



The Three Madingley Horseshoes

TO KICK OFF..

Marinated Green Olives (vg) £4.00

Chicken Wings, BBQ Sauce £5.00

Salt Cod Croquettes
with Caper & Lemon Mayo (MCS 1) £5.00

Pork Scratchings £4.00

Hummus, Pitta & Crudités (vg) £4.00

Polenta & Rosemary Chips
with Garlic Mayo (v) £4.50

Mozzarella & Basil Arancini, Arrabbiata Sauce (v) £5.00

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Pea & Watercress Soup (vgo) £6.50
Crispy Parma Ham, Croutons, Minted Yoghurt

Herb Coated Tofu (vg) £7.00
Grilled Aubergine, Sweet Peppers, Quinoa, Salsa Rossa

Scotch Duck Egg (n) £7.00
Apple, Cornichon, Walnuts, Rocket

Smoked Pigeon Breast £7.50
Sweetcorn Purée, Red Onions, Watercress, Balsamic Glaze

Spinach & Ricotta Ravioli £8.00
Toasted Pine Nuts, Parmesan, Sage Butter

Crab Tian (MCS 2-3) £9.00
Avocado & Tomato, Pickled Mouli, Lamb's Leaf, Lemon & Dill Oil

Pan-Fried Scallops (MCS 3) £11.50
Puy Lentils, Crispy Chorizo, Pea Shoots

SIDES

Fine Beans & Crispy Parma Ham

Roasted Sweet Potatoes (vg)

Taleggio & Thyme Potato Cake (v)

Tenderstem Broccoli & Confit Garlic (vg)

Rocket, Parmesan & Pine Nut Salad (v)

(All £5)

MAINS

Harvest Bowl (vg) (n) £7.00 / £13.00
Mixed Leaves, Cherry Tomatoes, Quinoa, Grilled Aubergine, Sweet Peppers, Spiced Nuts, Red Onion, Citrus Dressing

Chicken Breast + £4.00

Halloumi (v) + £3.50

ADD

Smoked Salmon (MCS 2) + £4.00

Tofu (vg) + £3.50

Ratatouille Wellington (vg) £14.00
Baby Carrots, Tenderstem Broccoli, Baby Watercress, Herb Salsa

Pan-Fried Chicken Breast £16.50
Taleggio & Thyme Potato Cake, Baby Chard, Roasted Vine Tomatoes, Green Beans

Poached Salmon Fillet (MCS 2) £17.00
Saffron Crushed New Potatoes, Fine Beans, Red Onion Salad, Black Olive Tapenade

Fish of the Day (MCS Please Ask) £POA
Israeli Couscous, Pak Choi, Sweet Potatoes, Lemongrass & Coconut Cream

Slow Cooked Duck Leg £17.00
Wild Mushroom, Potato Alforno, Tenderstem Broccoli, Hedgerow Sauce

ROASTS

Roast Pork Belly £16.00

Roast Potatoes, Vegetables, Apple Sauce, Gravy

Roast Sirloin of Beef £16.50

Roast Potatoes, Vegetables, Yorkshire Puddings, Gravy

FISH

*All fish is delivered fresh daily by our supplier, Marrfish.
We only serve fish from sustainable sources, rated 1-3 in the Marine Conservation Society's Good Fish Guide.*

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot. If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options. A discretionary service charge of 10% is added to all tables. (v) vegetarian (vg) vegan (vgo) vegan option available (n) contains nuts.

 Reading glasses available - please ask us for a pair.  Doggy bags available - please ask us to take excess food home.



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DIGESTIFS & LIQUEURS

Cotswolds Cream Liqueur (50ml)
£3.60

Saliza Amaretto (35ml) £3.85

Jerez Xérès Sherry Pedro Ximénez
(70ml) £4.20

Mr Black Coffee Liqueur (35ml)
£4.40

Warre's LBV Port 2012 (70ml) £5.00

Diplomático, Ron de Venezuela
Dark Rum (35ml) £6.30

Boulard Calvados Pays d'Auge
(35ml) £6.30

Truffle Gin
The Cambridge Distillery (35ml)
Rich & subtly savoury!
Made using white truffle from Alba.
£8.50

COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:

VS Classic £4.20

VSOP Grande Champagne £5.80

XO Grande Champagne £9.90

Château de Laubade Armagnac:

VSOP Armagnac £4.75

XO Armagnac £7.00

Whiskies:

Highland Queen £3.00

The English 'Original' Single Malt £4.50

Green Spot Irish Pot Still £5.70

Adnams Triple Malt £6.25

An Cnoc 12yr Highland £4.10

Benromach 10yr Speyside £5.00

Caol Ila 12yr Islay £6.20

(All 35ml measures)

PUDDINGS

Sticky Toffee Pudding (v) £7.00

Toffee Sauce, Vanilla Ice Cream

(Suggested Pairing: Banyuls)

Twice Cooked Pineapple (vg) (n) £7.00

Coconut Milk & Orange Blossom Panna Cotta

Dark Chocolate Ganache Tart (v) £7.50

Crushed Honeycomb, Crème Fraîche

(Suggested Pairing: Maury Rouge Dessert Wine)

Vanilla Cheesecake (v) £7.50

Poached Strawberries, Balsamic Ice Cream

(Suggested Pairing: Muscat de Rivesaltes)

Lemon Polenta Cake (v) £7.50

Frozen Yoghurt, Orange & Lime Syrup

(Suggested Pairing: Muscat de Rivesaltes)

Affogato (v) (n) £5.50

Scoop of Vanilla Ice Cream, Espresso Shot & Biscotti

Swap Coffee For:

+50p Pedro Ximénez | +£1 Frangelico

+£1.50 Saliza Amaretto | +£2 Mr Black Coffee Liqueur

Homemade Ice Creams (3 Scoops) £7.00

Ice creams: Vanilla, Chocolate, Strawberry, Balsamic, Caramel, Frozen Yoghurt (v)

Sorbets: Raspberry, Passion Fruit (vg)

British Cheeses (n)

3 Cheeses £9.50 / 4 Cheeses £12.00

Please ask your server for today's selection. Served with grapes, chutney & biscuits.

(Suggested Pairing: Truffle Gin)

LIQUID PUDDINGS:

Salted Caramel Espresso Martini

Vodka, Espresso, Salted Caramel Liqueur,

Coffee Liqueur, Sugar Syrup

£8.50

Cotswolds Chocolate Orange

Cotswolds Cream Liqueur, Crème

de Cacao, Cointreau, Orange Zest

£8.50

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN

100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00

90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.

Apple Apéritif Kingston Black, Somerset

100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)

Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00

From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.

