THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Sunday Menu

Aperitif

Sloe gin 75 £13.5

Irroy Champagne, Extra Brut £14

Spicy Thai sour £12.5

Snacks

Dingley Dell Charcuterie £8

Haddock croquette, fennel jam £8

Arancini, black garlic £8

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

Confit king prawn, avocado, furikake, bronze fennel, ginger emulsion, yuzu £13.5

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

Chicken terrine, egg yolk, linseed crumb, burnt pickled onion, yeast cracker £12.5

Roasts

Roast sirloin of Essex beef, horseradish £27.5

Chateaubriand for two, red wine jus £49.5 *per person*

Roast loin of Dingley Dell pork, burnt apple £27.5

Quinoa & chickpea nut roast, burnt apple £23.5

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

Mains

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

Chuck & rib cap burger, bacon jam, perinaise, American cheese sauce, pickles, fries £22

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

Braised short-rib ragu, rigatoni, pecorino, chive, beef fat crumb £26.5

Sides

Tenderstem, sriracha caramel £6.5

Crispy potatoes, American cheese sauce, bacon jam £7.5

Roasted hispi, chive emulsion £6.5

A discretionary 12.5% 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.