

# LUNCH AT THE THREE HORSESHOES

## APERITIFS

Aperol Spritz 8.95 | Kir Royale 11.00 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Hoi Sin Duck Spring Rolls 7.25

Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.25 v

Marinated Olives, Feta & Garlic 4.75 v

Sun-dried Tomato & Basil Houmous, Pine Nuts, Flatbread 6.75 🥗

Adriatic Anchovies, Gremolata 6.75

Ham Hock & Vintage Cheddar 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

Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00

Roast Red Pepper Soup, Toasted Seeds, Artisan Bread 7.75 🥗

Pressed Leek Terrine, Smoked Mackerel Mousse & Radish Salad 8.75

Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50

Hand-picked Devon Crab, Heirloom Tomatoes, Chilli & Coriander 12.75

## MAIN COURSES

Mackerel Fillet, Potato Salad & Watercress 14.00

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

Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.50

Pan-fried Seabass, Ratatouille & Shaved Fennel Salad 22.00

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

Devon White Chicken, Roast Garlic Butter, Green Salad & Fries 23.00

Aubrey's Double Steak Burger, Oglefield, Pickles & Fries 17.00

*Add Free-range Bacon or Field Mushroom 2.50*

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

Heirloom Tomatoes, Pickled Shallots & Basil 4.95 v

Caesar Salad, Anchovies & Aged Parmesan 4.95

Summer Greens & Garlic Butter 4.95 v

Maple-glazed Chantenay Carrots 4.95 🥗

Buttered New Potatoes 4.95 v

Onion Rings 4.95 🥗

Triple-cooked Chips 4.95 🥗

*Add Truffle & Parmesan 1.00*

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

## APERITIFS

Aperol Spritz 8.95 | Kir Royale 11.00 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Hoi Sin Duck Spring Rolls 7.25

Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.25 V

Marinated Olives, Feta & Garlic 4.75 V

Sun-dried Tomato & Basil Houmous, Pine Nuts, Flatbread 6.75 

Adriatic Anchovies, Gremolata 6.75

Ham Hock & Vintage Cheddar 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

Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00

Roast Red Pepper Soup, Toasted Seeds, Artisan Bread 7.75 

Pressed Leek Terrine, Smoked Mackerel Mousse & Radish Salad 8.75

Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50

Hand-picked Devon Crab, Heirloom Tomatoes, Chilli & Coriander 12.75

## MAIN COURSES

Pork Schnitzel, Sauce Gribiche & Fries 19.75

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

Pan-fried Seabass, Ratatouille & Shaved Fennel Salad 22.00

Devon White Chicken, Roast Garlic Butter, Green Salad & Fries 23.00

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

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

Merrifield Duck Breast, Pomme Purée, Green Beans & Peppercorn Jus 32.00

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

Heirloom Tomatoes, Pickled Shallots & Basil 4.95 V

Caesar Salad, Anchovies & Aged Parmesan 4.95

Summer Greens & Garlic Butter 4.95 V

Maple-glazed Chantenay Carrots 4.95 

Buttered New Potatoes 4.95 V

Onion Rings 4.95 

Triple-cooked Chips 4.95 

*Add Truffle & Parmesan 1.00*

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

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# SUNDAY AT THE THREE HORSESHOES

TWO COURSES 28.50 | THREE COURSES 33.50

Includes starters, roasts and puddings

## APERITIFS

Aperol Spritz 8.95 | Kir Royale 11.00 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Hoi Sin Duck Spring Rolls 7.25

Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.25 v

Ham Hock & Vintage Cheddar Croquettes 7.25

Marinated Olives, Feta & Garlic 4.75 v

Sun-dried Tomato & Basil Houmous, Pine Nuts, Flatbread 6.75

Adriatic Anchovies, Gremolata 6.75

## STARTERS

Roast Red Pepper Soup, Toasted Seeds, Artisan Bread 7.75

Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25

Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50

Hand-picked Devon Crab, Heirloom Tomatoes, Chilli & Coriander 12.75

## MAIN COURSES

Devon White Chicken, Roast Garlic Butter, Green Salad & Fries 23.00

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

Pan-fried Seabass, Ratatouille & Shaved Fennel Salad 22.00

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

Add Crispy Duck or Gorgonzola 4.00

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

Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 19.50 v

Roast Of The Day - Available On The Board

## SIDES

To Share - Cauliflower Cheese 6.25 v

Free-range Pork & Sage Stuffing 4.25

Maple-glazed Chantenay Carrots 4.95

Heirloom Tomatoes, Pickled Shallots & Basil 4.95 v

## DESSERTS & ARTISAN CHEESE

Bramley Apple Crumble, Custard 8.00 v

Lemon & Mascarpone Cheesecake, Elderflower Strawberries, Almond Crumble 8.75 v

Valrhona Chocolate Nemesis, Crème Fraîche, Honeycomb 9.95 v

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

Vanilla Pannacotta, Raspberry Compote 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 9.50 | Smidgen 4.75

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

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# SUMMER AT THE THREE HORSESHOES

## DESSERTS

Lemon & Mascarpone Cheesecake, Elderflower Strawberries, Almond Crumble 8.75 V

Valrhona Chocolate Nemesis, Crème Fraîche, Honeycomb 9.95 V

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

Vanilla Pannacotta, Raspberry Compote 8.50 V

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 8.75 V

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)*

## TOUCH OF SWEETNESS

Mini Cheesecake & Choice of Tea or Coffee 7.00

## ARTISAN CHEESE

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

### BARON BIGOD

An exceptional farmhouse British Brie, Baron Bigod (pronounced by-god) is handmade at Fen Farm Dairy in Suffolk. A favourite of many top chefs and often found gracing the tables of royalty, it's creamy, oozy, and delicious!

### DRIFTWOOD GOATS V

Velvety and silky, this small-batch goats' cheese is produced by White Lake Cheese using milk from their own herd. Roger, a third-generation farmer and cheesemaker, is at the forefront of the artisan cheese sector.

### MAIDA VALE V

Winner of Best Cow's Milk Cheese in the 2021 Artisan Cheese Awards, this semi-soft Brie-style cheese is ale-washed using a local IPA. A buttery, creamy, and flavourful British cheese at its finest.

### QUICKE'S VINTAGE CHEDDAR

Mary Quicke and her family have been farming in Devon for almost 500 years, and this vintage Cheddar is one of the longest-aged of its kind in the world. A rich, intense, crumbly cheese made using milk from grass-fed cows. Distinctive and full of flavour, from award-winning cheesemaker, Quicke's.

### GORGONZOLA GRAN RISERVA MARIO COSTA

A soft, blue, creamy cheese from a small producer just outside Milan. In our opinion, one of the very best!

All Five Cheeses 15.00      Any Three Cheeses 9.50      A Smidgen of Cheese 4.75

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

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