

Main menu

While You Wait

Marinated Greek olives **(VE)** | 4.5

Homemade breads, flavoured oils and balsamic | 6.5

Starters

Traditional ham hock terrine, homemade piccalilli | 9

Heritage tomato, mozzarella & pesto salad **(VEA/GF)** | 8.5

Tandoori chicken samosa, yogurt mint sauce | 9

Crispy squid with garlic aioli **(GF)** | 8.5

King prawn provencale, rice cake **(GF)** | 9.5

Aromatic confit duck salad, hoisin dressing | 9

English asparagus, crispy hens egg, parma ham, herb oil **(GF)** | 9.5

Halloumi fries, bloody mary ketchup **(VEA)** | 8.5

Miso Aubergine, chilli & tomato salad **(GF/VE)** | 9

Mains

Calves liver, thyme infused mash, streaky bacon & baby onion gravy **(GF)** | 19.5

Roast rump of lamb, olive mash, buttered kale, redcurrant & rosemary jus **(GF)** | 26.5

Pan fried hake supreme, samphire, new potatoes, herb oil **(GF)** | 25

Tandoori celeriac steak, pea & lentil dahl **(VE)** | 18.5

Smoked haddock, mash potato, samphire & kale, poached egg & wholegrain mustard sauce **(GF)** | 20

Belly of pork, british potato cake, tenderstem broccoli, apple and cider sauce **(GF)** | 21

Classics

Handcrafted pie of the day, thyme infused mash, tenderstem broccoli & gravy **(VE/GF Available)** | 18.5

8oz Ribeye steak, slow roast garlic & thyme plum tomatoes, flat mushroom, triple cooked chips **(GF)** | 30

Add Peppercorn sauce or Garlic & Herb butter **(GF)** | 2.75

Chicken schnitzel fried in garlic butter, parmesan & rocket salad, skinny fries **(GF)** | 19

Beer battered Haddock, triple cooked chips served with a pea and mint puree **(GF)** | 17.5

Burgers

Beef burger, cheese, bacon jam, lettuce, tomato, pickled red onion & triple cooked chips | 16.5

Plant based burger, lettuce, tomato, pickled red onion, tomato marmalade & triple cooked chips **(VE)** | 16

Venison burger, blue cheese, bacon jam, lettuce, tomato, pickled red onion & triple cooked chips | 16.5

Crispy chicken thigh burger, cheese, BBQ sauce, lettuce, tomato, red onion & triple cooked chips | 16.5

Sides

Triple cooked chips | 4

Creamed savoy cabbage | 4

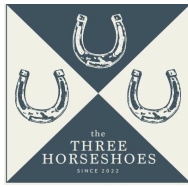
Buttered kale | 4

House salad | 4

Maple glazed carrots | 4

Skinny fries | 4

For Food Allergies and intolerances: Before ordering please speak to a member of the team about your requirements. The Three Horseshoes is NOT an allergy free establishment.



Desserts

Sticky toffee pudding, honeycomb, toffee sauce & vanilla ice cream **(GF)** | 8

Warm orange & almond cake, vanilla ice cream **(GF)** | 8.5

Strawberry & prosecco cheesecake, strawberry coulis | 8

Chocolate truffle torte, cherry & clotted cream ice cream | 8.5

Strawberry Eton mess **(GF)** | 8

Homemade doughnuts, toffee sauce, vanilla ice cream **(VE)** | 9

Cheeseboard locally selected cheeses, home made chutney & biscuits **(GFA)** | 12

Affogato - espresso coffee & vanilla ice cream **(GF/VE)** | 4.95

Selection of ice creams and sorbets **(VEA)**

Please ask a member of staff for flavours

1 scoop | 2

2 scoop | 4

Hot Drinks

Single espresso | 2.95

Cappuccino | 3.5

Luxury hot chocolate | 4

Double espresso | 3.75

Flat white | 3.75

Selection of teas | 3.5

Americano | 3.5

Latte | 3.75

Liqueur coffee | 6.5

After Dinner Cocktails

Negroni/Boulevardier -
Your choice of gin or
whiskey stirred gently with
Campari and sweet
vermouth | 9

Espresso Martini - Fine
roasted espresso, Black
Cow Vodka and coffee
liqueur | 9

Champagne - Baron de
Beaupre Brut 125ml | 9.5

Amaretto/Whiskey sours -
Your choice of Amaretto or
whisky, shaken with
Lemon, Sugar and egg
white | 9

Food Allergies and intolerances: Before ordering please speak to a member of the team about your requirements.

The Three Horseshoes is NOT an allergy free establishment.