



Allergy information is available. Our food is prepared freshly, many dishes can be adjusted to suit dietary requirements

Starters

Today’s homemade soup	£6.95
Sautéed Padron peppers, sea salt & chilli flakes.....	£5.75
Hot garlic sourdough baguette, roasted red pepper & tomato dip	£5.95
Nduja, mac ‘n’ cheese croquettes, garlic aioli.....	£7.95
Crispy sesame king prawns, salt & pepper squid, sriracha mayonnaise	£10.50
Smoked mackerel pâté, horseradish cream, pickled cucumber, fennel & dill, Melba toast	£9.25
Glazed black figs, grilled goat’s cheese, chicory & frisée salad, red onion chutney, walnut & poppy seed dressing	£8.75
Super salad – cumin roasted carrots, beetroot houmous, roasted chickpeas, baby leaves, crumbed vegan feta, omega seeds, orange, ginger & agave dressing.....	£8.95/£14.95
Sautéed wild mushrooms on toast, roasted butternut squash, sage crème fraîche.....	£8.95
Bang bang peanut salad, oriental crunchy vegetables, peanut & sesame dressing with chicken or roasted cauliflower & tofu	£9.75/£16.25

To Share

Mezze plate - Sautéed padron peppers, baba ghanoush, beetroot houmous, roasted chickpeas & flat bread	£15.95
Cured meats, burrata & Gordal olives, sun blushed tomatoes, cornichons & caperberries, pesto, balsamic glaze, toasted focaccia	£22.95
Fish board - John Ross smoked salmon, smoked mackerel pâté, salt & pepper squid & sriracha mayonnaise, king prawns, crispy whitebait, ‘Bloody Mary’ prawns, roasted garlic aioli & breads.....	£23.75
Baked Camembert with rosemary, garlic & white wine, apricot chutney, warm sourdough baguette & crudites ..	£17.95

Main Courses

French style fish stew - Red mullet, seabream, haddock, calamari, mussels, king prawns, saffron potatoes, garlic croûtes, rouille	£22.50
Fish & chips - home battered fillet of today’s fresh fish, home cut chips & crushed minted peas.....	£18.95
Roasted salmon fillet, wild mushroom, celeriac & tarragon risotto, truffle & parmesan crust	£19.95
Slow braised duck leg, Savoy cabbage, pancetta & onions, spiced pears, herb potato cake, port sauce	£18.95
Korean roasted chicken or tofu, Asian slaw, brown rice, edamame beans, coriander, pickled ginger, spring onion, ponzu dressing, Gochujang mayo, crispy shallots	£19.95 or £16.95
Roasted cauliflower, butternut squash, red lentil & coconut curry, coriander rice, garlic flatbread, fresh chilli, mango chutney & vegan mint yoghurt.....	£17.50
Breaded chicken schnitzel, garlic & parsley butter, gratin potatoes, tenderstem broccoli, crispy capers, sherry jus	£19.95
Pan fried calves’ liver, smoked streaky bacon, creamy mash, wilted spinach, sage jus	£21.50
Conisbee free range Cumberland sausages, Colcannon mash, crispy shallots, onion gravy	£17.95

Burgers & Steaks

Gourmet burger with smoked streaky bacon, smoked cheddar & burger sauce or pea & mint falafel burger with grilled halloumi, piquillo peppers, guacamole – Both served with home cut chips & chipotle mayonnaise ..	£18.50
21-day aged West Country 10oz rib-eye steak, home cut chips, slow roasted tomatoes, onion rings & your choice of bearnaise sauce, garlic & herb butter or green peppercorn sauce.....	£31.50
7oz West Country Fillet steak, potato gratin, wild mushrooms, roasted cherry tomatoes, sauce Diane	£33.95

Sides: Colcannon mash - Home cut chips - Potato gratin - French beans & broccoli - Mixed Salad - **£5.25**
Rocket, red onion, sun blushed tomato & pinenut salad **£5.50** Parmesan & truffle home cut chips **£5.95**

A discretionary 10% service charge will be added to your bill, rest assured that 100% of this goes to our amazing team here at the Three Horseshoes. If you like what we do and would like to join our team, please ask to speak to a manager.