

THE  
**HORSESHOES**

THIS IS A SAMPLE MENU  
**FIXED PRICE MENU**

AVAILABLE WEDNESDAY TO FRIDAY & SATURDAY LUNCHTIME

1 COURSE £16.00 | 2 COURSES £20.50 | 3 COURSES £25.00

**TO START**

SMOKED BUTTERLEY TOP FARM HAM HOCK TERRINE  
tomato, ginger and raisin chutney, ciabatta crouton

BAKED BEETROOT & BLUE CHEESE MOUSSE (V)  
sweetened chicory, toasted peanuts

LEMON DRIZZLE GIN CURED SALMON (GF)  
spiced crayfish, Bloody Mary sauce, pickled cucumber

**MAINS**

BEER BATTERED HAKE (GF)  
crispy potatoes, minted peas, charred lemon, warm tartare

BRAISED LENTIL SHEPHERD'S PIE (VE)  
baby beets, olive oil mashed potato

PAN FRIED CHICKEN BREAST  
buttered spinach, tomato ragu, olives and chorizo, crispy new potatoes

**DESSERT**

LEMON CURD ETON MESS (GFO)  
almond shortbread, orange meringue, vanilla and honey cream

COCONUT PANNA COTTA (VE)  
roasted pineapple, mango sorbet

WHITE CHOCOLATE AND ORANGE MOUSSE  
poached grottine cherries, Kirsch ice cream

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.

(GF) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (VE) Vegan