

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

Desserts

“Smore”, chocolate cremeux, meringue, bbq clementine £12

Familia Castaño, ‘Dulce’ Monastrell £10

Tomlinson Yorkshire rhubarb trifle, sherry sponge, almond £11

Dobogo “Mylitta” Tokaji, Noble late harvest £15

White chocolate & raspberry croissant pudding, almond, yoghurt
ice cream £9.5

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Cheese

Port soaked Cashel Blue, rhubarb, black treacle tart £12

Five cheese board, sourdough crackers, fresh honeycomb £19.5

*Waterloo, Clara goat, Northern blue,
Montgomery cheddar, Wigmore*

Sandeman LBV 2018 port £8

Sandeman 20 year old Port £15

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.