THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB A La Carte Menu

Aperitif

Snacks	Sloe gin 75 £13	Nibbles
Dingley Dell charcuterie £8	Rhubarb & elderflower sour £12	Sourdough, whipped butter £5
Whipped roe, yeast cracker £6	Almond & lime tiki £12	Sweet & spicy mixed nuts £3.5
Balsamic pickled onions £3.5		Nocellara del Belice olives £4

Starters

Velouté of potato & garlic, confit garlic cream cheese, linseed £9.5

Crispy burford brown egg, mushroom ragu, tarragon vinegar, watercress £12

Terrine of ham hock, chicken & wild mushroom, piccalilli gel, quail egg £12.5

Dill cured salmon, horseradish buttermilk, rhubarb £10

Mains

Ballotine of hake, Jerusalem artichoke, black garlic, wild garlic, truffle £28

Butter poached chicken breast, tarragon gnocchi, tempura enoki, chicken butter sauce £26.5

Masala roasted romanesco cauliflower, aubergine pickle, curried sweet potato, cashew bombay crumb £22

Slow cooked ox cheek, creamed potato, beef fat carrot, burnt honey £32

Sharing mains

Ribeye on the bone for two, peppercorn sauce, our sides £45 per person

Sides £6.5

Crispy pink firs, wild garlic emulsion, yeast

Wedge salad, ranch, crispy pancetta, pickled shallot

Burnt leek, parmesan & kombu emulsion

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