



1 Course £18 | 2 Courses £25 | 3 Courses £31

STARTERS

CHARCUTERIE BOARD | Parma Ham, Bresaola, Chorizo, Salami, Olives

MARINATED CHICKEN WINGS | Thai Mayo, Mixed Leaf, Mint Yoghurt

FETA SALAD (V) | * Olives, Sundried Tomatoes, Pesto, Mixed Leaf

TOASTED GOATS CHEESE TERRINE | Beetroot, Tomato Chilli Jam

WARM SMOKED SAUSAGE & POTATO SALAD | * BBQ Mayonnaise

PRAWN COCKTAIL (GFO) | Baby Gem, Confit Lemon, Marie Rose, Bread & Butter

SOUP OF THE DAY (GFO)(V)(VEO) | Sourdough Bread, Balsamic & Smoked Sea Salt Butter

HAM HOCK & ASPARAGUS TERRINE | Celeriac Remoulade, Poached Prunes, Focaccia Crouton

SMOKED SALMON CAESAR SALAD | * Parmesan, Anchovies, Olives, Tomatoes, Crouton

MAINS

8 OZ FLAT IRON STEAK | Beef Tomato, Thick Fries, Mushroom Cream Sauce (£6 supplement)

SLOW COOKED PORK BELLY (GF) | Mashed Potato, Peas, Spring Onion, Bacon, Cream Sauce

BRAISED BLADE OF BEEF | Mashed Potato, Mushroom Cream Sauce

FISH & CHIPS (GF) | Haddock, Chips, Peas, Tartar Sauce

HORSESHOES BEEF BURGER | Burger Relish, Mature Cheddar, Bacon, Gem Lettuce, Sriracha Mayonnaise, Tomato, Thick Fries

MUSHROOM & RED ONION RAVIOLI (VEO)(V) | * Mushroom & Truffle Cream Sauce

PAN FRIED SALMON | Asian Vegetables, Jasmine Sticky Rice, Miso Cream Sauce (£3 Supplement)

PAN FRIED POLLOCK | Crushed New Potatoes, Asparagus, Peas, Saffron Cream Sauce

ASPARAGUS & GOATS CHEESE GNOCCHI | * Chive Cream Sauce, Deep Fried Halloumi

PIE OF THE DAY | Chips, Peas, Rosemary Gravy

SIDES

House Fries, House Chips, Seasonal Vegetables, Seasonal Salad £4

**Available as main or starter*

DESSERTS

ETON MESS | Chantilly Cream, Strawberries, Meringue

LEMON POSSET | Strawberry Compote, Meringue

LEMON CURD CHEESECAKE | Mandarin Sorbet

PRALINE CREME BRULEE | Pink Peppercorn Shortbread

STICKY TOFFEE PUDDING | Toffee Sauce, Salted Caramel Ice Cream

WARM CHOCOLATE TART | Griottine Cherries, Chantilly Cream

THE HORSESHOES CHEESE BOARD (GFO) | Comte, Soft Bath, Kidderton Ash, Harrogate Blue, Celery, Grapes, Chutney, Quince (£7 supplement)

Allergies and dietary requirements: We regret we cannot guarantee any of our food is totally allergen free. 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.