

# THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

## Desserts

Roasted pumpkin Crème Brûlée, spéculoos,  
candied pecans £9.5

*Rutherglen muscat, Pfeiffer* £10

Glazed Manjari marquise, fermented cherry, yoghurt sorbet £10.5

*Grenat Récolt, Maury* £8

Set coffee custard, roasted coffee crumble, espresso ice cream,  
amaretto foam £10

*Sauternes, DV by Doisy Vedrines* £13

Selection of cheeses, house chutney, sourdough crackers  
please turn over for options

*Noval black, Reserve Port* £7

Selection of sorbets & ice cream £6

*vanilla, miso caramel, malt*

*passion fruit 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.

# THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

## Cheese Board

Selection of 3 cheeses £12

Selection of 5 cheeses £15

### Baby Baronette

*An English take on the French Classic Reblochon. Made with pasteurised organic Jersey milk, this English cheese may soon rival the French classic Reblochon from which it draws inspiration.*

### 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.*

### Blacksticks blue

*A golden-hued, blue-veined cheese with a creamy texture and a buttery distinctive bite made from pasteurised milk taken from the farms' pedigree herd. The moderate blue in the cheese is not overpowering and will convert any who do not like blue cheeses.*

### True Grit cheddar

*A strong and fully rounded cheddar cheese where salt crystals have formed to give a tangy but tasty grit to the cheese. Guaranteed to get your taste buds tingling.*

### Brin D'amour

*This semi-soft Corsican cheese has a creamy, firm and moist textured pate covered by a natural, flavoured rind. It has a sour, citrusy taste and feels a bit delicate in the mouth. Because of its musty and nutty aroma, the cheese smells great too.*

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.