

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Sunday Menu

Aperitif

Bloody Mary £10

Sloe gin 75, champagne £13

Spicy mezcal margarita £11

Nibbles

Nocellara del Belice olives £4

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

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

Salmon pastrami, rhubarb chutney, burnt pickled onion, dill, tapioca crisp £10.5

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

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

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

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

Cannon of lamb, mi-cuit carrot, lamb fat confit leek, 'shepherd's pie', wild garlic £27

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 .