

THE
HORSESHOES

THIS IS A SAMPLE MENU
À LA CARTE MENU

TO START

PAN FRIED SCALLOPS (GF)..... 12	PAN FRIED PACKINGTON FARM
burnt apple puree, apple salad, golden sultanas	CHICKEN LIVERS 8.5
BAKED BEETROOT & BLUE CHEESE MOUSSE (V)..... 8	brandy and wholegrain mustard cream sauce, rustic bread
sweetened chicory, toasted peanuts	SMOKED BUTTERLEY TOP FARM
LEMON DRIZZLE GIN CURED SALMON (GF)..... 10	HAM HOCK TERRINE 8.5
spiced crayfish, Bloody Mary sauce, pickled cucumber	tomato, ginger and raisin chutney, ciabatta crouton
	MARINATED TOFU (VE)..... 8
	shredded white cabbage, chilli, coriander

MAINS

ROASTED RUMP OF UPPER	10OZ HARDWICK PARK FARM SIRLOIN STEAK (GF)..... 26
VICARWOOD FARM LAMB (GF)..... 20	creamed Mushrooms, confit tomatoes, chips
baby beets, poached apricots , spring onion mash	<i>Peppercorn Sauce, Blue Cheese Sauce, Mushroom Sauce...2.00</i>
BRAISED HARDWICK PARK FARM OX CHEEK (GF)..... 19	7OZ HARDWICK PARK FARM FILLET STEAK (GF)..... 28
Madeira sauce, horseradish mash potato, baby vegetables	creamed mushrooms, confit tomatoes, chips
BEER BATTERED HAKE (GF)..... 18.5	BRAISED LENTIL SHEPHERD'S PIE (VE)..... 13
crispy potatoes, minted peas, charred lemon, warm tartare sauce	baby beets, olive oil mashed potato
POACHED MONKFISH (GFO)..... 26	SPICED COUS COUS (VE)..... 13
saffron risotto, crispy parma ham, chilli squid	pan fried lettuce, soy sauce, confit aubergine

SIDES: *New potatoes, Seasonal Vegetables, Chips, Side Salad.....4.00 each*

DESSERT

LEMON CURD ETON MESS (GF)..... 6.5	WHITE CHOCOLATE AND ORANGE MOUSSE..... 6.5
almond shortbread, orange meringue, vanilla and honey cream	poached grottine cherries, Kirsch ice cream
COCONUT PANNA COTTA (VE)..... 6.5	PECAN AND WALNUT STICKY TOFFEE PUDDING 6.5
roasted pineapple, mango sorbet	Amarula caramel sauce, cinnamon ice cream
	HORSESHOES CHEESE SELECTION 4/7..... 12/16

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.