

# THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

## Desserts

Caramelised banana, yoghurt meringue, honeycomb, yoghurt sorbet, speculoos £9.5  
*Rutherglen muscat, Pfeiffer £10*

Honey cake, apple & Minus 8 white verjus sorbet, crème pâtissière, caramel, buckwheat £9  
*Sauternes, DV by Doisy Védrières £13*

Manjari namelaka tart, peanut praline ice cream, peanut nougat, salted peanuts £10  
*Grenat Récolt, Maury £8*

Selection of cheeses, house chutney, sourdough crackers  
please turn over for options  
*Noval black, Reserve Port £7*

Selection of sorbets & ice cream £6  
*vanilla, malt, mocha,  
cherry sorbet, plum & honey 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.

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## Cheese Board

Selection of 3 cheeses £12

Selection of 5 cheeses £15

### Délice de Bourgogne

*A decadent triple-cream cheese. Rich and full-flavoured with a smooth, velvety, melt-in-the-mouth texture.*

### Clara goat's

*A dark grey rind contrasts against the white, cream paste. A fabulously buttery flavour, cut with notes of lemon and freshly cut grass, unfolding into a long savoury finish.*

### Beauvale blue

*Inspired by soft, mild, European, blue cheeses like Gorgonzola Dolce, Beauvale is delicate, rich and buttery.*

### Montgomery cheddar

*A truly traditional cheddar. Handmade in Somerset, from unpasteurised milk of Friesian cows. Cloth bound and aged for 12 months to reveal a deep, rich and nutty flavour*

### Sheep Rustler

*A semi-hard ewe's milk cheese with a sweet and nutty flavour and hints of caramel. A distinctive orange/brown rind with the occasional bright spot of natural mould.*

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