



Evening Menu

While you wait

Home made breads, flavoured oils & Balsamic £6.5

Marinated Greek Olives (VE) £4.50

Starters

Soup of the day served with crusty bread (V) £7

Beetroot & Vodka Cured salmon with rye bread & crème fresh £11

Ham hock terrine, homemade piccalilli & toasted focaccia £9.5

Salmon & crab fish cake with sorrel sauce £11

Mains

Braised Feather blade of beef, Seasonal vegetables, horseradish mash & a bourguignons sauce £24

Roasted vegetable Fettucine (V) £17.50

Aromatic shredded Duck salad with a hoisin £18

Venison shepherd's pie with seasonal vegetables £20

Seabass with a chorizo & bean Cassoulet, served with buttered Samphire (GF) £24

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 (V) £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 £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.