

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Aperitif

Smoked rum sour £12

Rosé Gusbourne £15

Limoncello spritz £11

Nibbles

Sourdough, whipped butter £4.5

Sweet & spicy mixed nuts £3.5

Nocellara del Belice olives £4

Snacks

Dingley Dell charcuterie £8

Balsamic pickled onions £3.5

Crispy corn ribs, lime £4.5

Starters

Velouté of potato & confit garlic, whipped cream cheese, white truffle oil £9.5

Chicken liver parfait, preserved blood orange, walnut, bitter leaves, Bruha IPA bread £10.5

True grit cheddar mousse, maple verjus & truffle dressing, compressed cucumber salad £10

Ballotine of salmon & nori, crème fraîche, lemon, bronze fennel, squid ink cracker £11

Mains

Rolled monkfish, cauliflower, yellow curry, grapes, cashew & bombay crumb £28.5

Chateaubriand for two, triple cooked chips, leek, white balsamic, shallot purée £39.5 *per person*

Dedham Vale beef sirloin, potato rosti, Lyonnaise onion, garlic spinach, peppercorn butter, bordelaise £32

Parmesan gnocchi, onion squash, fennel, pickled walnut, squash purée, superstraccia £20

Dingley dell pork ribeye, spiced apricot, roscoff onion, corn & 'nduja dressing £24

Pub Classics

Portobello mushroom burger, cheddar, barbecue sauce, caramelised onion, smoked red slaw, fries £18

Chuck & rib cap burger, bacon, cheddar, barbecue sauce, caramelised onion, smoked red slaw, fries £18

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

Sides £6.5

Blackened leek, fermented romesco, almond

Tenderstem broccoli, Asian sesame dressing

Triple cooked chips, chilli crack, parmesan

We are a fresh food kitchen and can amend our dishes to suit all needs. Let our team know about your dietary requirements.

A discretionary 10% service charge will be added to your bill.