

The Three Horseshoes Lunch Menu

Warm Bread Rolls with Olive Oil, Balsamic Vinegar and Olives £3.50

Cream of Leek and Potato Soup (v)£4.75

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

Rillette of Poached and Smoked Scottish Salmon with Watercress Mayonnaise £7.50

Chicken Liver Parfait with Homemade Piccalilli and Pickles £6.95

Pan Fried Tiger Prawns with Chorizo Sausage, Garlic and Parsley Butter £7.95

Seared Scallops with Cauliflower Puree and Pork Belly Fritter. Micro Cresses £10.50

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

Toasted Chicken Mayonnaise and Bacon Sandwich served with French Fries £7.50

Homemade Beef Burger with Red Onion Compote, Mature Cheddar Cheese and Served with French Fries £11

Risotto of Sun Dried Tomatoes and Parmesan with Rocket Salad (v)£11

Three Horse Shoes Fish Board £12/£17

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

Grilled Ham and Fried Mill House Farm Eggs with Triple Cooked Chips £12

Roast Rump of Knights Farm Lamb with Curly Kale, Glazed Carrots and Dauphenoise Potatoes £18.95 (35 minutes)

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

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

Hot Chocolate Fondant with Nutella Ice Cream £6.25

Bread and Butter Pudding with Marmalade Ice Cream £6.25

Vanilla Crème Brulee with Poached Blackberries £6.25

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

Selection of British Cheeses with Homemade Spiced Apple Chutney £7.50

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.