


  
**THE**  
**HORSESHOES**

## À LA CARTE MENU

### TO START

PARMA HAM & BASIL MARINATED MOZZARELLA (GF)... .. 8 roast artichoke, dried tomatoes	GOATS CHEESE & WALNUT MOUSSE (GF) ..... 7 honey glazed beetroot, raisin puree
SMOKED SALMON (GFO) ..... 8 pickled cucumber, lemon creme fraiche	MARINATED VEGAN FETA SALAD (VE)(GF) ..... 8 black olive tapenade, basil dressing, strawberries
SOUP OF THE DAY (V)..... 6 rustic bread	

### MAINS

LENTIL SHEPHERDS PIE (VE)(GF) ..... 12 olive oil mash, wilted spinach	7OZ FILLET OF BEEF (GF) ..... 29 confit tomatoes, mushroom, chips sauces: peppercorn, mushroom, blue cheese.....2.00 each
ROASTED COD SPRING ONION & PARMESAN RISOTTO..... 17 stewed peppers, chorizo, spinach, chive cream sauce	10OZ RIBEYE STEAK (GF) ..... 24 confit tomatoes, mushroom, chips sauces: peppercorn, mushroom, blue cheese.....2.00 each
MISO PORK BELLY (GFO) ..... 17 pak choi, beansprouts, pepper purée, sweet potatoes, five spice cream sauce	ROAST RUMP OF LAMB (GF) ..... 19 goats cheese, beetroot, thyme jus, olive tapenade, sweet potato
PAN FRIED CHICKEN BREAST ..... 16 peas, leeks, bacon, new potatoes	BRAISED BLADE OF BEEF..... 18 horseradish mash potato, mushroom & leek cream sauce, sage crumb

**SIDES:** *New potatoes, Seasonal Vegetables, Chips, Side Salad.....3.50 each*

### DESSERT

BLACKBERRY WHITE CHOCOLATE CHEESECAKE ..... 6.5 lemon curd puree, raspberry sorbet	COCONUT ARANCINI..... 6.5 burnt pineapple and chilly salsa, mango sorbet (VE)
TREACLE TART..... 6.5 vanilla ice cream	HORSESHOES CHEESE SELECTION 4 ..... 12 grapes, celery, crackers, chutney, 4 cheeses
STICKY TOFFEE PUDDING ..... 6.5 caramel sauce, vanilla 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.

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**HORSESHOES**

## FIXED PRICE MENU

1 COURSE £16 | 2 COURSES £20.50 | 3 COURSES £25.00

### TO START

#### SOUP OF THE DAY

rustic bread

#### COARSE CHICKEN LIVER TERRINE (GFO)

red onion chutney, ciabatta crouton, black pudding puree

#### SMOKED SALMON

pickled cucumber, lemon creme fraiche

#### MARINATED VEGAN FETA SALAD (VE)

black olives, basil dressing

### MAINS

#### MINTED LAMB PIE

chips, peas

#### BAKED SALMON

heritage tomatoes, crispy potatoes, crumbled feta

#### GNOCCHI (V)

butternut squash, leeks, chive cream sauce, Berkwell Cheese

### DESSERT

#### STICKY TOFFEE PUDDING

caramel sauce, vanilla ice cream

#### CHOCOLATE & HAZELNUT BROWNIE

chocolate sauce, vanilla ice cream

#### RASPBERRY CRÈME BRÛLÉE (GFO)

shortbread, raspberry sorbet

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