



# The Three Madingley Horseshoes

TO KICK OFF...

GLUTEN 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, GF Bread & Crudités (vg) £4.00

Tempus English Charcuterie Board £20  
(For Two or Three To Share) Add a Selection of British Cheeses +£4  
King Peter Ham, Gauge Spiced Salami, Coppa, Hand Cut Salami, GF Bread,  
Red Onion Chutney & Gherkins  
Vegetarian Mezze Board (v) £12  
Mozzarella, Marinated Artichokes, Stuffed Sweet Peppers, Polenta Chips,  
Sundried Tomatoes, GF Bread

## 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  
Quinoa, Beetroot, Rocket, Green Salsa

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

Crab (MCS 2-3) £9.00  
Shaved Fennel, Radish, Sundried Tomatoes,  
Caper Mayonnaise, GF Bread

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

## SIDES

Taleggio & Thyme Potato Cake (v) £4.00

Tenderstem Broccoli (vg) £4.00  
Confit Garlic

Rocket Salad (v) £4.00  
Parmesan & 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

Chicken Breast + £4.00

Halloumi (v) + £3.50

ADD

Smoked Salmon (MCS 2) + £4.00

Tofu (vg) + £3.50

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

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

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

Pork Tenderloin £17.00  
Spring Onion Mash, Chantenay Carrots, Spiced Apple, Cider Sauce

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

Lamb Rump £21.00  
Garlic Fondant Potato, Stem Broccoli, Summer Squash Purée, Jus

10 oz Rump Steak £21.00  
Garlic Button Mushrooms, Roasted Plum Tomatoes, Sweet Potato Fries,  
Watercress, 'Cambridge Blue' Cheese 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

Baileys (50ml)  
£4.00

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

Sticky Toffee Pudding (v) £7.00

*Toffee Sauce, Vanilla Ice Cream*

*(Suggested Pairing: Banyuls)*

Poached Summer Berries (vg) £7.00

*Vanilla Ice Cream, Vanilla Crumb*

Vanilla Panna Cotta (v) £7.50

*Local Strawberries, Black Pepper Syrup, Dark Chocolate*

*(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*

*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, 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 & GF biscuits.*

*(Suggested Pairing: Truffle Gin)*

## LIQUID PUDDINGS:

Salted Caramel Espresso Martini

*Vodka, Espresso, Salted Caramel Liqueur,*

*Coffee Liqueur, Sugar Syrup*

£8.50

Baileys Chocolate Orange

*Baileys 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.*

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.*