

# THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

## Nibbles

Nocellara del Belice olives £4

Sourdough, whipped curry butter, crispy shallot £4.5

Crispy corn, sweet & spicy mixed nuts £3.5

## Starters

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

Rolled leg of chicken, curry sauce, apricot, earl grey raisins, pickled chilli, sourdough £10

Isle of Wight tomatoes, burrata, mi-cuit tomatoes, tomato syrup, basil, pesto, sourdough £9.5

Devon crab, citrus fennel, malted baby cucumber, tomato, salted crisp bread £11.5

## Mains

Pan roasted Dingley Dell pork cutlet, 'nduja cabbage, apple cider, house dijon, new potato £24

Butter poached fillet of hake, Jersey Royals, English peas, beer & maple glazed pancetta, black garlic £22.5

Parmesan gnocchi, piquillo pepper, burnt onion, caper & walnut dressing, aged balsamic £18

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

## Pub Classics

Halloumi & roasted red pepper burger, pesto mayo, sundried tomato, red onion, fries £18

Grilled lemon & garlic chicken breast burger, pesto mayo, sundried tomato, red onion, fries £18

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

## Desserts

Treacle tart, cream cheese ice cream £9

Valrhona white chocolate & passionfruit parfait, pistachio sponge, passionfruit gel £9.5

Whipped strawberry cheesecake, crumble, strawberry consommé, basil oil £9

Selection of cheeses, house chutney, sourdough crackers £12

Selection of sorbets & ice cream £6

*vanilla, chocolate, amaretto, strawberry sorbet, mango 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 .