

## **The Three Horseshoes Dining Room**

**Lunch, winter example menu, January 2011**

Marinated Olives 3.00

Freshly baked granary & white rosemary bread basket 1.00pp

### **To Start**

Leek & potato soup 4.50

King prawn cocktail 8.50

Potted fresh south coast crab with lemon and toast 12.00

Chicken liver parfait with grape chutney & granary toast 6.50

Crispy duck with watercress salad and oriental dressing 9.50

Warm goats cheese crottin with truffle honey & granary toast 6.50

Goujons of baby monk fish tails with tartare sauce, crispy parsley & lemon 7.50

Tian of beetroot cured salmon, seaweed crushed potato, crayfish tails and seaweed tartare 7.50

Local terrine of pheasant, rabbit, wood pigeon, bacon and mushrooms with piccalilli and pear chutney 6.50

### **Mains**

Cottage pie with greens 9.50

Gammon, fried eggs & fresh chips 9.50

Steak and ox kidney pudding with rattes and brussel tops 12.00

Ale battered fillet of cod with tartare sauce and fresh chips 14.00

Guinea fowl stew with red lentils, chick peas and ratte potatoes 13.00

Pork & leek sausages with mashed potato, spring greens & fried onions 9.50

Scottish grilled kippers with free range poached eggs and ratte potatoes 10.00

Wild boar braised in red wine with coco beans, rattes and a leek dumpling 16.00

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

Char-grilled aged angus rib steak (250g) with fresh chips, garlic butter, shallot & parsley salad 20.00

**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.*