

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Aperitif

Apple cobbler, bourbon, apple £11

Malfy blood orange, Mediterranean tonic £7/£11.5

Sloe gin 75, champagne £13

Nibbles

Nocellara del Belice olives £4

Sourdough, whipped honey & black pepper butter, Maldon salt £4.5

Smoked Lincolnshire Poacher brioche, whipped yeast butter, chive £4

Crispy corn, sweet & spicy mixed nuts £3.5

Starters

Velouté of creamed broccoli, toasted brioche, Burt's Blue £9.5

Shiitake mushroom parfait, hazelnut, puffed rice, fermented cherry, marmite loaf £9.5

Pork & fennel ragù, trofie pasta, confit nduja oil, sage, Pecorino £10

Smoked mackerel pâté, horseradish, dill, Irish soda bread £10

Mains

Salted hake, Arbequina new potatoes, roasted fennel, fermented romesco, samphire £23.5

Cannon of lamb, mi-cuit carrot, lamb fat leek, braised saddle, creamed potato, wild garlic £27

Belly of Dingley Dell pork, crispy potato rosti, hispi, burnt apple, morteau, cider & yeast cream sauce £22

Dedham Vale Chateaubriand for two, beef fat hasselback potato, parsnip, chive, jus £37.5pp

Madras spiced cauliflower, dhaal purée, coriander & cashew pesto, pickled chilli £20

Pub Classics

Grilled buttermilk chicken burger, Monterey Jack, lime salsa, soured cream, pickled jalapeño, fries £18

Sweet potato & refried bean burger, Monterey Jack, lime salsa, soured cream, pickled jalapeño, fries £18

Beer battered fish & triple cooked chips, mushy peas, tartare sauce £17.5

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 .