



Three Horseshoes

Country Inn & Spa

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

GIN JANUARY MENU

3 course £19.95

(Monday – Saturday from 2nd January)

Gin Cured & Smoked Scottish Salmon

Textures of Beetroot, Horseradish Ice Cream & Cucumber

Recommended Pairing - English Gin Fizz

Gordens Gin with Elderflower served over ice, cucumber and mint topped with Durello £6.75



Slow Cooked Fillet of Old Spot Pork

Parma Ham & Juniper, Baked Apple,
Tarragon Blanquette Sauce

Recommended Pairing - Tarquins Cornish Dry Gin

Fresh, crisp and vibrant juniper nose. Light aromatic spice, orange blossom and a hint of cardamom.

Served with Fentimans tonic and lime £3.45



Forced Rhubarb Frangipane Tart

Gin & Tonic Sorbet

Recommended Pairing - Whitley Neill Rhubarb and Ginger

Beautifully balanced and full of flavour. Warming ginger complements the tart rhubarb and zesty orange. Served with ginger ale garnished with lime £3.60