



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*

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

ROASTS

Roast Pork Belly £16.00  
*Roast Potatoes, Roast Vegetables, Apple Sauce*

Roast Sirloin of Beef £16.50  
*Roast Potatoes, Roast Vegetables*

SIDES

Purple Sprouting Broccoli (vg)  
*Confit Garlic*

Autumn Ratatouille (vg)

Lemon Roasted New Potatoes (vg)

(All £5)

 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

100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN

100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00

*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.*

Apple Apéritif Kingston Black, Somerset

100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)

*Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.*

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00

*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.*