



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, Crudités & Flatbread £12.00
 Spiced Lentil Falafel with Sweet Chilli Sauce £4.50
 Olives £4.00 | Almonds (n) £4.00

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Baked Cauliflower Soup £6.50
Crostini, Truffle Oil

Chickpea Pancake (n) £7.00
Roast Squash, Walnuts

MAINS

Jerusalem Artichoke & Sage Risotto £8.00 / £13.00
Tenderstem Broccoli

Harvest Bowl £8.00 / £13.00
*Minted Couscous, Smoked Aubergine, Avocado, Vine Tomato,
 Rocket & Toasted Seeds*

SIDES

All £4

Lemon Roasted New Potatoes
 Chips
 Root Vegetables
 Wilted Spinach
 Mixed Leaf Salad



The Three Madingley Horseshoes

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.

SET MENU

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

£16 for 2 courses | £22 for 3 courses

STARTER

Baked Cauliflower Soup
Crostini, Truffle Oil

MAIN

Harvest Bowl
*Minted Couscous, Smoked Aubergine, Avocado, Vine Tomato,
Rocket & Toasted Seeds*

DESSERT

Poached Pear
Lemon & Thyme Sorbet

SANDWICHES

Available Monday-Saturday Lunchtimes.

**Open Sandwiches on Grilled Sourdough Bruschetta
with Mixed Leaf Salad & Chips**
£9

Roasted Vegetables & Pepper Pesto

CHILDREN'S MENU

Please ask us which dishes are suitable as child portions.





The Three Madingley
Horseshoes

DAIRY-FREE & VEGAN

Puddings

Poached Pear, Lemon & Thyme Sorbet	£7.50
Poached Rhubarb, Ginger Crumb, Lemon & Thyme Sorbet	£7.50
Homemade Sorbets	£7.00
<i>Please ask server.</i>	

Pudding Wines

Muscat de Rivesaltes, Domaine Treloar.

£7.35 (125ml glass) / £29 (500ml Bottle)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate. Works well with cheese & puddings.

Maury Blanc, Domaine des Soulanes, Maury AOC.

£4.50 (70ml glass) / £8.00 (125ml glass) / £38 (Bottle)

From a single and very old vineyard of Grenache Gris and Grenache Blanc. The nose alone is thrilling. Sweet, balanced, fresh and long. A surprisingly good cheese accompaniment.

Maury Rouge, Domaine des Soulanes, Maury AOC.

£4.80ml (70ml glass) / £8.90 (125ml glass) / £40 (Bottle)

From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.

Hot Drinks

Kandula Teas	£2.30	Espresso/Macchiato	£2.00
Black/White Coffee	£2.30	Double Espresso/Macchiato	£2.80
Cappuccino	£2.60	Mocha	£2.70
Latte	£2.60	Hot Chocolate	£2.60

After Dinner Drinks

Cognacs & Armagnacs

Trijol VS Classic	£4.20
<i>House Cognac.</i>	
Maxime Trijol VSOP Grande Champagne	£5.80
<i>Well-structured body. Mellow and rich.</i>	
Maxime Trijol XO Grande Champagne	£9.90
<i>Deep gold in colour. Opulent.</i>	
Château de Laubade VSOP Armagnac	£4.75
<i>Ripe fruits create a soft & delicate mouth feel.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex & structured. Aromatic persistence.</i>	

House Whiskies

Highland Queen	£3.00
<i>Blended House Whisky.</i>	
English Whiskey Co. Chapter 14	£4.50
<i>Fresh fruity & light.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy & soft with a creamy, vanilla finish.</i>	

Single Malt Whiskies

An Cnoc 12yr Highland	£4.10
<i>Winter spices & toasted grains on palate.</i>	
Benromach 10yr Speyside	£5.00
<i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>	
Caol Ila 12yr Islay	£6.20
<i>Smoked hickory & ham on palate. Long peppery finish.</i>	

Digestifs & Liqueurs

Edradour Scottish Cream Liqueur (50ml)	£3.60
Boulard Calvados Pays d'Auge	£6.60
<i>Mainly apple with hints of vanilla.</i>	
Diplomático, Ron de Venezuela Dark Rum	£6.30
<i>Luscious mouth coating texture from this 12 year old dark rum.</i>	
All Liqueur Coffees	£6.50

All spirits are served in 35ml measures, unless specified otherwise.