



The Three Madingley
Horseshoes

DAIRY
FREE

TO KICK OFF..

Marinated Green Olives (vg) £4.00

Chicken Wings, BBQ Sauce £5.00

Polenta & Rosemary Chips (vg) £4.50

Pork Scratchings £4.00

Hummus, Pitta & Crudités (vg) £4.00

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

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

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

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)

Tenderstem Broccoli & Confit Garlic (vg)

Rocket & Pine Nut Salad (vg)

(All £5)

MAINS

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

Chicken Breast + £4.00	ADD	Smoked Salmon (MCS 2) + £4.00
		Tofu (vg) + £3.50

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

Pan-Fried Chicken Breast £16.50
New Potatoes, 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

10 oz Pork T-Bone £16.00
Spring Greens, Caramelised Shallots, Scumpy Cider Sauce

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

Lamb Rump £21.00
New Potatoes, Roasted Fennel, Carrot Crisps, Red Wine Sauce

10 oz Rump Steak £21.00
Garlic Button Mushrooms, Roasted Plum Tomatoes, Sweet Potato Fries, Watercress, Red Wine Sauce
**Cambcuisine donates 25p from each Rump Steak purchased to a local charity, Wintercomfort for the Homeless.*

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.

DIGESTIFS & LIQUEURS

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

Twice Cooked Pineapple (vg) (n) £7.00
Coconut Milk & Orange Blossom Panna Cotta

Sorbets (vg) £7.00
Raspberry & Passion Fruit

LIQUID PUDDINGS:

Espresso Martini
Vodka, Espresso, Coffee Liqueur, Sugar Syrup
£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.