

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

SUNDAY MENU

Nibbles

Nocellara del Belice olives £4

Sundried tomato & seeded focaccia, whipped wild garlic butter, Maldon sea salt £4.5

Crispy corn, sweet & spicy mixed nuts £3.5

Starters

Velouté of roasted butternut squash, feta, caramelised whey, spiced pumpkin seeds £8

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

Rolled belly of lamb, Greek yoghurt, pomegranate molasses, mint, black rice £10

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

Mains

Quinoa nut roast, burnt apple purée £17

Roast sirloin of Essex beef, horseradish £22

Roast loin of Dingley Dell pork, burnt apple purée £19

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

Butter poached breast of chicken, creamed potato, cabbage, bacon, jus £22.5

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

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

Desserts

Rhubarb & custard mille feuille, rhubarb sorbet £10

Lemon curd tart, yuzu, white chocolate, black sesame ice cream £9

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

White chocolate, raspberry & almond croissant pudding, raspberry sorbet £9

Selection of cheeses, house chutney, sourdough crackers £12

Selection of sorbets & ice cream £6

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

Coffee & petit fours

Espresso & americano £2.5

Flat white, latte, cappuccino & hot chocolate £3

Field work tea £2.5

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

Petit fours £2

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 .