



One Course: £12, Two Courses: £16, Three Courses: £20

CHICKEN LIVER PARFAIT

red onion jam, pea shoots, balsamic glaze, pickled vegetables, croutons

CURED SALMON & PRAWN

marie rose, confit tomatoes, toasted nuts, baby gem

BLUE CHEESE PANACOTTA (V)

strawberries, balsamic glaze, tomatoes, hazelnuts

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BEER BATTERED HAKE

charred lemon, minted peas, cream tartar sauce, new potatoes

COTSWOLDS CHICKEN BREAST

creamed mushrooms, buttered kale, mustard mash

MUSHROOM RISSOTTO

brie-de-Meaux, spring onion, truffle oil

Buttered New Potatoes - £3.00 Seasonal Vegetables - £3.00 House Chips - £3.00 Mixed Salad - £3.00

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STRAWBERRY CHEESECAKE

strawberry and cream ice cream, strawberries

LEMON POSSET

berry compote, mango sorbet, pistachios

CHOCOLATE AND MINT DELICE

chocolate soil, poached fruit, vanilla ice cream

STICKY TOFFEE SPONGE

salted toffee sauce & vanilla ice cream

THE FAMOUS HORSESHOES CHEESE BOARD

Trio of Cheeses – (supplement £3.50)

see over for today's options



THE FAMOUS HORSESHOES CHEESE BOARD

Golden Cross (V)

East Sussex, England, soft, goat's milk, unpasteurised

Cornish Smuggler (V)

North Cornwall, England, semi soft, cow's milk, pasteurised

Brie De Meaux

France, soft, cow's milk, unpasteurised

Barkham Blue (V)

Barkham, cow's milk, pasteurised

Blackbomber (V)

Rhyl, Wales, hard, cow's milk, pasteurised

Blacksticks Blue (V)

Lancashire, soft, cow's milk, pasteurised

Perl Las (V)

Wales, semi soft, cow's milk, pasteurised

Sage Derby (V)

Derby, semi hard, cow's milk, pasteurised

Comte

France, semi-hard, cow's milk, unpasteurised

Cropwell Stilton (V)

Nottinghamshire, semi soft, cow's milk, pasteurised

Stinking Bishop

Gloucestershire, pasteurised cows milk, semi soft

Lincolnshire Poacher

Lincolnshire, hard, cow's milk, unpasteurised

All served with celery, grapes, homemade chutney & cheese biscuits