

THE
HORSESHOES

THIS IS A SAMPLE MENU
SUNDAY MENU

2 COURSES £24.00 | 3 COURSES £30.00

TO START

SOUP OF THE DAY

rustic bread

BAKED BEETROOT & BLUE CHEESE MOUSSE (V)

sweetened chicory, toasted peanuts

LEMON DRIZZLE GIN CURED SALMON (GF)

spiced crayfish, Bloody Mary sauce, pickled cucumber

SMOKED BUTTERLEY TOP FARM HAM HOCK TERRINE

tomato, ginger and raisin chutney, ciabatta crouton

MAINS

UPPER VICARWOOD FARM LEG OF LAMB

minted jus, root vegetables

ROAST HARDWICK PARK FARM SIRLOIN BEEF

Yorkshire pudding, roast potatoes, rosemary jus

BUTTERLEY FARM LOIN OF PORK

sage and onion stuffing, apple sauce, sage jus

BEER BATTERED HAKE (GF)

crispy potatoes, minted peas, charred lemon, warm tartare

SPICED COUS COUS (VE)

pan fried lettuce, soy sauce, confit aubergine

DESSERT

COCONUT PANNA COTTA (VE)

roasted pineapple, mango sorbet

WHITE CHOCOLATE AND ORANGE MOUSSE

poached grottine cherries, Kirsch ice cream

PECAN AND WALNUT STICKY TOFFEE PUDDING

Amarula caramel sauce, cinnamon ice cream

HORSESHOES 4 CHEESES SELECTION

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