

The Three Horseshoes Dining Room

Dinner, Saturday 5th February 2011

Marinated Mediterranean olives 3.25
Freshly baked granary & white rosemary bread basket 1.25pp

To start

Jerusalem artichoke soup 5.00
Deep fried squid with guacamole 7.50
Salt cod and chorizo potato cake with mizuna 7.00
Swiss chard and ricotta gnocchi with parmesan and crispy sage 6.50
Loch Etive smoked trout with caviar, shallots, capers and lemon 9.50
Scottish smoked eel with crispy pancetta and garlic beurre blanc 8.50
Warm pastrami with a ratte potato salad, dill cucumber and radishes 6.50
Ham hock, mini rosti, black pudding, pea puree and a fried quails egg 7.50

Mains

Pan fried calves liver with Wiltshire bacon, dauphinoise potato and curly kale 16.50
Pan fried fillet of Pollock with olive oil mash, wilted spinach & artichoke puree 15.00
Beef cheeks braised in red wine with mashed potato, spring greens & parsnip puree 16.00
Risotto cake of wild mushrooms, spinach & vacherin mont d'or , rocket salad & gorgonzola sauce 13.00
Roast cannon of lamb with confit shoulder, mashed potato, spring greens, carrot & star anise puree 18.00
Roast crown of Anjou squab pigeon & confit legs, fondant potato, cavalo nero, sauté wild mushrooms 25.00

Bar Classics and Favourites

Char-grilled aged angus rib steak (250g)
With fresh chips, garlic butter, shallot & parsley salad 20.00
Confit duck leg with potato dauphinoise & goose fat beans 14.00
Venison suet pudding with mashed potato and swiss chard 12.00
Angus beef burger (180g) with godminster cheddar and fresh chips 10.00
Pork & leek sausages with mashed potato, cavolo nero & fried onions 9.50
Salmon & smoked haddock fish pie with chantenay carrots & spring greens 12.00

**The dining room at the Shoes is open Tuesdays to Saturdays
12. 30 - 2.15 pm And 7- 9.15pm. Sunday lunch is 12.00 - 3pm**

Bookings please on: 01252-703268

All gratuities are gratefully received and go directly to our staff.