickled raisin, variegated kale £29

Confit belly of Dingley Dell pork, roasted hispi, burnt apple, pork & pistachio terrine £31.5

Roasted parsnip fondant, cauliflower & yeast puree, burnt honey, kalettes £24.5

Sharing mains

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

Sides

Tenderstem, sriracha caramel £6.5

Crispy potatoes, American cheese, bacon jam £7.5

Heritage carrot, garlic & mustard dressing £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. Game dishes may contain shot.
A discretionary 12.5% service charge will be added to your bill.