

The Three Horseshoes Dining Room
Sunday Lunch, January, 2011

Freshly baked granary and white rosemary bread basket with butter £1.25pp

Marinated Casablanca olives £3.25

To Start

Sweet onion & cider soup 4.50

Warm goats cheese crottin with truffled honey 6.50

Chicken liver parfait with grape chutney and toasted granary bread 6.50

Local terrine of rabbit and wood pigeon with alsace bacon, piccalilli and red onion relish 7.00

Smoked Tillingbourne rainbow trout with celeriac salad, fresh horseradish and crème fraiche 6.50

Beetroot cured salmon, white south coast crab, seaweed crushed potatoes and garlic mayonnaise 12.00

Mains

Roast leg of south down lamb with fresh mint sauce 16.00

Braised Angus beef cheeks in red wine with leek dumpling 14.00

Pumpkin ravioli with wilted chard, sage beurre noisette & parmesan 12.00

Pan fried Pollock with potato gnocchi, wilted spinach and a fennel veloute 15.00

Roast shackleford loin of pork with crackling, herb stuffing and apple sauce 13.00

Roast label anglaise chicken with herb stuffing, wiltshire bacon and bread sauce 14.00

Confit duck leg with gratin dauphinois, stornaway black pudding and goose fat haricot beans 14.00

Roast Angus rib of beef, onion suet & yorkshire pudding, fresh horseradish & mustard sauce 17.00

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.