

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Aperitif

Pineapple & ancho daiquiri £13.5

Irroy Champagne, Extra Brut £14

Sloe gin 75 £13.5

Snacks

Puffed pork skin £3.5

Crispy oyster, buffalo, ranch £4

Arancini, black garlic £8

Nibbles

Sweet & spicy mixed nuts £4

Sourdough, whipped butter £6.5

Nocellara del Belice olives £5

Starters

Velouté of broccoli, buckwheat, confit garlic cream cheese £10

Isle of Wight tomatoes, burrata, pine nut, basil, yeast cracker, tomato consommé £11

Maple glazed bacon, roasted cauliflower, brown sauce, puffed pork £12

Smoked salmon scotch egg, wasabi & lime emulsion, furikake £12

Mains

Butter poached chicken, mi-cuit carrot, creamed potato, chicken butter sauce £31.5

Lamb rump, Jersey Royals, baby leek, burnt honey, tandoori yoghurt, lamb fat dressing £36.5

Pan wild sea bass, white bean & morteau sausage cassoulet, smoked almond, samphire £32.5

Pearl barley risotto, cauliflower, yeast, miso, preserved lemon, oyster mushroom £24.5

Sharing mains

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

Sides

Green beans, confit garlic butter £6.5

Crispy potatoes, American cheese, bacon jam £7.5

Smashed cucumber, miso dressing, furikake £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.