

SUNDAY LUNCH

Sharing Platters

Breads, flavoured oils & balsamic **(V)** | 6.5 Marinated Greek olives **(V)** | 4.5

Starters

Aromatic shredded crispy duck salad, plum & ginger dressing | 9 Chicken liver parfait, tomato chutney & toasted focaccia | 9.5 Crispy squid with garlic mayo (**GF**) | 9.5 Wild mushrooms soup, served with crusty bread (**V**) | 7 garlic cream sauce on toasted focaccia

Roasts

Sirloin of beef | 24
Roast chicken supreme with sage and truffle stuffing | 20
Roast belly pork | 20
Roasted beetroot wellington (V) | 20
All roasts are served with a Yorkshire pudding, seasonal vegetables, roasted potatoes & chefs' gravy.

Classics

Fish & chips, buttered garden peas and tartar sauce | 18.5 Calves' liver, crispy bacon, colcannon mash & onion gravy | 21.5 Homemade chuck beef burger, brioche bun, gem lettuce, plum tomato, chutney & coleslaw |18.5 ADD blue cheese / mature cheddar / crispy bacon / jalapeno | 2.95

Plant based burger, pretzel bun, vegan mayo, crispy onions, tomato salsa (V) | 18.95

Sides

Cauliflower cheese | 4.5 Roast potatoes | 4 Garden vegetables | 4.5

Food Allergies and intolerances: Before ordering, please speak to a member of the team about your requirements. The Three Horseshoes is <u>NOT</u> an allergy free establishment.

A discretionary service charge 12.5% is added to tables of 6 or more.



Puddings

Sticky toffee pudding, honeycomb, toffee sauce & vanilla ice cream | 8

Vanilla panna cotta, rhubarb syrup, ginger crumb, honeycomb | 7.5

Affagato, vanilla ice cream with a shot of espresso | 6.50

Crème brûlée, homemade shortbread biscuit | 6.5

Belgium chocolate torte with salted caramel ice cream | 8

Woodland forest cheesecake, pistachio crumb and raspberry sauce | 6.5

Treacle tart, toffee sauce and clotted cream (V) | 6.5

Selection of ice creams and sorbets, per scoop | 2