



Lunch Menu

Bar snacks - £7 each

Crispy Squid with garlic mayo (GF)
Black pudding Scotch egg
Mac & Cheese bites with truffle mayo
Crispy Whitebait with paprika mayo
Sausage roll
Glenns Samosa of the day

Light bites

Soup of the day served with crusty bread £7
Wraps served with a side salad & fries £11.50
Jacket potatoes served with a side salad £12.50
please see board for options

Sharing boards

Charcuterie board £18.50
Cheese board £12
Ploughman's board £15
All boards are available with GF bread. Please speak to our team when ordering.

Pub classics

Hand crafted pie of the day, served with mash, season veg & gravy £19
WAGU burger served with chefs' coleslaw a side salad & fries £21
Calves' Liver & bacon. Served with chefs' gravy, seasoned mash & an onion fritter (GF) £19.50
Minute steak served with chefs' coleslaw & frits (GF) £18.50
Beer battered fish & chips served with curry sauce (GFA) £18
Gammon egg & chips (GF) £16.50
Wild mushroom & Artichoke Risotto £18

Puddings

Sticky toffee pudding with honeycomb, toffee sauce & vanilla ice cream £8
Crème brûlée with shortbread biscuit £8.50
Forest Fruit crumble with ice cream or custard £7
Raspberry & White Chocolate Rice Pudding (GF) £7.50
Ice cream – vanilla, chocolate, cherry clotted cream, salted caramel, raspberry ripple (GF) £2 per scoop
Sorbet – mango, lemon (GF) £2 per scoop

*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.
A discretionary service charge 12.5% is added to tables of 8 or more.*