

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 (v) £12.00
 Spiced 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

STARTERS

(Bread is complimentary – 2nd helpings £1.50)	
Baked Cauliflower Soup (v)	£6.50
<i>Crostini, Truffle Oil</i>	
Chickpea Pancake (v) (n)	£7.00
<i>Roast Squash, Walnuts</i>	
Game Terrine	£7.50
<i>Pear Chutney, Sourdough Toast</i>	
To Share: Galician Sardines	£12.00
<i>Toast</i>	

SIDES

Lemon Roasted New Potatoes (v)	£4.00
Chips (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)	£8.00 / £13.00
<i>Tenderstem Broccoli</i>	
Harvest Bowl (v)	£8.00 / £13.00
<i>Minted Couscous, Smoked Aubergine, Avocado, Vine Tomato, Rocket & Toasted Seeds</i>	
Add Chicken Breast + £3.50	
Steak & Wild Mushroom Suet Pudding	£13.50
<i>Root Vegetables, Savoy Cabbage, Red Wine Sauce</i>	
Guinea Fowl Breast	£16.50
<i>Lemon Roasted New Potatoes, Spinach, Glazed Carrots</i>	
Duck Breast	£19.00
<i>Pearl Barley, Curly Kale, Port Reduction</i>	
10oz Flat Iron Steak	£22.00
<i>Vine Tomatoes, Baby Spinach, Red Wine Sauce & Chips</i>	
10oz Ribeye Steak*	£25.00
<i>Vine Tomatoes, Baby Spinach, Red Wine Sauce & Chips</i>	
21oz Manhattan Steak (For Two To Share)	£49.00
<i>Vine Tomatoes, Baby Spinach, Red Wine Sauce & Chips</i>	

FISH BOARD

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

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



The Three Horseshoes

Madingley

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 Salad & Chips
All £9

Smoked Salmon

Roasted Vegetables & Pepper Pesto (v)

CHILDREN'S MENU

Main Course £7

Fish Fingers, Peas & Chips

Sausage, Peas & Chips

Please ask us which starters & mains are also available in 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)
Crostini, 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

Gilt Head Bream
White Bean Stew, Spinach, Salsa Verde

DESSERTS

Poached Pear (v)
Ginger Crumb, Lemon & Thyme Sorbet





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, Crusty 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, Mixed Leaf Salad





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.