

TO KICK OFF..

Choice of real ales from £3.60 a pint
 Glass of Champagne, Joseph Perrier Cuvée Royale Brut NV. (125ml) £9.50
 To Share: Hummus, Baba Ganoush, Tzatsiki & Flatbread (v) £12.00
 Spiced Lentil Falafel with Sweet Chilli Sauce (v) £4.50
 Olives (v) £4.00 | Almonds (n) (v) £4.00 | Pork Crackling with Apple Sauce £4.00 | Chorizo £5.00
 Salt Cod Croquettes, Caper Mayonnaise £4.50

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Baked Cauliflower Soup (v) <i>Herb Dumplings, Truffle Oil</i>	£6.50
Chickpea Pancake (v) (n) <i>Roast Squash, Spiced Yoghurt, Walnuts</i>	£7.00
Fig & Goat's Cheese Tart (v) <i>Roast Chicory, Balsamic & Honey Dressing</i>	£7.50
Game Terrine <i>Pear Chutney, Sourdough Toast</i>	£7.50
Wood Pigeon <i>White Bean Purée, Red Onion & Stilton Salad</i>	£8.00
To Share: Galician Sardines <i>Toast</i>	£12.00

SIDES

Lemon Roasted New Potatoes (v)	£4.00
Chips (v)	£4.00
Creamed Leeks (v)	£4.00
Root Vegetables (v)	£4.00
Wilted Spinach (v)	£4.00
Mixed Leaf Salad (v)	£4.00

MAINS

Jerusalem Artichoke & Sage Risotto (v) <i>Tenderstem Broccoli, Buffalo Ricotta</i>	£8.00 / £13.00
Harvest Bowl (v) <i>Minted Couscous, Smoked Aubergine, Avocado, Vine Tomato, Rocket & Toasted Seeds</i>	£8.00 / £13.00
<div style="display: flex; justify-content: space-around; border: 1px solid black; padding: 5px;"> Add Chicken Breast + £3.50 Add Halloumi + £3.50 </div>	
Sausages & Mash <i>Steamed Greens, Onion Gravy</i>	£13.50
Steak & Wild Mushroom Suet Pudding <i>Root Vegetables, Savoy Cabbage, Red Wine Sauce</i>	£13.50
Guinea Fowl Breast <i>Thyme Potato Cake, Creamed Baby Chard, Glazed Carrots</i>	£16.50
Duck Breast <i>Pearl Barley, Curly Kale, Port Reduction</i>	£19.00
10oz Flat Iron Steak <i>Garlic Mushrooms, Baby Spinach, Peppercorn Sauce & Chips</i>	£22.00
10oz Ribeye Steak* <i>Garlic Mushrooms, Baby Spinach, Peppercorn Sauce & Chips</i>	£25.00
21oz Manhattan Steak (For Two To Share) <i>Garlic Mushrooms, Baby Spinach, Peppercorn Sauce & Chips</i>	£49.00

FISH BOARD

Please also see our fish board. Fish is delivered fresh daily and comes from a sustainable source.

*Cambuscuisine donates 25p from each Ribeye Steak purchased to a local charity, Wintercomfort for the Homeless.

The Three Horseshoes has entered an exciting new phase as part of Cambscuisine, a local group of independent restaurants. You may have noticed we've made a few changes. For instance, the white tablecloths are gone but the menu is still keenly prepared, presented and served by a knowledgeable team. We have aimed to deliver a high-quality offer with a more traditional approach and broader appeal.

The wine list is thoroughly researched and focused on the Languedoc-Roussillon region of France. Real ales and lagers are from local breweries.

SANDWICHES

Available Monday-Saturday Lunchtimes.

Open Sandwiches on Grilled Sourdough Bruschetta with Mixed Leaf Coleslaw & Chips
All £9

Smoked Salmon & Cream Cheese

Buttermilk Fried Chicken, Pepper Pesto

Halloumi & Roasted Vegetables (v)

CHILDREN'S MENU

Main Course & Scoop of Ice Cream
£7

Mac 'n' Cheese (v)

Fish Fingers, Peas & Chips

Sausage, Peas & Mash

Pitta Bread Pizza (v)

SET MENU

*Available Monday-Friday Lunchtimes
(Excludes Bank Holidays)*

£16 for 2 courses | £22 for 3 courses

STARTERS

Baked Cauliflower Soup (v)
Herb Dumplings, Truffle Oil

Crayfish Cocktail
Baby Gem, Cucumber, Pepper Purée

Game Terrine
Pear Chutney, Sourdough Toast

MAINS

Harvest Bowl (v)
Minted Couscous, Smoked Aubergine, Avocado, Vine Tomato, Rocket & Toasted Seeds

Add Chicken Breast + £3.50

Add Halloumi + £3.50

Gilt Head Bream
White Bean Stew, Spinach, Salsa Verde

Sausages & Mash
Steamed Greens, Onion Gravy

DESSERTS

Pear Crumble (v)
Maple Syrup Ice Cream

Rice Pudding Croquettes (v)
Apple & Star Anise Compote, Crème Fraîche

Two Cheese Cheeseboard
Served with Biscuits, Chutney & Grapes