



Three Horseshoes

Country Inn & Spa

• EAT • SLEEP • SPA • MEET • LOVE • PARTY •

MENU

"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, our Turkey comes from John Heath's Farm also in Longsdon, both 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, Hummus or Goats Curd with Oak Smoked Tomato. £4.20 ✓

Lincolnshire Cheese Doughnuts, Pickled Onion Gel £3.25 ✓

Crispy White Bait, Marie Rose £3.75

Picante Green Olives £2.95 ✓

Croque Monsieurs £3.50

TO START

Soup of the Day, House Baked Bread £5.45

Chicken Liver Pate, Muscat Poached Rhubarb, Pomme Granite, Rhubarb Chutney & Pistachio £5.80

Light Casserole of Smoked Haddock, Young Leeks, Jersey Potato, Slow Poached Egg, Chive Vinaigrette £6.45

Twice Baked Goats Cheese Soufflé, Red Onion Marmalade, Creamed Spinach, Toasted Onion Seed £6.30 ✓

Ballontine of Ham, Textures of Garden Peas, Pickled Shallot & Scratchings £6.50

Wye Vally Asparagus, Crispy Egg Yolk, Wild Garlic & Asparagus Soup, Candied Hazelnut £5.75 ✓

Spring Salad of Kale, Avocado & Edamame Beans, Goats Curd Croquettes & Puffed Quinoa £5.75 / £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 & Parsley £6.55

Slow Roasted Topside of Beef, Watercress & Caramelised Onion £6.75

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 £6.75 Regular £10.95 Go Large £14.95 Vegetables Only £7.95 ✓

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

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables £10.95

Vegetarian Sausages with your favourite Roast Dinner Vegetables, Yorkshire Pudding & Veggie Gravy £10.50 ✓

Senior Citizen Lunch Offer Small Carvery Roast & Selected Dessert *(Mon- Fri Lunchtimes. Excluding B/Hols)* £7.50

FAVOURITES

Longhorn Steak & Ale Pie

Triple Cooked Chips, Spring Greens £12.00

Honey & Mustard Baked Ham

Slow Cooked Poached Egg, Ragout of Peas & Broad Bean, Pickled Mustard Seed, *Triple Cooked Chips* £13.95

Classic Beef Lasagne

Triple Cooked Chips & House Spring Salad £11.95

Local Craft Beer Battered Fish

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

Baked Cannelloni of Broccoli, Asparagus & English Broad Beans

Smoked Lincolnshire Poacher Cheese, *Triple Cooked Chips & House Salad* £11.75 ✓

Asparagus & Wild Garlic Potato Gnocchi

Goats Curd & King Oyster Mushroom (*Vegan Option Available*) £11.75 ✓

SIGNATURE

(Not available Sundays)

Rump of New Season Lamb

Ratte Potato Fondants, Spring Vegetables & Shallot Puree £18.25

Mustard Crusted Fillet of English Pork

Pickled Sweetheart Cabbage, Malted Pork Cheek Doughnut, Caramelised Onion £17.40

Slow Cooked Supreme of Cumbrian Chicken

Truffled Pomme Puree, King oyster Mushroom, Wild Garlic & Glace. £16.80

Market Fish of the Day

See our Specials Menu for details £market price

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 Stilton Sauce £2 Garlic Butter £1 2 Duck Eggs £2

Classic Burger, Glazed Smoked Apple Wood Cheese, Crispy Bacon. £11.25

Smoked Pulled Brisket Burger, Spring Onions & Sweet Chilli Mayo £11.75

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

Indian Spiced Vegetable Fritter, Coriander Yogurt,

Char Grilled Flat Bread & Triple Cooked Chips (*Vegan Option Available*) £10.95 ✓

SIDE

Hand Cut Chips £3.50

Beer Battered Onion Rings £3.20

Buttered Mash £3.20

Cabbage & Pancetta £3.20

Buttered Spring Greens £3.20

Garlic Flat Bread £4.20

TO FINISH

Our Famous Syrup Sponge

& Birds Custard £5.20

Sicilian Lemon Panna Cotta

Caramelised White Chocolate, Curd & Stem Ginger Shortbread £5.45

Aruca 70% Chocolate & Passion Fruit Mousse

Coconut Dacquoise, Passion Fruit sorbet £5.75

“Rhubarb & Custard” Arctic Roll

Elements of Pistachio, Sweet Wine Poached Rhubarb £5.60

Selection of British Cheeses

Smoked Lincolnshire Poacher, Harrogate Blue & Bosworth Ash
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	£2.50	Latte	£2.50
Cappuccino	£2.50	Flavoured Latte	£3.00
Espresso	£2.30	Hot Chocolate	£2.50

Hot Chocolate & Preferred Liqueur £5.55

Irish / Gaelic Coffee (*Irish Whiskey*) £5.55

Jamaican Coffee (*Rum*) £5.55

Calypso Coffee (*Tia Maria*) £5.55

Caribbean Coffee (*Half Tia Maria & Half Rum*) £5.55

Traditional Breakfast Tea £1.85

Specialty Tea £2.50

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

TREATS

Blackshaw Cream Tea £4.50

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

Scone, Clotted Cream & Jam £3.50

Cake of the Day £3.50

Fresh Baked Pastry 75p

Freshly Baked Cookie 75p

Please ask for information on Allergens

Check with waiter as some dishes can be modified

✓ suitable for vegetarians

Gluten Free Menu Available