

THE THREE HORSESHOES

RESTAURANT + COUNTRY PUB

A La Carte Menu

Aperitif

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

Snacks

Dingley Dell charcuterie £8

Beef & harissa croquettes £6

Balsamic pickled onions £3.5

Starters

Velouté of English pea, mint vinegar yoghurt, buckwheat £9.5

Glazed beetroot, goat's cheese, walnut, burnt blood orange, elderflower £11.5

Spillman's farm asparagus, white crab emulsion, tarragon vinegar, bronze fennel £12.5

Creedy carver chicken wing, peanut satay, pickled radish, shiso £11.5

Mains

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

Dingley Dell pork loin, maple glazed bacon, stuffed cabbage, apple, whole grain mustard £26.5

Treacle cured Dedham Vale beef fillet, Jersey Royals, roasted courgette, baby onion, English pea £36

Parmesan & confit garlic risotto, oyster & morel mushroom, thyme vinegar, nori £22

Sharing mains

Chateaubriand for two, peppercorn sauce, our sides £45 *per person*

Sides £6.5

Beef fat potatoes, chimichurri

Tenderstem, ranch, crispy pancetta, pickled shallot

Burnt leek, pistachio & almond romesco

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