

# THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

## Desserts

Gin poached rhubarb, set bayleaf custard, rhubarb curd,  
pistachio £10

*Noble taminga, Trentworth Estate £9*

Salt caramel tart, artichoke caramel, Jerusalem artichoke ice  
cream £9.5

*Rutherglen muscat, Pfeiffer £10*

Jivara crèmeux, hazelnut praline, hazelnut cream, tonka bean  
ice cream £10.5

*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, coffee,*

*strawberry sorbet, blackberry sorbet, yoghurt 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 £12.5

Selection of 5 cheeses £17.5

### Brie de Meaux

*An authentic French Brie. Mild and buttery with mushroom aftertones.*

### Ashlyns goat's

*A striking monochrome appearance, a pure white interior set against a dark ash-coated rind. A fabulously buttery texture, cut with lemony sharpness, opens up savoury depths and a tingle of spice.*

### 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*

### Lord of the hundreds

*A hard sheep's milk cheese, naturally rinded, complex and fabulously savoury, yet its flavour hints at caramelised hazelnuts, along with fresh grassy notes.*

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