



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

(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

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
Summer Squash, Sage, Garlic, Goat's Cheese, Pine Nuts

Harvest Bowl (v) £7.00 / £13.00
Mixed Leaves, Quinoa, 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

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.

