



Three Horseshoes

Country Inn & Spa

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

MENU

Monday – Saturday

"In order to deliver the very best we pride ourselves in being able to prepare and cook everything from fresh, we take great care to hand pick and source all our ingredients as locally & regionally as possible. We love to use seasonal fruit and vegetables and in support of our local farming community, we are proud that most of our meat comes from Staffordshire farms; our Longhorn Beef comes from Will Pearson's Dunwood Farm in Longsdon, just 5 miles away, and our lamb mainly from Tom Allen in Foxt, just under 10 miles away"

NIBBLES

Grilled Flat Bread with Garlic Butter or Smoked Paprika & Coriander Hummus £4.75 ✓

Somerset Brie Fritters, Cranberry & Bacon Jam £3.75

Picante Green Olives £2.95 ✓

Croque Monsieurs £3.50

TO START

Soup of the Day, House Baked Bread £5.75

Smooth Chicken Liver Pate, Soused Cucumber, Toasted Brioche £6.50

Chorizo Smoked King Prawns, Warm English Pea Mousse, Dashi Jelly & Yuzu £6.75

Twice Baked Goats Cheese Soufflé, Red Onion Marmalade, Granny Smith Apple £6.50 ✓

Cured & Confit Belly of Old Spot Pork, Smoked Sweet Corn, Sage Crackling Crumble & Pickled Shallot £6.50

SALADS

Feta, Hazelnut, Pomegranate Salad, Edamame Beans, Summer Relish, Sun Blushed Tomatoes,
Tahini Dressing & Crispy Lentils £5.95 / £11.75 ✓

Heritage Tomato Salad, Balsamic Smoked Mozzarella, Basil & Sourdough Croutes £5.95 / £11.75 ✓

SANDWICHES

Served in Granary Bread, with Root Vegetable Crisps (*available until 5 p.m.*)

Hot Roast Meat of the Day (*available 12-2*) £6.75

Maple Roasted Ham, Tomato & Wholegrain Mustard £6.70

Free Range Egg Mayonnaise, Chives £6.20 ✓

Line Caught Tuna, Mayonnaise, Cucumber & Parsley £6.55

Slow Roasted Topside of Beef, Watercress & Caramelised Onion £6.75

SIDES

Hand Cut Chips £3.50

Beer Battered Onion Rings £3.20

Buttered Mash £3.20

Salad Bowl £3.20

Buttered Greens £3.20

Garlic Flat Bread £4.75

ROAST

Carvery Roast

(Monday – Saturday Lunch 12 – 2 Saturday Evenings 6 – 8.30 Sunday All Day 12 – 8.30)

Local Roast served with a selection of fresh market vegetables, potatoes and all the trimmings

(Gluten free Gravy available on Request)

Small £6.95 Regular £11.50 Go Large £15.50 Vegetables Only £8.25 ✓

Roasted Topside of Longhorn Beef *(Mon- Fri evenings, when Carvery is not available)*

Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables £11.50

Vegetarian Sausages Seasonal Selection of Vegetables, Yorkshire Pudding & Veggie Gravy £10.95 ✓

Senior Citizen Lunch Offer Small Carvery Roast & Selected Dessert *(Mon- Fri Lunchtimes. Excluding B/Hols)* £7.80

MAIN

Longhorn Steak & Ale Pie

Glazed Carrots, *Triple Cooked Chips* £12.00

Classic Beef Lasagne

Triple Cooked Chips & House Salad £11.95

Local Craft Beer Battered Fish

Triple Cooked Chips, Tar Tar Sauce, Lemon & Mushy Peas £12.95

Chicken Tandoori Style

Pilau Rice, Garlic Flat Bread, Toasted Quinoa & Coriander £13.50

Goosnargh Duck Supreme Cooked Slowly

English Cherry & Pastia of its Leg £16.50

Loin of Staffordshire Lamb

Courgette & Broad Bean, Confit Pressed Shoulder & Smoked Feta £17.25

Market Fish of the Day

See our Specials Menu for details £market price

Grilled Courgette, Aubergine & Mozzarella Lasagne

House Salad & *Triple Cooked Chips* £11.95 ✓

Portobello Mushroom & Sun Blushed Tomato Flat Bread

Picante Olives, Basil & Parmesan *(Vegan Option Available)* £11.95 ✓

CHAR GRILL

10oz Rib Eye Steak £17.95

8oz Sirloin Steak £16.95

Aged for 35 Days, Served with Triple cooked Chips, Field Mushroom & Herb Roasted Tomato
Peppercorn Sauce £2.50 Stilton Sauce £2.50 Garlic Butter £1.50 2 Duck Eggs £2.50

Grilled Gammon Steak Rum Infused Pineapple, Fried Duck Egg, *Triple Cooked Chips* £13.95

Classic Burger, Glazed Smoked Apple Wood Cheese, Crispy Bacon. £11.50

Moroccan Lamb Burger, Mint Yoghurt, Onion Bhaji £11.95

Vegetable Burger, Chilli Jam & Citrus Mayonnaise £11.50 ✓

All served in a Glazed Brioche Bun with Lettuce, Tomato, Gherkin & Triple Cooked Chips

TO FINISH

Our Famous Syrup Sponge

& Birds Custard £5.50

New Season Staffordshire Strawberries

White Chocolate & Elderflower Parfait, Strawberry Sorbet £5.75

Arauca Chocolate "Rocky Road"

inspired by Hedgerows Cherries, Ganache, Raspberries, Honeycomb, Aero £5.75

Our Version of "Lemon Meringue Pie"

Limoncello & Fennel £5.75

Selection of British Cheeses

Smoked Lincolnshire Poacher, Harrogate Blue & Bosworth Ash
served with Classic Accompaniments £6.45

Movenpick Ice-cream

Vanilla, Chocolate, Strawberry, Carmelita or Mint Chocolate

2 Scoop £3.75

3 Scoop £4.95

Gluten Free Desserts Available

Ask about our selection of Dessert Wines & Ports available by the Glass

HOT DRINKS

All Our Coffees can be made with a decaffeinated bean

Coffee	£2.75	Latte	£2.75
Cappuccino	£2.75	Flavoured Latte	£3.25
Espresso	£2.55	Hot Chocolate	£2.75

Hot Chocolate & Preferred Liqueur £5.80

Irish / Gaelic Coffee (*Irish Whiskey*) £5.80

Jamaican Coffee (*Rum*) £5.80

Calypso Coffee (*Tia Maria*) £5.80

Caribbean Coffee (*Half Tia Maria & Half Rum*) £5.80

Traditional Breakfast Tea £2.00

Specialty Tea £2.75

Earl Gray; Assam; Pure Peppermint; Pure Camomile; Cranberry & Raspberry, Lemon & Ginger, Pure Green Tea

TREATS

Blackshaw Cream Tea £4.75

Homemade scone with Strawberry Jam and Clotted Cream, served with a tea of your choice.

Scone, Clotted Cream & Jam £3.75

Cake of the Day £3.75

Fresh Baked Pastry 85p

Freshly Baked Cookie 85p

Please ask for information on Allergens

Check with waiter as some dishes can be modified

✓ suitable for vegetarians

Gluten Free Menu Available