

THE
HORSESHOES

LUNCH MENU

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

TO START

SOUP OF THE DAY

rustic bread

HAM HOCK & BLACK PUDDING TERRINE

saffron pickled vegetables, ciabatta crouton

SALMON GRAVLAX AND CRAYFISH

mixed leaf, marie rose sauce

GOAT'S CHEESE MOUSSE

candied beetroot, confit tomatoes, hazelnut crumb

MAINS

PACKINGTON PORK CHOP

bacon and chorizo mash potato, wholegrain cream sauce

PAN FRIED SEA BASS

spring onion risotto, clams, basil cream sauce

MUSHROOM GNOCCHI (V)

truffle oil, berkswell cheese

DESSERT

HAZELNUT & GINGER SPONGE

vanilla ice cream, toffee sauce

LEMON POSSET

poached strawberries, raspberry sorbet

DARK CHOCOLATE DELICE

chantilly cream, toffee sauce

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.