

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB
SUNDAY 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

- 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*
- Parmesan gnocchi, piquillo pepper, burnt onion, caper & walnut dressing, aged balsamic £18
- Roasted hake, lardo, Jersey royals, English peas, beer & maple glazed pancetta, black garlic purée £22.5
- Butter poached breast of chicken, 'nduja cabbage, apple cider, house dijon, new potato £22.5

Desserts

- Treacle tart, cream cheese ice cream £8.5
- Whipped strawberry cheesecake, crumble, strawberry consommé, basil oil £9
- White chocolate, raspberry & almond croissant pudding, raspberry sorbet £8.5
- Selection of cheeses, house chutney, sourdough crackers £12
- Selection of sorbets & ice cream £6
- vanilla, chocolate, amaretto, strawberry sorbet, rhubarb 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 .