

THE
HORSESHOES

À LA CARTE MENU

TO START

<p>BEETROOT CURED SALMON 8 mixed leaf, saffron mayonnaise</p> <p>VEGAN FETA SALAD (VE) 8 white cabbage, coriander, chilli, peppers, hoisin sauce</p> <p>BLUE CHEESE MOUSSE 8 pickled celery, poached grapes, lemon & rye crumb</p> <p>SMOKED DUCK BREAST..... 8 candied beetroot, celeriac remoulade, chicory</p>	<p>GRILLED MACKEREL 7 pak choi, bean sprouts, miso cream sauce, roasted sesame seeds, coriander</p> <p>BRESAOLA, PARMA HAM AND SALAMI 9 marinated artichoke, olives, hummus, pickled radish</p> <p>PAN FRIED SCALLOPS 14 chorizo, clams, chive cream sauce</p> <p>SOUP OF THE DAY 5 rustic bread</p>
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MAINS

<p>PAN FRIED HALIBUT & KING PRAWNS 26 dill cream sauce, beetroot, heritage tomatoes, new potatoes</p> <p>BRAISED BLADE OF BEEF (GFO) 18 <i>mashed potatoes, mushroom cream sauce, carrot purée</i></p> <p>VEGAN LENTIL & BEAN SHEPHERD'S PIE (VE) 12 <i>olive oil mash, seasonal vegetables</i></p> <p>BELLY OF PORK 17 <i>braised red cabbage, mash potatoes, wholegrain mustard cream sauce</i></p> <p>PROVENCAL VEGETABLE RISOTTO (V) 12 <i>halloumi, tomato sauce</i></p> <p>CORN FED CHICKEN BREAST 16 <i>tomato sauce, chorizo, mixed beans, sweet potatoes</i></p>	<p>7OZ FILLET OF BEEF (GF) 30 confit tomatoes, mushrooms, chips sauces: peppercorn, mushroom, blue cheese.....2.50 each</p> <p>10OZ RIBEYE STEAK (GF) 25 confit tomatoes, mushrooms, chips sauces: peppercorn, mushroom, blue cheese.....2.50 each</p> <p>ROAST RUMP OF LAMB (GF) 22 <i>peas, bacon, baby onions, new potatoes, chive cream sauce</i></p> <p>GRILLED PLAICE 19 saffron gnocchi, fennel cream sauce</p> <p>STEAK & ALE PIE 15 <i>chips, peas, gravy</i></p>
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SIDES: *New potatoes, Seasonal Vegetables, Chips, Side Salad.....3.50 each*

DESSERT

<p>DARK CHOCOLATE DELICE..... 6.5 toffee sauce, chantilly cream</p> <p>HAZELNUT & GINGER SPONGE..... 6.5 vanilla ice cream, toffee sauce</p>	<p>HORSESHOES CHEESE SELECTION 12 grapes, celery, crackers, chutney, 4 cheeses</p> <p>LEMON POSSET 6.5 watermelon, watermelon gel, raspberry sorbet</p>
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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.