



# THE THREE HORSESHOES

Lickfold

## À LA CARTE MENU

[www.three-horseshoes-inn.co.uk](http://www.three-horseshoes-inn.co.uk)

14-10-2024 THS

## SHARING BOARDS

### Seafood Platter

today's selection of fresh fish, garlic aioli, toasted focaccia 24.95

### Charcuterie Platter

selection of cured meats, homemade chutneys, toasted focaccia 24.95

### Baked Camembert

rosemary, garlic, seasonal chutney, toasted focaccia 12.5

### Selection of Breads & Oils

infused oils & rock salt butter 6.5

## STARTERS

### Chicken Liver Pâté

plum tomato chutney, toasted brioche 9.5

### Seared King Scallops

pea purée, mini potato rosti, parmesan sauce, crispy parma ham 19.5

### Crispy Squid

lemon & garlic aioli 9.5

### Asian Duck Salad

carrot, bean sprouts, sugar snaps, mooli, chilli plum & ginger dressing 9

### Seasonal Soup of the Day

with crusty bread roll and butter 7

### Crunchy Asian Tofu Salad

carrot, bean sprouts, sugar snaps, mooli, chilli 10.5

### Wild Mushrooms

Garlic cream sauce, toasted focaccia 10.5

## MAIN COURSES

### **Calves Liver**

*crispy bacon with colcannon mash, onion fritter & veal jus 21.50*

### **Crispy Pork Belly**

*bubble & squeak, panko egg, piccalilli, & veal jus 23.5*

### **Traditional Cottage Pie**

*topped with cheddar mash, garden vegetables 19*

### **Hungarian Beef Goulash**

*served with toasted sourdough bread 19*

### **Hand Crafted Pie**

*selection of pies, garden vegetables, colcannon mash & veal jus 21.5*

### **Sausage & Mash**

*trio of pork & leek sausages, colcannon mash, onion gravy 19*

### **Homemade Chuck Beef Burger**

*brioche bun, gem lettuce, plum tomato, chutney, coleslaw 18.5*

**ADD blue cheese / mature cheddar / crispy bacon / jalapeño 2.95**

### **Plant Based Burger**

*pretzel bun, vegan mayo, crispy onions, tomato salsa 18.95*

*All burgers are served with fries, or hand cut chips.*

### **Prime Beef Rib Eye 8oz 32.95**

### **Sirloin 8oz 32.95**

### **Steak Sauces 3.95**

*red wine / peppercorn / blue cheese / béarnaise*

***All our steaks are dry-aged and matured by our trusted butcher. Served with grilled plum tomato, portobello mushroom and a side of hand cut chips***

## HEALTHY OPTIONS

### **Warm Pheasant Salad**

*roasted fig, baby beetroot, cranberries, feta, shredded sprouts,  
maple syrup dressing 21*

### **Crispy Thai Beef & Papaya Salad**

*carrots, spring onions, cucumber, sweet chilli sauce 18*

### **Asian Fusion Broth**

*tender noodles, slow-simmered vegetables, ginger, garlic, spring onion,  
chillies, aromatic herbs, spices 13.95*

**ADD crispy duck 6.95**

**ADD king prawns 6.95**

**ADD crispy beef 6.95**

## SEAFOOD

### **Fish and Chips**

*beer battered haddock fillet, mushy peas, curry sauce, hand cut chips 18.5*

### **Pan Fried Seabass Fillet**

*butterbean & chorizo cassoulet, samphire 22*

### **Monkfish, Prawn & Coconut Curry**

*chilli, pak choi, crispy sweet potato & saffron rice 28*

### **Bouillabaisse** *(French fish stew)*

*toasted sourdough bread, garlic aioli 24.5*

## SIDES

**Truffle & Parmesan Fries** 4.95

**Colcannon Mash** 4.50

**Hand Cut Chips** 5.95

**Sweet Potato Fries** 5.95

**Cauliflower Cheese Bake** 4.50

**Naked Skinny Fries** 4.95

**Halloumi Fries** 4.50

**House Salad** 4.95

**Garden Vegetables** 4.5

## PUDDINGS

### **Sticky Toffee Pudding**

*honeycomb, toffee sauce & vanilla ice cream* 8

### **Vanilla Pana Cotta**

*rhubarb syrup, ginger crumb, honeycomb* 7.5

### **Affogato**

*vanilla ice cream with a shot of espresso* 6.50

### **Crème brûlée**

*homemade shortbread biscuit* 6.5

### **Belgian Chocolate Tort**

*salted caramel ice cream* 8

### **Woodland Forest Cheesecake**

*pistachio crumb & raspberry sauce* 6.5

### **Treacle Tart**

*toffee sauce, vanilla ice cream* 6.5

### **Ice Cream**

*vanilla, chocolate, cherry clotted cream, salted caramel, raspberry ripple, per scoop* 2

### **Sorbets**

*mango, lemon, raspberry per scoop* 2

### **Cheese & Millers Biscuits**

*finest local cheeses. onion chutney, celery, pickled onions* 12.5

# CHILDREN'S MENU

## STARTERS

*Garlic bread 4*

*Seasonal soup 4*

*Naked skinny fries 4*

## MAINS

*Penne pasta with a tomato sauce 6*

*Sausage & mash with peas or carrots & gravy 6.5*

*Fish & chips served with peas (GFA) 7*

*Cheeseburger & chips 6.50*

*Roast beef (GF) Sundays only 7.95*

*Selection of pizzas 8.50*

## PUDDINGS

*Sticky toffee pudding 6.5*

*Ice Cream*

*vanilla, chocolate, cherry clotted cream, salted caramel,*

*raspberry ripple, per scoop 2*




**Private dining room available from 10 to 50 people.**

**Personalised menus curated for your guests.**

## ALLERGIES & INTOLERANCES

*Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.*

*Meat & fish dishes may contain small bones.*

 = Vegetarian  = Vegan  = Gluten Free

 = Gluten Free Available vga = Vegan Option Available