

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Nibbles

Nocellara del Belice olives £4

Sourdough, whipped squash butter, toasted pumpkin seeds £4.5

Crispy corn, sweet & spicy mixed nuts £3.5

Starters

Velouté of leek & potato, leek mousse, truffle potato £8

Caramelised cauliflower, parmigiano reggiano, red verjus, cloudy apple, sourdough £9.5

Croquettes of confit duck leg, orange, greek yoghurt, pomegranate molasses, mint £10

Lemon cured mackerel, horseradish buttermilk, beetroot, sea herbs £11

Mains

Rump of Essex lamb, mi-cuit carrot, yew's curd, crispy kale, dandelion, jus £29

Celeriac dauphinoise, tenderstem broccoli, poached quince, smoked almond, pickled mustard £18

Pan roasted stone bass, whipped cod's roe, confit ratte potato, Wye Valley asparagus, caviar £22.5

Butter poached breast of chicken, morels, wild garlic pesto, cep purée, confit potato terrine £23.5

Pub Classics

Chuck & rib cap burger, brie, beer & maple glazed onion ring, red onion chutney, fries £18

Beer battered fish & triple cooked chips, mushy peas, tartare sauce £17.5

Crispy sweet potato falafel burger, pickles, sriracha mayo, fries £18

Desserts

Lemon curd tart, yuzu, white chocolate, black sesame ice cream £9.5

Caramelia chocolate mousse, salted caramel ganache, yoghurt, buckwheat £9.5

Rhubarb & ginger baked alaska, poached rhubarb, ginger biscuit £10.5

Selection of cheeses, house chutney, sourdough crackers £12

Selection of sorbets & ice cream £6

vanilla, chocolate, miso caramel, strawberry sorbet, passion fruit sorbet

Coffee & petit fours

Espresso & americano £3

Flat white, latte, cappuccino & hot chocolate £3.5

Field work tea £3

english breakfast, earl grey, red berry, sencha green, moroccan mint

Petit fours £2.5

A discretionary 10% 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 .