



Fish Night at The Three Horseshoes

Friday 8th June - Evening

What better way to kickstart the summer than a night of fresh fish!
Oysters will be making a come back along with some beautiful
sustainably sourced fish dishes. Booking advised.

A few examples to whet your appetite:

Starters

Native Lobster Ravioli

Dandelion & Crispy Shallot, Salsa Rossa

Smoked Salmon & Avocado Salad

Tempura Caper Berries, Citrus Dressing

Shellfish & Corn Chowder

Chilli & Coriander Crème Fraîche

Mains

Herb Crusted Fillet of Hake

Black Pudding Bon Bons, White Bean, Stem Broccoli

Whole Witch Sole

Lemon Roasted New Potatoes, Sugar Snaps, Caramelised Red Onions

Gilt Head Bream

Spring Onion & Potato Rösti, Baby Spinach, Shrimp Butter

To book please call us on 01954 210221 or email : 3hs@cambscuisine.com