



The Three Madingley Horseshoes

TO KICK OFF...

Marinated Green Olives (v) £4	Pork Scratchings £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)

Spiced Parsnip & Leek Soup (vg) £6.00 <i>Truffle Oil</i>
Feta & Basil Stuffed Courgette (v) £6.50 <i>Smoked Pepper Purée</i>
Goat's Cheese Arancini (v) £7.00 <i>Arrabbiata Sauce, Pea Shoots</i>
Chicken Liver Parfait £7.50 <i>Fig & Orange Chutney, Toast</i>
Wild Mushroom Ravioli £8.00 <i>Burnt Butter, Parmesan, Sage, Pine Nuts</i>
Beetroot Cured Sea Trout (MCS 3) £8.50 <i>Caper & Lemon Crème Fraîche, Toasted Brioche</i>
Pan-Fried Scallops (MCS 3) £10.50 <i>White Bean Purée, Black Pudding, Red Salsa</i>

SIDES

Tenderstem Broccoli (vg) <i>Confit Garlic</i>
Dauphinoise Potatoes
Roasted Winter Squash (v) (n) <i>Ricotta & Walnuts</i>
Autumn Ratatouille (vg)
Lemon Roasted New Potatoes (vg)

(All £5)

MAINS

Harvest Bowl (vg) <i>Mixed Leaves, Quinoa, Smoked Aubergine, Beetroot, Spiced Nuts, Citrus Dressing</i>	£7.00 / £13.00			
<table border="1"> <tr> <td>Chicken Breast + £3.50</td> <td>Halloumi (v) + £3.50</td> <td>Smoked Salmon + £3.50</td> </tr> </table>	Chicken Breast + £3.50	Halloumi (v) + £3.50	Smoked Salmon + £3.50	
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Winter Squash Ricotta Torte (v) <i>Stem Broccoli, Fennel & Potato Gratin, Salsa Rossa</i>	£14.00			
Chargrilled Corn Fed Chicken Breast <i>Winter Squash & Sage Risotto, Baked Savoy Cabbage</i>	£16.50			
Pork Tenderloin <i>Autumn Ratatouille, Tenderstem Broccoli, Mint Sauce</i>	£17.00			
Sea Bass Fillet (MCS 3) <i>White Bean Cassoulet, Baby Spinach, Crayfish & Caper Butter</i>	£18.00			
Whole Local Partridge <i>Honey Roasted Parsnips & Carrots, Curly Kale, Calvados Jus</i>	£19.50			
Herb Crusted Hake Fillet (MCS 2) <i>Lemon Roasted New Potatoes, Wilted Spinach, Lemongrass Butter</i>	£20.00			
Slow-Cooked Blade of Beef <i>Dauphinoise Potatoes, Savoy Cabbage, Juniper Sauce</i>	£22.00			

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

Sticky Toffee Pudding (v) £7.00

Toffee Sauce, Vanilla Ice Cream

Almond & Blackberry Slice (v) (n) £7.50

Cinnamon Mascarpone, Maple Syrup

Apple & Mincemeat Strudel £7.50

Crème Anglaise

(Suggested Pairing: Muscat de Rivesaltes)

Caramelised Lemon Tart (v) £7.50

Raspberry & Thyme Sorbet

(Suggested Pairing: Muscat de Rivesaltes)

Chocolate Pot (v) £7.50

Kirsch Soaked Cherries, Vanilla Ice 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

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.

