

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Sunday Menu

Aperitif

Kir royale £13

Hayman's sloe gin & fever-tree lemon tonic £6.3/£10.1

Bloody Mary £10

Nibbles

Nocellara del Belice olives £4

Sourdough, whipped beef extract butter, toasted buckwheat £4.5

Crispy corn, sweet & spicy mixed nuts £3.5

Starters

Velouté of spinach & watercress, buttermilk, quail's egg £8

Confit & whipped duck leg, sourdough, fermented blackberry, black garlic £10

Salmon rilette, rhubarb chutney, burnt pickled onion, apple, squid ink & tapioca crisp £10.5

Heritage beetroot, whipped goat's cheese, horseradish, lovage £9.5

Sunday roasts

Quinoa nut roast, burnt apple purée £17

Roast sirloin of Essex beef, horseradish £22

Confit belly of Dingley Dell pork, burnt apple purée £21

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

Mains

Cauliflower & pearl barley risotto, yeast extract, pickled chicory, caramelised florets, nasturtium £18

Butter poached breast of chicken, creamed potato, pickled mushroom, king oyster, cavolo nero, jus £24.5

Slow cooked fillet of hake, new potato, courgette, basil, saffron fennel, avruga caviar, fish cream £24

Desserts

Whipped blackberry cheesecake, speculoos crumble, jus de mûre £8.5

Manjari namelaka tart, peanut praline ice cream, peanut nougat, salted peanuts £10

Honey cake, apple & Minus 8 white verjus sorbet, crème pâtissière, caramel, buckwheat £9

Selection of cheeses, house chutney, sourdough crackers

Selection of sorbets & ice cream £6

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 .