

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Desserts

“Key lime pie”, yoghurt meringue, lime curd ice cream £9
Noble taminga, Trentham Estate £9

Crème caramel, macerated blackberry, lemon verbena £9
Sauternes, Petit Giraud £13

Azélia chocolate mousse, pecan, apple cider gel, maple & crème
fraîche ice cream £10
Maury, Domaine Pouderoux £10

Selection of cheeses, house chutney, sourdough crackers
please turn over for options
Noval black, Reserve Port £7

Selection of ice cream & sorbet £6
*vanilla, chocolate,
rhubarb sorbet, passionfruit sorbet, coconut 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

Maida Vale

A semi-soft ale washed rind cheese. Tangy, bittersweet, malty notes on the palate and a buttery soft texture

Rosary Goat

Rosary Goat Log is dusted with a pretty sprinkling of edible charcoal. A full fat cheese with a clean fresh flavour and no goaty aftertaste.

Northern blue

Creamy, steely and sweet. A powerhouse blue cheese made with milk from hard as nails Northern cows. Deliciously creamy and luxuriously more-ish, this cheese is a strong arm to success.

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

Wigmore

Wigmore is complex, fruity, rich and unctuous, with a great delicacy of taste and texture. It is a washed curd cheese, leading to a gentle, delicate flavour and a smooth texture.

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