

## THE THREE HORSESHOES INN- Evening Menu

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### Starters

Soup of the Day with Freshly-baked Bread.

4.95

A Terrine of Wild Boar & Stilton Wrapped in Parma Ham Served with Chef's Own Quince

Marmalade & Toast.

5.95

Confit Duck & Rabbit Filo Parcels Served With a Seasonal Fruit Salsa.

5.50

Jerusalem Artichoke, Sun Blushed Tomato & Gruyere Quiche.

(Individually Baked to Order Allow 12 mins)

5.95

### Mains

Assiette Of Lamb;

Pan Seared Rump, Best end & Sweetbreads of Lamb Served with Watercress Puree,

Lyonnais Potatoes & Finished with a Lamb Jus.

18.50

Char-grilled Lincolnshire Red Rib-eye Steak, Portobello Mushrooms, Beef Tomato

Hand Cut Chips & Béarnaise Sauce.

18.50

Beef Wellington;

Fillet Steak with a Wild Mushroom Duxelle & Duck liver pate Encased In Puff Pastry,

Served With Sautéed Winter Vegetables & A Stilton Sauce (25Mins)

21.50

Pan-fried Pigeon Breasts Served With Lightly-Creamed Winter Cabbage, Chicory, Baby

Turnips & A Light Mustard Sauce.

16.50

Pumpkin, Spinach & Basil Lasagne with a Pine Nut Crust Served With A Dressed Rocket

Salad & Hand Cut Chips

13.95

Fresh Fish of the Day & Daily Specials. See Blackboard....

### Side orders

Hand Cut Chips or Buttered New Potatoes. 2.75

Sautéed Swede, Parsnip & Baby Turnips. 2.95

Thick & Crunchy Beer Battered Onion Rings. 2.95

Sweet Potato & Lentil Moneybags 2.95

Tempura Vegetables with Caramelized Red Onions 2.95

Head Chef: Daniel Walker

(Be Advised All Meats Cooked Medium-Rare Unless Specified)

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