

## **THE THREE HORSESHOES SUNDAY LUNCH MENU**

Soup of the Day(v)

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Chicken Liver Parfait with Homemade Piccalilli and Pickles

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Grilled Goats Cheese with Celeriac Remoulade and Roast Beetroot (v)

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Pan Fried Tiger Prawns and Chorizo Sausage with Garlic and Parsley Butter. Wild Rocket Salad

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Rillette of Poached and Smoked Scottish Salmon and Chives with Watercress Mayonnaise

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Pan Fried Scallops with Cauliflower Puree and Belly Pork Fritter  
(£3 Supplement)

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Traditional 28 Day Hung Red Lion Farm Sirloin of Beef with Yorkshire Pudding, Curly Kale and  
Roast Potatoes

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Seared Supreme of Sea Bream with Chilli, Garlic and Ginger Dressing. Bok Choi and Crispy  
Potatoes

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Loin of Dingley Dale Pork with Flageolet Bean Ragout, Apple Sauce and Crackling. Roast  
Potatoes and Red Wine Jus

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Wild Mushroom and Parmesan Risotto (v)

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Three Horse Shoes Fish Board

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

### **DESSERTS**

Hot Chocolate Fondant with Nutella Ice Cream

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Sticky Toffee Pudding with Toffee Ice Cream and Caramel Sauce

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Bread and Butter Pudding with Marmalade Ice Cream

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Vanilla Crème Brulee with Poached Blackberries and Sponge Madeleine

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Selection of British Cheese with Homemade Spiced Chutney

3 Courses £27    2 Courses £21.50

Our Roast Beef is served medium rare which is warm not piping hot, if you would like it served hotter we can cook it more for you. All our Ice Creams are Homemade 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.