

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Sunday Menu

Aperitif

Bloody Mary £10

Spicy mezcal margarita £11

Sloe gin 75, champagne £13

Nibbles

Nocellara del Belice olives £4

Sourdough, whipped shallot butter, crispy onion £4.5

Crispy corn, sweet & spicy mixed nuts £3.5

Starters

Velouté of roasted cauliflower, wholegrain mustard, smoked Lincolnshire poacher £8

Salmon rillette, fermented rhubarb chutney, burnt pickled onion, squid ink tapioca crisp £10.5

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

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 £22.5

Roast loin of Dingley Dell pork, burnt apple purée £20.5

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

Mains

Charred aubergine, spiced cous-cous, kaffir lime & lemongrass yellow curry sauce, pickled chilli £20

Pan roasted fillet of halibut, slow-cooked haricot beans, pickled chicory, caramelised artichoke £25.5

Butter poached breast of chicken, creamed potato, roasted hispi, fermented romesco, almond £24.5

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 .