



# The Three Madingley Horseshoes

TO KICK OFF...

DAIRY FREE

Polenta & Rosemary Chips with Garlic Mayo (vg) £4.50  
Pork Scratchings £4.00 / Marinated Green Olives (vg) £4.00  
Chicken Wings with BBQ Sauce £5.00  
Hummus, Pitta & Crudités (vg) £4.00

## Tempus English Charcuterie Board £20

(For Two or Three To Share)

King Peter Ham, Gauge Spiced Salami, Coppa, Hand Cut Salami, Crusty Bread, Red Onion Chutney & Gherkins

## Vegetarian Mezze Board (v) £12

~~Mozzarella~~, Marinated Artichokes, Stuffed Sweet Peppers, Polenta Chips, Sundried Tomatoes, Sourdough Bread

## STARTERS

(Bread is complimentary – 2nd helpings £1.50)

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

Herb Coated Tofu (vg) £7.00  
*Quinoa, Beetroot, Rocket, Green Salsa*

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

Watermelon & Feta Salad (v) £7.50  
*Cucumber Granita, Toasted Seeds*

Crab (MCS 2-3) £9.00  
*Shaved Fennel, Radish, Sundried Tomatoes, Caper Mayonnaise, Sourdough Crostini*

Pan-Fried Scallops (MCS 3) £11.50  
*White Bean Purée, Black Pudding, Shoots, Salsa Rossa*

## SIDES

Tenderstem Broccoli (vg) £4.00  
*Confit Garlic*

Rocket Salad (vg) £4.00  
*Pine Nuts*

Sweet Potato Fries (vg) £4.00

Chips (vg) £3.50

## MAINS

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

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

Summer Squash, Tofu & Spinach Pithivier (vg) £15.00  
*Wild Rocket, Red Onion, Pine Nut Salad*

Pan-Fried Chicken Breast £16.50  
*New Potatoes, Baby Chard, Roasted Vine Tomatoes, Green Beans*

Fillet of Sea Trout (MCS 3) £17.00  
*Pea & Mint Risotto, Asparagus, Baby Watercress*

Fish of the Day (MCS Please Ask) £POA  
*Minted New Potatoes, Marsh Samphire, Watercress, Shoestring Leeks*

Pork Tenderloin £17.00  
*New Potatoes, Chantenay Carrots, Spiced Apple, Cider Sauce*

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

Lamb Rump £21.00  
*New Potatoes, Stem Broccoli, Summer Squash Purée, Jus*

10 oz Rump Steak £21.00  
*Garlic Button Mushrooms, Roasted Plum Tomatoes, Sweet Potato Fries, Watercress*

\*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.

DAIRY  
FREE



The **Three** Madingley  
**Horseshoes**

## DIGESTIFS & LIQUEURS

Amaretto (35ml) £4.20

Jerez Xérès Sherry Pedro Ximénez  
(70ml) £4.50

Mr Black Coffee Liqueur (35ml)  
£4.40

Warre's LBV Port 2012 (70ml) £5.00

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

Calvados  
(35ml) £4.50

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 £5.50

XO Grande Champagne £9.90

### Château de Laubade Armagnac:

VSOP Armagnac £4.00

XO Armagnac £7.00

### Whiskies:

Highland Queen £3.00

The English 'Original' Single Malt £4.50

Green Spot Irish Pot Still £5.70

An Cnoc 12yr Highland £4.10

Benromach 10yr Speyside £5.00

Caol Ila 12yr Islay £6.20

Talisker (Island) £5.00

(All 35ml measures)

## PUDDINGS

Poached Summer Berries (vg) £7.00

*Vanilla Ice Cream, Vanilla Crumb*

Affogato (vg) (n) £5.50

*Scoop of Vanilla Ice Cream, Espresso Shot & Biscotti*

Swap Coffee For:

+50p Pedro Ximénez | +£1 Frangelico

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

Homemade Ice Creams (3 Scoops) £7.00

*Ice creams: Vanilla*

*Sorbets: Raspberry, Passion Fruit (vg)*

## 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.*

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.*

