



Three Horseshoes

Country Inn & Spa

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

MENU

"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, our Turkey comes from John Heath's Farm also in Longsdon, both 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, Hummus or Pesto. £4.20 ✓
Baked Jacket Potato Mousse, Crispy Bacon & Aged Parmesan £3.25
Cray Fish "Popcorn," Marie Rose £3.75
Picante Green Olives £2.95 ✓
Ham Hock & Leek Croquettes, Branston Pickle £3.50

TO START

- Soup of the Day**, House Baked Bread £5.45
- Terrine of Venison, Pigeon, Pheasant**, Prunes & Green Peppercorns,
Spiced Pear & Elderberry Chutney £7.96
- Cured & Smoked Salmon**, Parsley, Pickled Vegetables & Miso Caramel £6.60
- Twice Baked Parsnip Soufflé**, Apple & Walnut Salad, Parsnip Crisps £6.30 ✓
- Cornish Mackerel Torched**, Beetroot Elements, Horseradish Panna Cotta £5.95
- Duck Liver Pate**, English Plum, Shitake Mushroom & Duck Ham £5.80
- Chicken Caesar Salad** £5.95 / £11.95

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

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 £6.75 Regular £10.95 Go Large £14.95

Roasted Topside of Longhorn Beef (*Mon- Fri evenings, when Carvery is not available*)
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables £10.95

Vegetarian Carvery All your favourite Roast Dinner Vegetables & Vegetarian Gravy £7.95 ✓

Senior Citizen Lunch Offer Small Carvery Roast & Selected Dessert (*Mon- Fri Lunchtimes. Excluding B/Hols*) £7.50

FAVOURITES

Longhorn Steak & Ale Pie

Peppered Kale, Triple Cooked Chips £12.00

Grilled 8oz Gammon Ribeye

Rum Poached Pineapple, Duck Egg & Triple Cooked Chips £13.95

Classic Beef Lasagne

Cooked Chips, House Salad £11.95

Ale Battered Fish

Mushy Peas Triple Cooked Chips £12.95

Risotto of Roasted Squash

Wild Mushrooms & Artichoke, Crispy Sage & Burts Blue Cheese *(Vegan Option Available)* £11.50 ✓

Baked Cannelloni of Cauliflower, Leek & Spinach

Smoked Lincolnshire Poacher Cheese, Cider Dressed Leaves £11.75 ✓

SIGNATURE

(Not available Sundays)

Hay Smoked Loin of Staffordshire Lamb

Onion, "Sheppard's Pie," Pickled Red Cabbage £17.95

Longhorn Ox Cheek Bourguignon

Salisfy, Roasted Fillet, Cavalo Nero £19.55

Slow Cooked Duck Breast

Parsnip Textures, Pastia of its Leg & Blackberry £17.60

Market Fish of the Day

See our Specials Menu for details £market price

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 Stilton Sauce £2 Garlic Butter £1 2 Duck Eggs £2

Classic Burger, Glazed Smoked Apple Wood Cheese, Crispy Bacon. £11.25

Smoking Pig Burger, Longhorn Beef Burger, BBQ Pulled Belly Pork, Maple & Apple Relish £11.75

Beetroot, Quinoa & Sweet Potato Burger, Pickled Carrot Slaw, Sweet Chilli Mayonnaise £10.95 ✓

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

SIDES

Hand Cut Chips £3.75

Beer Battered Onion Rings £3.50

Buttered Mash £3.95

Cabbage & Pancetta £3.75

Roasted Root Vegetables £3.75

TO FINISH

Date & Toffee Pudding

Caramelised Banana & Toffee Sauce £5.20

“Pear Belle Helene”

Artic Roll, Amaretto Poached Pear £5.45

Chocolate Orange Mousse

Spiced fruit Brioche & Yogurt Sorbet £5.75

Mango & Passion Fruit “Cheesecake”

Passion Fruit Curd, Oat & Honey crumble £5.60

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	£2.50	Latte	£2.50
Cappuccino	£2.50	Flavoured Latte	£3.00
Espresso	£2.30	Hot Chocolate	£2.50
Hot Chocolate & Preferred Liqueur	£5.55		
Irish / Gaelic Coffee <i>(Irish Whiskey)</i>	£5.55		
Jamaican Coffee <i>(Rum)</i>	£5.55		
Calypso Coffee <i>(Tia Maria)</i>	£5.55		
Caribbean Coffee <i>(Half Tia Maria & Half Rum)</i>	£5.55		

Traditional Breakfast Tea £1.85

Specialty Tea £2.50

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

TREATS

Blackshaw Cream Tea £4.50

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

Fresh Baked Pastry 75p

Freshly Baked Cookie 75p

Please ask for information on Allergens

Check with waiter as some dishes can be modified

✓ suitable for vegetarians