

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Aperitif

Snacks

Dingley Dell charcuterie £8
Whipped roe, yeast cracker £6
Balsamic pickled onions £3.5

Sloe gin 75 £13

Rhubarb & elderflower sour £12
Almond & lime tiki £12

Nibbles

Sourdough, whipped butter £5
Sweet & spicy mixed nuts £3.5
Nocellara del Belice olives £4

Starters

Velouté of English pea, mint vinegar yoghurt, buckwheat £9.5
Glazed beetroot, goat's cheese, walnut, burnt blood orange, elderflower £11.5
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
Parmesan & confit garlic risotto, oyster & morel mushrooms, thyme vinegar, nori £22
Dingley Dell pork loin, maple glazed bacon, stuffed cabbage, apple, whole grain mustard £26.5
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

Salt & pepper triple cooked chips, salad cream, paprika
Spillman farm's asparagus, 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