



The Three Madingley Horseshoes

TO KICK OFF...

Olives (v) £4.00	Salted Marcona Almonds (n) (v) £4.00	Chorizo £5
Pork Crackling £4.00 <i>Spiced Apple Sauce</i>	Salted Whiting Croquettes £4.50 <i>Caper & Lemon Mayonnaise</i>	Goat's Cheese Arancini £4.00 <i>Spicy Tomato Sauce</i>
To Share: The Finest Canned Galician Sardines with Toast £12.00		
To Share: Hummus, Baba Ganoush, Tzatsiki & Flatbread (v) £12.00		

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Roasted Vine Tomato Soup (v) £6.50 <i>Spring Onion Set Cream, Balsamic Vinegar</i>	
Buffalo Mozzarella (v) £7.50 <i>Chilli, Endive, Marinated Courgette</i>	
Chicken & Pancetta Terrine £7.50 <i>Beetroot Relish, Sourdough Toast</i>	
Duck Parcel £8.50 <i>Baby Gem, Mango, Pickled Cucumber, Sweet Chilli</i>	
Crab (MCS 2) £8.50 <i>Rocket, Fennel, Celeriac Remoulade, Lime & Honey</i>	
English Asparagus (v) £9.00 <i>Crispy Poached Hen's Egg, Parmesan Custard</i>	
Seared Scallops (MCS 3) £10.50 <i>Chorizo, Peppered Watercress, Salsa Rossa</i>	

SIDES

Rocket, Parmesan & Pine Nut Salad (v)	
Spring Greens with Confit Garlic (v)	
Buttered Carrots with Star Anise (v)	
Marsh Samphire & New Potatoes (v)	
Chips (v)	
(All £4)	

MAINS

Potato Gnocchi (v) £8.00 / £14.00 <i>Summer Squash, Sage, Garlic, Goat's Cheese, Pine Nuts</i>	
Harvest Bowl (v) £7.00 / £13.00 <i>Mixed Leaves, Quinoa, Cous Cous, Red Onion, Butternut Squash, Courgettes, Spiced Nuts, Citrus Dressing</i>	
Chicken Breast + £3.50	Halloumi (v) + £3.50
Smoked Salmon + £3.50	
Chicken & Asparagus Suet Pudding £13.50 <i>Chargrilled Broccoli, Vanilla Mash, Wild Mushroom Cream</i>	
Blackened Haddock Fillet (MCS 2) £16.00 <i>Pea & Mint Risotto, Marsh Samphire, Capers, Lemon Butter</i>	
Pork Tenderloin £16.50 <i>Garlic Fondant Potato, Spring Greens, Heritage Apple, Calvados Gravy</i>	
Roast Leg of Lamb £18.00 <i>Dauphinoise Potato, Tenderstem Broccoli, Carrot Crisps, Red Wine Sauce</i>	
Fish of the Day (n) (MCS - Ask Your Server) POA <i>Radish, Orange & Toasted Almond Salad, Salsa Verde</i>	

STEAKS

All Served with Chips, Garlic Mushrooms, Baby Spinach, Shallot & Red Wine Sauce

10oz Flat Iron Steak (283g).....	£22.00
10oz Ribeye Steak* (283g).....	£25.00
21oz Manhattan Steak (For Two To Share - 583g).....	£49.00

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

Reading glasses available - please ask us for a pair.

*All fish is delivered fresh daily by our supplier, Marrfish.
We only serve fish from sustainable sources, rated 1-3 in the Marine Conservation Society's Good Fish Guide.*

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot. If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options. A discretionary service charge of 10% is added to all tables. (v) vegetarian (n) contains nuts.



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.

AFTER DINNER DRINKS

Jerez Xérès Sherry

Pedro Ximénez (70ml)

Raisins, figs & dates on the nose.

Velvety smooth on the palate.

£4.20

Warre's LBV Port 2012 (70ml)

Bursting with intense red fruits and a core of silky tannins. Refined & complex.

£5.00

Truffle Gin

The Cambridge Distillery (35ml)

Rich and subtly savoury,

this is fascinating stuff indeed!

Made using white truffle from Alba.

£8.50

Espresso Martini

Vodka, Espresso, Crème de Cacao,

Coffee Liqueur, Sugar Syrup

£8.50

A full list of after dinner drinks is also available.

PUDDINGS

Sticky Toffee Pudding (v) £7.50

Salted Caramel Sauce, Vanilla Ice Cream

Dark Chocolate Nemesis (v) (n) £7.50

Crème Fraîche, Pistachio Praline (n)

Buttermilk Panna Cotta (v) £7.50

Vodka-Soaked Cherries, Dark Chocolate

Caramelised Lemon Tart (v) £7.50

Raspberry & Thyme Sorbet

Tonka Bean Cheesecake (v) £8.00

Baked Strawberries, Balsamic Syrup

Affogato (n) (v) £5.50

Scoop of Vanilla Ice Cream, Espresso Shot & Biscotti

PX Affogato (n) (v) £6.00

Swap Espresso Shot For Pedro Ximenez Sherry

Homemade Ice Creams (3 Scoops) (v) £7.00

Please ask server.

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 & biscuits.

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.

