



The **Three** Madingley
Horseshoes

DAIRY
FREE

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 (MCS 1) £5

Polenta & Rosemary Chips £4.50

STARTERS

MAINS

(Bread is complimentary – 2nd helpings £1.50)

Sweet Corn Chowder (vg) £6.50
Crispy Shallots

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

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

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

Chicken Breast + £3.50

Smoked Salmon + £3.50

Garlic Roasted Butternut Squash (vg) (n) £13.50
Shaved Fennel, Black Olives, Almonds

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

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

SIDES

Purple Sprouting Broccoli (vg)
Confit Garlic

Autumn Ratatouille (vg)

Lemon Roasted New Potatoes (vg)

(All £5)

STEAKS

All Served with Chips, Roasted Tomato, Onion Rings & Red Wine 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.

PUDDINGS

Poached Pear (vg) £7.50
Raspberry & Thyme Sorbet, Honeycomb

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

DIGESTIFS & LIQUEURS

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)

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.