

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Sunday Menu

Aperitif

Sloe gin 75 £13.5
Irroy Champagne, Extra Brut £14
Black raspberry negroni £13.5
Elderflower collins £12

Nibbles

Sweet & spicy mixed nuts £4
Sourdough, whipped butter £6.5
Nocellara del Belice olives £5
Arancini, black garlic £8

Starters

Velouté of broccoli, buckwheat, confit garlic cream cheese £10
New Forest asparagus, crispy Burford Brown, pickled shiitake, burnt onion £12
White crab rillette, Isle of Wight tomato, broad bean, courgette, basil £14
Maple glazed bacon, roasted cauliflower, burnt apple, puffed pork £12

Roasts

Roast sirloin of Essex beef, horseradish £27.5
Quinoa & chickpea nut roast, burnt apple £23.5
Our roasts are accompanied by roast potatoes, yorkshire pudding, mi-cuit carrot, cauliflower cheese, swede mash, hispi cabbage, gravy

Mains

Chicken schnitzel, ranch salad, crispy pancetta, parmesan, crispy shallot £22
Pearl barley risotto, cauliflower, yeast, miso, preserved lemon, oyster mushroom £24.5
Wild sea bass, white bean & morteau sausage cassoulet, smoked almond, monk's beard £28
Smashed beef burger, American cheese, bacon jam, burger sauce, pickles, fries £22.5

Sides £6.5

Crispy potatoes, salt & pepper seasoning
Wedge salad, ranch dressing, pancetta, crispy onions
Spring greens, nutmeg buerre noisette

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.