



The Three Madingley  
Horseshoes

TO KICK OFF..

- Olives (v) £4.00      Salted Marcona Almonds (n) (v) £4.00      Chorizo £5
- Pork Crackling £4.00  
Spiced Apple Sauce
- To Share: The Finest Canned Galician Sardines with GF Toast £12.00
- To Share: Hummus, Baba Ganoush, Crudités & GF Bread (v) £12.00

STARTERS

MAINS

- (Bread is complimentary – 2nd helpings £1.50)
- Roasted Vine Tomato Soup (v) £6.50  
*Spring Onion Set Cream, Balsamic Vinegar*
- Buffalo Mozzarella (v) £7.50  
*Chilli, Endive, Marinated Courgette*
- Chicken & Pancetta Terrine £7.50  
*Beetroot Relish, GF Toast*
- Crab (MCS 2) £8.50  
*Rocket, Fennel, Celeriac Remoulade, Lime & Honey*
- English Asparagus (v) £9.00  
*Poached Hen's Egg, Parmesan Custard*
- Seared Scallops (MCS 3) £10.50  
*Peppered Watercress, Salsa Rossa*
- Potato Gnocchi (v) £8.00 / £14.00  
*Summer Squash, Sage, Garlic, Goat's Cheese, Pine Nuts*
- Harvest Bowl (v) £7.00 / £13.00  
*Mixed Leaves, Quinoa, Cous Cous, Red Onion, Butternut Squash, Courgettes, Spiced Nuts, Citrus Dressing*
- Chicken Breast + £3.50    Halloumi (v) + £3.50    Smoked Salmon + £3.50
- Blackened Haddock Fillet (MCS 2) £16.00  
*Pea & Mint Risotto, Marsh Samphire, Capers, Lemon Butter*
- Pork Tenderloin £16.50  
*Garlic Fondant Potato, Spring Greens, Heritage Apple, Calvados Gravy*
- Roast Leg of Lamb £18.00  
*Dauphinoise Potato, Tenderstem Broccoli, Red Wine Sauce*
- Fish of the Day (n) (MCS - Ask Your Server) POA  
*Radish, Orange & Toasted Almond Salad, Salsa Verde*

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)

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.



# The Three Madingley Horseshoes

The Three Horseshoes has entered an exciting new phase as part of Cambcuisine, 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

### Poached Strawberries (v) £7.50

*Balsamic, Lemon Sorbet*

### Buttermilk Panna Cotta (v) £7.50

*Vodka-Soaked Cherries, Dark Chocolate*

### Affogato (v) £5.50

*Scoop of Vanilla Ice Cream, Espresso Shot*

### PX Affogato (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.*

## 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.*

