



Three Horseshoes

Country Inn & Spa —

MENU

Monday – Saturday

"In order to deliver the very best we pride ourselves in being able to prepare and cook everything from fresh, we take great care to hand pick and source all our ingredients as locally & regionally as possible. We love to use seasonal fruit and vegetables and in support of our local farming community, we are proud that most of our meat comes from Staffordshire farms; our Longhorn Beef comes from Will Pearson's Dunwood Farm in Longsdon, just 5 miles away, and our lamb mainly from Tom Allen in Foxt, just under 10 miles away"

NIBBLES

- Grilled Flat Bread with Garlic Butter or Basil & Pinenut Pesto £4.75 ✓
Salt Beef, Potato & Fried Onion Croquette, with Sriracha Mayo & Pickled Red Cabbage £3.75
Picante Green Olives £2.95 ✓
Goats Cheese Rarebit on Sourdough £3.75 ✓

TO START

- Soup of the Day,
House Bread £5.75
- Smooth Duck Liver Pate,
Marmalade Roasted Shallot, Toasted Brioche £6.50
- Asparagus,
Slow Cooked Egg, Seaweed Crumb & Hazelnut £5.95 ✓
- Prawn & Crayfish Cocktail,
Buttered Granary Bread, Avocado & Lime £6.95
- Pressed Terrine of Free-Range Chicken & Ham Hock,
Port Jam & Spring Vegetables £6.95
- Poached Native Scallop,
White Asparagus, Pickled Shimeji Mushroom & Puffed Rice £8.50

SALADS

- Chicken Caesar Salad £6.50 / £12.50
- Spring Salad of Rocket, Avocado, Edamame Beans,
Sun Blushed Tomatoes, Pecorino, Peas & Wild Garlic £5.95 / £11.75 ✓

SANDWICHES

Served in Granary Bread, with Root Vegetable Crisps (*available until 5 p.m.*)

- Hot Roast Meat of the Day (*available 12-2*) £6.75
- Maple Roasted Ham, Tomato & Wholegrain Mustard £6.70
- Free Range Egg Mayonnaise, Chives £6.20 ✓
- Line Caught Tuna, Mayonnaise & Cucumber £6.55
- Slow Roasted Topside of Beef, Watercress & Caramelised Onion £6.75

SIDES

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|---------------------------|-------|-------------------|-------|
| Hand Cut Chips | £3.50 | Salad Bowl | £3.20 |
| Beer Battered Onion Rings | £3.20 | Buttered Greens | £3.20 |
| Buttered Mash | £3.20 | Garlic Flat Bread | £4.75 |

ROAST

Carvery Roast

(Monday – Saturday Lunch 12 – 2 Saturday Evenings 6 – 8.30 Sunday All Day 12 – 8.30)

Local Roast served with a selection of fresh market vegetables, potatoes and all the trimmings

(Gluten free Gravy available on Request)

Small £6.95 Regular £11.50 Go Large £15.50 Vegetables Only £8.25 ✓

Roasted Topside of Longhorn Beef *(Mon- Fri evenings, when Carvery is not available)*

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables £11.50

Vegetarian Sausages Seasonal Selection of Vegetables, Yorkshire Pudding & Veggie Gravy £10.95 ✓

Senior Citizen Lunch Offer Small Carvery Roast & Selected Dessert *(Mon- Fri Lunchtimes. Excluding B/Hols)* £7.80

MAIN

Longhorn Steak & Ale Pie

Peppered Kale, *Triple Cooked Chips* £12.00

Three Horseshoes Lasagne

Triple Cooked Chips & House Salad £11.95

Local Craft Beer Battered Fish

Triple Cooked Chips, Tar Tar Sauce, Lemon & Mushy Peas £12.95

Moroccan Spiced Lamb Curry

Apricot Israeli Couscous, Coriander, Flat Bread £14.50

Locally Shot Pheasant

Quince Terrine, Confit of its Leg & Gingerbread £16.95

Feather Blade of Staffordshire Beef Braised in Red Wine

Jerusalem Artichoke, Cavolo Nero & Wild Mushrooms £16.95

Market Fish of the Day

See our Specials Menu for details £_{market price}

Risotto of Beetroot

Goats Curd, Pine Nuts & Sorrel *(Vegan Option Available)* £11.95 ✓

Portobello Mushroom & Roasted Butternut Squash Flat Bread

Picante Olives, Vegan Mozzarella & Seeds £11.95 ✓

CHAR GRILL

10oz Rib Eye Steak £17.95

8oz Sirloin Steak £16.95

Aged for 35 Days, Served with Triple cooked Chips, Field Mushroom & Herb Roasted Tomato
Peppercorn Sauce £2.50 Stilton Sauce £2.50 Garlic Butter £1.50 2 Duck Eggs £2.50

Grilled Gammon Steak Rum Infused Pineapple, Fried Duck Egg, *Triple Cooked Chips* £13.95

Classic Burger, Glazed Smoked Apple Wood Cheese, Crispy Bacon. £11.50

Pulled Smoked Brisket Burger, BBQ Sauce & Crispy Onions £11.95

Vegetable Burger, Chilli Jam & Citrus Mayonnaise £11.50 ✓

All served in a Glazed Brioche Bun with Lettuce, Tomato, Gherkin & Triple Cooked Chips

TO FINISH

Our Famous Syrup Sponge & Birds Custard £5.50

Mango & Passion Fruit Cheese Cake, Passion Fruit Sorbet £5.75

Bitter Chocolate Pave, Iced Yoghurt & Salted Caramel £5.75

Citrus Curd Meringue, Lemon Sponge & white Chocolate Ice Cream £5.75

Clotted Cream & Stem Ginger Parfait, Forced Yorkshire Rhubarb & Pistachio £5.75

Traditional Bakewell Pudding from "The Bakewell Bakery," Vanilla Ice Cream £6.95

Selection of British Cheeses

Quickes Mature Cheddar, Ashlynn Goats Cheese & Isle of Wight Blue served with Classic Accompaniments £6.45

Movenpick Ice-cream

Vanilla, Chocolate, Strawberry, Carmelita or Mint Chocolate

2 Scoop £3.75

3 Scoop £4.95

Gluten Free Desserts Available

Ask about our selection of **Dessert Wines & Ports** available by the Glass

HOT DRINKS

All Our Coffees can be made with a decaffeinated bean

Coffee	£2.75	Latte	£2.75
Cappuccino	£2.75	Flavoured Latte	£3.25
Espresso	£2.55	Hot Chocolate	£2.75

Hot Chocolate & Preferred Liqueur £5.80

Irish / Gaelic Coffee (*Irish Whiskey*) £5.80

Jamaican Coffee (*Rum*) £5.80

Calypso Coffee (*Tia Maria*) £5.80

Caribbean Coffee (*Half Tia Maria & Half Rum*) £5.80

Traditional Breakfast Tea £2.00

Specialty Tea £2.75

Earl Gray; Assam; Pure Peppermint; Pure Camomile; Cranberry & Raspberry, Lemon & Ginger, Pure Green Tea

TREATS

Blackshaw Cream Tea £4.75

Homemade scone with Strawberry Jam and Clotted Cream, served with a tea of your choice.

Scone, Clotted Cream & Jam £3.75

Cake of the Day £3.75

Fresh Baked Pastry 85p

Freshly Baked Cookie 85p

Please ask for information on Allergens

Check with waiter as some dishes can be modified

✓ suitable for vegetarians

Gluten Free Menu Available