

The Three Horseshoes Inn Abbots Ripton

EVENING MENU

TO START

SOUP OF THE DAY WITH HOMEMADE BREAD.

4.50

PAN FRIED LOCAL ASPARAGUS WITH A SOFT BOILED DUCK EGG,
DRESSED WATERCRESS & FRESH PEA SALAD.

5.95

BRITISH MUSSELS IN A FENNEL, GARLIC & WHITE WINE SAUCE SERVED WITH FRESH BREAD.

6.95/11.95

PAN-SEARED WOOD PIGEON BREAST WITH A SALAD OF SEASONAL BERRIES
AND A GOOSEBERRY DRESSING.

6.95

ROAST BEETROOT & LINCOLNSHIRE GOATS CHEESE BRUSCHETTA

6.50

MAINS

HERB CRUSTED BEST END OF SPRING LAMB SERVED WITH
CAPONATA & FRESH HERB COUS COUS.

14.50

CHAR-GRILLED LINCOLNSHIRE RED SIRLOIN STEAK, BÉARNAISE SAUCE,
HAND CUT CHIPS & A BAKED FIELD MUSHROOM.

17.50

PAN FRIED FILLET STEAK SERVED WITH SAUTÉED JERSEY ROYALS, ASPARAGUS & BANANA
SHALLOTS, FINISHED WITH A LIGHT HORSERADISH SAUCE.

19.50

PAN-FRIED AYLESBURY DUCK BREAST ON A BED OF GARLIC SPINACH, SERVED WITH FONDANT
POTATO FINISHED WITH A RASPBERRY & ELDERFLOWER SAUCE.

13.95

CHAR-GRILLED CHICKEN SUPREME ON SAUTÉED JERSEY ROYALS,
CONFIT FENNEL & LOCAL BEETS.

12.95

GARLIC & HERB MARINATED HALOUMI PAN FRIED & SERVED ON A BALSAMIC ROASTED
TOMATO, RED ONION & SPINACH SALAD.

11.50

SIDE ORDERS

SELECTION OF SEASONAL VEGETABLES.....2.25

SAUTÉED BROAD BEANS, COURGETTES, SHALLOTS.....2.75

SAUTÉED ASPARAGUS TOPPED WITH PARMESAN.....2.50

TRIPLE COOKED CHIPS OR BUTTERED JERSEY ROYALS POTATO.....2.25

ONION RINGS.....2.50

HOUSE SALAD.....2.50

Head Chef: Daniel Walker

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