

**The Three Horseshoes Inn**  
Abbots Ripton, Huntingdon, Cambridgeshire. PE28 2PA  
[www.thethreehorseshoes.com](http://www.thethreehorseshoes.com)

**Evening Menu**

**To Start**

Soup of the Day with Homemade Bread. £4.95

A Layered Pate of both Gressingham duck & Chicken Liver Served on Brioche With A Quince & Orange Marmalade. £6.95

Pan-Seared Wood Pigeon Breast & Braised Rabbit Served With A Sweet Potato & Thyme Hash & Finished With Hot Blueberry Puree. £7.75

Oakwell Black Pudding, Crisp Grasmere Farm Streaky Bacon Topped With A Poached Duck Egg & Finished With Watercress & A Tomato Dressing. £6.95

Succulent Pear poached in Port & Anise, with a Ricotta & Pink Peppercorn Sorbet Finished with a Port & Walnut Sauce. £6.95

**Mains**

Best End of Autumn Lamb Served With a Wild Mushroom & Tomato Ragout Served With Sautéed Sweet Potato. £16.95

Char-grilled Lincolnshire Red Sirloin steak, Hand Cut Chips, Baked Field Mushroom and Garlic & Coriander Butter. £19.50

Pork Tenderloin braised in a Vanilla Milk Bouillon, Then Oven-Baked & Served Rustic Style on a Board with a Cider, leek & Mustard sauce & Parsnip Chips. £15.95

Pan Fried Fillet Steak & Sautéed Tiger Prawns Served on Peperonata With Crisp Mange Tout. £21.50

Pan-Fried Gressingham Duck Breast on Fondant Potato, Wilted greens & finished with A Sweet Damson Sauce. £16.50

A Fig & Dolcelatté Tartlet Served With Caramelized Shallots & A Rocket, Pine Nut & Pesto Salad. £13.50

**'TTH Salad'** Mixed Leaves, Roast Pepper, Confit Artichokes, Roast Beets, Grilled Aubergine, Grilled Courgette, Fresh Salad Garni, Mixed Herbs & Tomato Dressing. £10.95

**Side orders**

Triple Cooked Chips or Parsnip Chips or Buttered New Potatoes £2.75

Sautéed Broad Beans, Courgettes, Aubergine £2.95

Selection of Seasonal Vegetable £2.75

(Orange & Tarragon Scented Carrots, Roast Beets & Crisp Mange Tout)

Onion Rings £2.75

*Head Chef: Daniel Walker*

*Parties of 6 or more will be charged a discretionary 10% service charge.*