

# LUNCH AT THE THREE HORSESHOES

## APÉRITIFS

Aperol Spritz 8.75 | Nyetimber Classic Cuvée 10.50 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Hoi Sin Duck Spring Rolls 7.25  
Artisan Breads & Wild Garlic Butter 6.00 v  
Marinated Olives, Feta & Garlic 4.75 v  
Beetroot Houmous, Walnuts & Flatbread 6.75   
Air-dried Pork & Fennel Salami, Cornichons 7.75  
Prawn Pil Pil Croquettes 7.25

## ON THE BOARD

Look out for our light lunch options and sandwiches, plus sharing steaks, day-boat fish and our vegetarian dish of the day. We work closely with our British farmers, fishermen and growers, using the best of the season.



## STARTERS

Pea & Watercress Soup, Lemon Oil, Artisan Bread 7.75   
Cornish Lamb Scrumpet, Fennel & Salsa Verde 9.25  
Pressed Leek Terrine, Smoked Mackerel Mousse & Radish Salad 8.75  
Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50  
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00  
Hand-picked Devon Crab, Buttered Crumpet & Pickled Cucumber 12.75

## MAIN COURSES

Mackerel Fillet, Potato Salad & Watercress 14.00  
Grilled Artichoke & Confit Tomato Salad, White Beans, Pine Nuts 15.00   
*Add Crispy Duck or Gorgonzola 4.00*  
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.50  
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 v  
Aubrey's Double Steak Burger, Oglesfield, Pickles & Fries 16.75  
*Add Free-range Bacon or Field Mushroom 2.50*  
Pan-fried Sea Bream, Samphire, Potatoes, Dill & Caper Sauce 22.00  
Pork Schnitzel, Sauce Gribiche & Fries 19.75  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00  
Devon White Chicken, Pomme Purée, Wild Garlic, Morels & Madeira Sauce 23.00  
28 Day Dry-aged Aubrey Allen Steak, Triple-cooked Chips & Rocket  
8oz Rump 23.00 | 10oz Rib Eye 35.00  
*Add Béarnaise or Peppercorn Sauce 3.00*

## SIDES

Maple-glazed Chantenay Carrots 4.75   
Buttered Ratte Potatoes 4.75 v  
Caesar Salad, Anchovies & Aged Parmesan 5.00  
Fennel, Confit Tomato & Rocket Salad 4.75   
Onion Rings 4.75   
Spring Greens, Wild Garlic Butter 4.75 v  
Triple-cooked Chips 5.00   
*Add Truffle & Parmesan 0.75*

v Vegetarian Ingredients  Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

**Allergens:** before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 12.5% service charge is added to all bills, all tips go to the team.

# DINNER AT THE THREE HORSESHOES

## APÉRITIFS

Aperol Spritz 8.75 | Nyetimber Classic Cuvée 10.50 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Hoi Sin Duck Spring Rolls 7.25  
Artisan Breads & Wild Garlic Butter 6.00 v  
Marinated Olives, Feta & Garlic 4.75 v  
Beetroot Houmous, Walnuts & Flatbread 6.75   
Air-dried Pork & Fennel Salami, Cornichons 7.75  
Prawn Pil Pil Croquettes 7.25

## ON THE BOARD

We work closely with our British farmers, fishermen and growers, using the best of the season. Look out for sharing steaks, day-boat fish and our vegetarian dish of the day.





## STARTERS

Pea & Watercress Soup, Lemon Oil, Artisan Bread 7.75   
Cornish Lamb Scrumpet, Fennel & Salsa Verde 9.25  
Pressed Leek Terrine, Smoked Mackerel Mousse & Radish Salad 8.75  
Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50  
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00  
Hand-picked Devon Crab, Buttered Crumpet & Pickled Cucumber 12.75

## MAIN COURSES

Pork Schnitzel, Sauce Gribiche & Fries 19.75  
Grilled Artichoke & Confit Tomato Salad, White Beans, Pine Nuts 15.00   
*Add Crispy Duck or Gorgonzola 4.00*  
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 v  
Pan-fried Sea Bream, Samphire, Potatoes, Dill & Caper Sauce 22.00  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00  
Devon White Chicken, Pomme Purée, Wild Garlic, Morels & Madeira Sauce 23.00  
Merrifield Duck Breast, Dauphinoise Potatoes, Chantenay Carrots & Jus 32.00  
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.50  
Roast Monkfish, Petits Pois à la Française, Smoked Bacon & Basil Oil 28.50  
28 Day Dry-aged Aubrey Allen Steak, Triple-cooked Chips & Rocket  
8oz Rump 23.00 | 10oz Rib Eye 35.00  
*Add Béarnaise or Peppercorn Sauce 3.00*

## SIDES

Maple-glazed Chantenay Carrots 4.75   
Buttered Ratte Potatoes 4.75 v  
Caesar Salad, Anchovies & Aged Parmesan 5.00  
Fennel, Confit Tomato & Rocket Salad 4.75   
Onion Rings 4.75   
Spring Greens, Wild Garlic Butter 4.75 v  
Triple-cooked Chips 5.00   
*Add Truffle & Parmesan 0.75*

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# SUNDAY AT THE THREE HORSESHOES

## APÉRITIFS

Aperol Spritz 8.75 | Nyetimber Classic Cuvée 10.50 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Hoi Sin Duck Spring Rolls 7.25

Artisan Breads & Wild Garlic Butter 6.00 v

Prawn Pil Pil Croquettes 7.25

Marinated Olives, Feta & Garlic 4.75 v

Beetroot Houmous, Walnuts & Flatbread 6.75 

Air-dried Pork & Fennel Salami, Cornichons 7.75

## STARTERS

Pea & Watercress Soup, Lemon Oil, Artisan Bread 7.75 

Cornish Lamb Scrumptet, Fennel & Salsa Verde 9.25

Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50

Hand-picked Devon Crab, Buttered Crumpet & Pickled Cucumber 12.75

## MAIN COURSES

Devon White Chicken, Pomme Purée, Wild Garlic, Morels & Madeira Sauce 23.00

Grilled Artichoke & Confit Tomato Salad, White Beans, Pine Nuts 15.00 

*Add Crispy Duck or Gorgonzola 4.00*

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00

Pan-fried Sea Bream, Samphire, Potatoes, Dill & Capers Sauce 22.00

28 Day Dry-aged Aubrey Allen Rib Eye Steak, Triple-cooked Chips & Rocket 35.00

*Add Béarnaise or Peppercorn Sauce 3.00*

## SUNDAY ROASTS

*Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy*

Aubrey Allen's Dry-aged Sirloin of Beef 23.00

Jimmy Butler's Free-range Pork & Crackling 21.00

Free-range Chicken Supreme, Pork & Sage Stuffing 22.00


Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 18.00 v

## SIDES

To Share - Cauliflower Cheese 6.00 v

Free-range Pork & Sage Stuffing 4.00

Maple-glazed Chantenay Carrots 4.75 

Fennel, Confit Tomato & Rocket Salad 4.75 

## DESSERTS & ARTISAN CHEESE

Bramley Apple Crumble, Custard 8.00 v

Lemon & Mascarpone Cheesecake, Poached Rhubarb, Toasted Pistachio 8.75 v

Valrhona Chocolate Nemesis, Crème Fraîche, Honeycomb 9.95 v

Rum-glazed Pineapple, Coconut Cream, Meringue & Stem Ginger 8.75 

Cherry & Chantilly Cream Choux Bun, Hot Chocolate Sauce 8.50 v

Mini Cheesecake & Choice of Tea or Coffee 7.00

Jude's Ice Cream & Sorbet 7.50 v

*(Choose Three: Madagascan Vanilla, Strawberry, Caramel Cookie Dough or Chocolate Ice Cream, Raspberry or Blood Orange Sorbet)*

Artisan Cheeses: Served ripe & ready with Chutney, Apple & Peter's Yard Crackers

*Choose from: Baron Bigod, Driftwood Goats v, Maida Vale v, Quicke's Vintage Cheddar, Gorgonzola Gran Riserva Mario Costa*

All Five 15.00 | Any Three 8.75 | Smidgen 4.75

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