



## TO KICK OFF..

Glass of Champagne, Joseph Perrier Cuvée Royale Brut NV. (125ml) £9.50

To Share: Hummus, Baba Ganoush, Crudités & GF Bread (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

## STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Baked Cauliflower Soup (v) £6.50  
*GF Crostini, Truffle Oil*

Chickpea Pancake (v) (n) £7.00  
*Roast Squash, Spiced Yoghurt, Walnuts*

Game Terrine £7.50  
*Pear Chutney, GF Toast*

Wood Pigeon £8.00  
*White Bean Purée, Red Onion & Stilton Salad*

To Share: Galician Sardines £12.00  
*GF Toast*

## MAINS

Jerusalem Artichoke & Sage Risotto (v) £8.00 / £13.00  
*Tenderstem Broccoli, Buffalo Ricotta*

Harvest Bowl (v) £8.00 / £13.00  
*Puy Lentils, Smoked Aubergine, Avocado, Vine Tomato, Rocket & Toasted Seeds*

Add Chicken Breast + £3.50

Add Halloumi + £3.50

Guinea Fowl Breast £16.50  
*Thyme Potato Cake, Creamed Baby Chard, Glazed Carrots*

Duck Breast £19.00  
*Potato Cake, Curly Kale, Port Reduction*

10oz Flat Iron Steak £22.00  
*Garlic Mushrooms, Baby Spinach, Peppercorn Sauce & Chips*

10oz Ribeye Steak\* £25.00  
*Garlic Mushrooms, Baby Spinach, Peppercorn Sauce & Chips*

21oz Manhattan Steak (For Two To Share) £49.00  
*Garlic Mushrooms, Baby Spinach, Peppercorn Sauce & Chips*

## 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

## 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 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.

## SANDWICHES

Available Monday-Saturday Lunchtimes.

Open Sandwiches on Grilled  
GF Bread with  
Mixed Leaf Coleslaw & Chips  
All £9

*Smoked Salmon & Cream Cheese*

*Halloumi & Roasted Vegetables (v)*

## CHILDREN'S MENU

Main Course & Scoop of Ice Cream  
£7

Fish Fingers, Peas & Chips

*Please ask us which starters  
and mains are also available as  
a child's portion.*

## SET MENU

Available Monday-Friday Lunchtimes  
(Excludes Bank Holidays)

£16 for 2 courses | £22 for 3 courses

### STARTERS

Baked Cauliflower Soup (v)  
*GF Crostini, Truffle Oil*

Crayfish Cocktail  
*Baby Gem, Cucumber, Pepper Purée*

Game Terrine  
*Pear Chutney, GF Toast*

### MAINS

Harvest Bowl (v)  
*Puy Lentils, 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*

### DESSERTS

Poached Pear (v)  
*Lemon & Thyme Sorbet*

Two Cheese Cheeseboard  
*Served with Chutney & Grapes*





FISH BOARD

All fish is delivered fresh daily. These dishes change regularly and are from a sustainable source.

STARTERS

Scottish Rope Grown Mussels £7.00 / £12.50  
*Lemongrass, Thyme & White Wine, GF Bread*

Crayfish Cocktail £8.00  
*Baby Gem, Cucumber, Pepper Purée*

Pan-Fried Scallops £10.50  
*Puy Lentils, Caramelised Shallot, Thyme Vinaigrette*

MAINS

Gilt Head Bream £16.00  
*White Bean Stew, Spinach, Salsa Verde*

Whole Baked Seabass £17.50  
*Roast New Potatoes, Rocket & Parmesan Salad*





The **Three** Madingley  
**Horseshoes**

GLUTEN-FREE

## Puddings

Poached Pear, Lemon & Thyme Sorbet	£7.50
Poached Rhubarb, Dried Bananas, Lemon & Thyme Sorbet	£7.50
Affogato - Scoop of Vanilla Ice Cream, Espresso Shot	£5.50
PX Affogato - Swap Espresso Shot For Pedro Ximenes Sherry	£5.95
Homemade Ice Creams (3 Scoops)	£7.00
<i>Please ask server.</i>	

British Cheeses 3 Cheeses £9.50 / 4 Cheeses £12.00  
*Choose 3 or 4 pieces from the following: Norfolk Dapple, Mrs Bell's Blue, Baron Bigod, Cerney Ash Goat's Cheese. All served with grapes, chutney.*

## 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

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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

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### 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 &amp; delicate mouth feel.</i>	
Château de Laubade XO Armagnac	£7.00
<i>Complex &amp; 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 &amp; light.</i>	
Green Spot Irish Pot Still	£5.70
<i>Spicy &amp; soft with a creamy, vanilla finish.</i>	

### Single Malt Whiskies

An Cnoc 12yr Highland	£4.10
<i>Winter spices &amp; 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 &amp; 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.*