



The Three Madingley Horseshoes

TO KICK OFF..

Marinated Green Olives (v) £4

Pork Scratchings £4

Salted Marcona Almonds (n) (v) £4

Paprika Hummus & Pitta £4

Black Pudding & Apple Bonbons £5

Salt Cod Croquettes with Caper Mayo (MCS 1) £5

Polenta & Rosemary Chips with Garlic Mayo £4.50

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Sweet Corn Chowder (v) £6.50
Spiced Crème Fraîche, Crispy Shallots

Feta & Basil Stuffed Courgette (v) £6.50
Smoked Pepper Purée

Goat's Cheese Arancini (v) £7.00
Arrabbiata Sauce, Pea Shoots

Chicken Liver Parfait (n) £7.50
Orange & Walnut Salad, Port Glaze

Mackerel Escabeche (MCS 2) £7.50
Kolhrabi Slaw, Lamb's Leaf, Soy, Lime

Wild Mushroom Ravioli £8.00
Burnt Butter, Parmesan, Sage, Pine Nuts

Wood Pigeon Kiev £8.50
Pickled Red Onions, Rocket, Plum Compote

Pan-Fried Scallops (MCS 3) £10.50
White Bean Purée, Black Pudding, Red Salsa

SIDES

Purple Sprouting Broccoli (vg)
Confit Garlic

Pancetta, Thyme & Potato Cake

Roasted Butternut Squash (v) (n)
Ricotta & Walnuts

Autumn Ratatouille (vg)

Lemon Roasted New Potatoes (vg)

(All £5)

MAINS

Harvest Bowl (vg) £7.00 / £13.00
Mixed Leaves, Quinoa, Smoked Aubergine, Beetroot, Spiced Nuts, Citrus Dressing

Chicken Breast + £3.50

Halloumi (v) + £3.50

Smoked Salmon + £3.50

Garlic Roasted Butternut Squash (v) (n) £13.50
Shaved Fennel, Black Olives, Mint Yoghurt, Almonds

Venison & Onion Suet Pudding £15.50
Red Cabbage, Confit Garlic Mash, Red Wine Gravy

Herb Crusted Plaice Fillet (MCS 2) £16.00
Lemon Roasted New Potatoes, Wilted Spinach, Lemongrass Butter

Fish of the Day (n) (MCS - Ask Your Server) POA
Israeli Cous Cous, Stem Broccoli, Anchovy & Lemon Sauce

Chargrilled Corn Fed Chicken Breast £16.50
Pumpkin & Sage Risotto, Baked Savoy Cabbage

Slow Cooked Pork Belly £17.00
Autumn Ratatouille, Purple Sprouting Broccoli, Mint Sauce

Whole Local Partridge £19.50
Honey Roasted Parsnips & Carrots, Curly Kale, Calvados Jus

STEAKS

All Served with Chips, Roasted Tomato, Onion Rings & Peppercorn Sauce.

8oz Flat Iron Steak (226)£20.00

10oz Sirloin Steak* (283g).....£25.00

*Cambuscuisine donates 25p from each Sirloin 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.



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DIGESTIFS & LIQUEURS

Cotswolds Cream Liqueur (50ml)
£3.60

Saliza Amaretto (35ml) £3.85

Jerez Xérès Sherry Pedro Ximénez
(70ml) £4.20

Mr Black Coffee Liqueur (35ml)
£4.40

Warre's LBV Port 2012 (70ml) £5.00

Diplomático, Ron de Venezuela
Dark Rum (35ml) £6.30

Boulard Calvados Pays d'Auge
(35ml) £6.30

Truffle Gin

The Cambridge Distillery (35ml)
Rich & subtly savoury!
Made using white truffle from Alba.
£8.50

COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:

VS Classic £4.20

VSOP Grande Champagne £5.80

XO Grande Champagne £9.90

Château de Laubade Armagnac:

VSOP Armagnac £4.75

XO Armagnac £7.00

Whiskies:

Highland Queen £3.00

The English 'Original' Single Malt £4.50

Green Spot Irish Pot Still £5.70

Adnams Triple Malt £6.25

An Cnoc 12yr Highland £4.10

Benromach 10yr Speyside £5.00

Caol Ila 12yr Islay £6.20

(All 35ml measures)

PUDDINGS

Almond & Blackberry Slice (v) (n) £7.50
Cinnamon Mascarpone, Maple Syrup

Ginger Cake (v) (n) £7.50
Coconut Ice Cream, Mango, Chilli
(Suggested Pairing: Salted Caramel Espresso Martini)

Apple Tarte Tatin (v) £7.50
Vanilla Ice Cream, Honeycomb
(Suggested Pairing: Muscat de Rivesaltes)

Caramelised Lemon Tart (v) £7.50
Raspberry & Thyme Sorbet
(Suggested Pairing: Muscat de Rivesaltes)

Dark Chocolate Brownie (v) £8.00
Poached Pear, Chantilly Cream
(Suggested Pairing: Maury Rouge Dessert Wine)

Affogato (v) (n) £5.50
Scoop of Vanilla Ice Cream, Espresso Shot & Biscotti
Swap Coffee For:
+50p Pedro Ximénez | +£1 Frangelico
+£1.50 Saliza Amaretto | +£2 Mr Black Coffee Liqueur

Homemade Ice Creams (3 Scoops) (v) £7.00
Please ask server.

British Cheeses

3 Cheeses £9.50 / 4 Cheeses £12.00

Please ask your server for today's selection. Served with grapes, chutney & biscuits.

LIQUID PUDDINGS:

Salted Caramel Espresso Martini
Vodka, Espresso, Salted Caramel Liqueur, Coffee Liqueur, Sugar Syrup
£8.50

Cotswolds Chocolate Orange
Cotswolds Cream Liqueur, Crème de Cacao, Cointreau, Orange Zest
£8.50

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. Thrilling nose. Sweet, balanced, fresh and long. Excellent with cheese.

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.

