



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>
Beetroot Cured Sea Trout (MCS 3) £8.50 <i>Caper &amp; Lemon, Toast</i>
Pan-Fried Scallops (MCS 3) £10.50 <i>White Bean Purée, Black Pudding, Red Salsa</i>

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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Garlic Roasted Butternut Squash (vg) (n) <i>Shaved Fennel, Black Olives, Almonds</i>	£13.50			
Chargrilled Corn Fed Chicken Breast <i>Winter Squash &amp; Sage Risotto, Baked Savoy Cabbage</i>	£16.50			
Pork Tenderloin <i>Autumn Ratatouille, Tenderstem Broccoli, Mint Sauce</i>	£17.00			
Whole Local Partridge <i>Honey Roasted Parsnips &amp; Carrots, Curly Kale, Calvados Jus</i>	£19.50			
Herb Crusted Hake Fillet (MCS 2) <i>Lemon Roasted New Potatoes, Wilted Spinach</i>	£20.00			
Slow-Cooked Blade of Beef <i>Lemon Roasted New Potatoes, Savoy Cabbage, Juniper Sauce</i>	£22.00			

SIDES

Tenderstem Broccoli (vg) <i>Confit Garlic</i>
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.*

PUDDINGS

Poached Pear & Glazed Orange (vg) £7.00  
*Dates, Figs, Orange Sorbet, Mulled Wine Syrup*

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

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)

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.*