

## **THE THREE HORSESHOES DINNER MENU**

Cream of Leek and Potato Soup (v) £4.95

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Grilled Goats Cheese with Celeriac Remoulade and Beetroot Two Ways £7.95

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Pan Fried Tiger Prawns with Chorizo Sausage, Garlic and Parsley Butter and Wild Rocket Salad  
£7.50

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Soya, Ginger and Lemon Marinated Scottish Salmon with Rocket and Bean Sprout Salad. Wasabi  
Cream £7.50

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Pan Fried Scallops with Cauliflower Puree, Pork Belly Fritter and Micro Cresses £10.50

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Terrine of Foie Gras with Fig Chutney and Toasted Brioche £10.50

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Seared Fillet of Sea Bream with Bok Choy and Rosti Potato. Chilli, Garlic, Ginger and Peanut Oil  
Dressing £15.95

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Roast Barbary Duck Breast with Butternut Squash Puree and Savoy Cabbage Ball. Fondant  
Potato and Red Wine Jus £17.95

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Char-Grilled 28 Day Aged Red Lion Farm Aberdeen Angus Sirloin Steak with Fat Chips, Field  
Mushroom and Plum Tomato. Green Peppercorn Sauce £19.95

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Pan Fried Fillet of Halibut with Lobster Risotto, Broad Beans, Asparagus and Fresh Pea Shoots  
£17.95

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Roast Rump of Knights Farm Lamb with Ratatouille, Curly Kale and Dauphinoise Potatoes  
£17.95

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Three Horse Shoes Fish Board £17

( Gravalax, Smoked Salmon, White Crab Meat Salad, Smoked Trout and Tempura Prawns)

## **DESSERTS**

Hot Chocolate Fondant with "Nutella" Ice Cream £6.25

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Bread and Butter Pudding with Marmalade Ice Cream £6.25

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Vanilla Crème Brulee with Poached Blackberries and Sponge Madeleine £6.25

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Sticky Toffee Pudding with Toffee Ice Cream and Caramel Sauce £6.25

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Selection of Cheese with Homemade Spiced Chutney £7.50

All our food is cooked to order for you and where possible we use locally sourced produce. We use peanut oil in our dressing a plain dressing can be made for you. A discretionary 10% service charge is added to your bill