

The Three Horseshoes Inn Abbots Ripton

Evening Menu

To Start

SOUP OF THE DAY WITH HOMEMADE BREAD.

4.50

A GOATS CHEESE, WALNUT & BEETROOT SALAD FINISHED WITH BEETROOT VINAIGRETTE.

5.95/10.95

DEVILLED CALVES KIDNEY ON TOAST.

6.50

FRESH BRITISH MUSSELS IN A SAFFRON & WHITE WINE SAUCE SERVED WITH FRESH BREAD.

6.95/11.95

DUCK LIVER PARFAIT ON TOASTED BRIOCHE WITH SEVILLE ORANGE &
GRAND MARNIER MARMALADE.

6.50

A WARM SALAD OF LOCAL QUAIL EGGS, POACHED ASPARAGUS & TOASTED PINE NUTS.

6.50

Mains

HERB CRUSTED BEST END OF SPRING LAMB ON A TOMATO & ROASTED
BUTTERNUT SQUASH RAGOUT SERVED WITH FONDANT POTATOES.

13.50

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

16.95

GRILLED SALMON FILLET WITH SAUTÉED JERSEY ROYALS, BEETROOT & ASPARAGUS

12.95

PAN FRIED CALVES LIVER & DRY CURED BACON SERVED WITH CURLY KALE & WILD GARLIC
MASH THEN FINISHED WITH PAN JUS.

12.95

LINGUINE TOSSED WITH A HAZELNUT & ROCKET PESTO WITH RIVER FARM SMOKED CHICKEN
FINISHED WITH BEETROOT CRISPS.

12.50

WHOLE RAINBOW TROUT MARINATED IN ROSEMARY & LEMON, OVEN-BAKED & SERVED
ON A BED OF GARLIC TOSSED SPRING GREENS FINISHED WITH FENNEL BUTTER

12.95

SPINACH, GOATS CHEESE & CARAMELISED RED ONION PITHIVIER ON A CREAMED WILD
MUSHROOM FRICASSEE FINISHED WITH DRESSED ROCKET SALAD

11.50

Side orders

SELECTION OF SEASONAL VEGETABLES

2.25

SAUTÉED BROAD BEANS, BANANA SHALLOTS & BACON

2.75

SAUTÉED COURGETTES TOPPED WITH PARMESAN

2.50

TRIPLE COOKED CHIPS OR MASH POTATO

2.25

HOUSE SALAD

2.50

Head Chef: Daniel Walker

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