



The **Three** Madingley
Horseshoes

GLUTEN FREE MENU

STARTERS

(Bread is complimentary – 2nd helpings £1.50)

Soup of the Day (vg) £6.50

Wild Mushroom Parfait (vg)
*mixed pickles, ~~crisp~~ breads &
bitter leaves* £7.50

Glazed Mackerel Fillet
*pickled rhubarb, edamame beans,
coriander yoghurt* £8.00

Pork & Mixed Game Terrine
*mixed leaves, ~~crisp~~ breads, broccoli &
anchovy ketchup* £8.00

Garlic & Rosemary
Baked Camembert (n)
*honey, walnuts, rocket, ~~toasted~~
ciabatta to share* £12.50

Salad Bowl (vg)
*roast squash, quinoa, mixed leaves, pickles,
pomegranate, spiced seeds, citrus dressing*
Starter £7.50 / Main £12.00
includes a choice of chicken breast,
smoked salmon or jerk tofu

SIDES

Cauliflower Cheese
chorizo & ~~parsley crumb~~ £6.00

Roasted Roots
honey & cumin seeds £4.00

Stem Broccoli
*tahini, pomegranate &
pumpkin seeds* £4.50

Bombay Potatoes
coriander £4.00

Parmesan Fries
truffle oil £4.50

Wild Mushrooms
*kale, spinach &
capers* £4.00

TO KICK OFF

Roasted Padron
Peppers £5.00

Marinated Mixed
Olives £3.50

Suffolk Salami (n)
almonds, goat's cheese £5.50

Pork Crackling
apple sauce £4.00

Vegetarian Mezze Board (v)
*mozzarella, marinated artichokes, roasted peppers, hummus,
rocket, sundried tomatoes, ~~toasted ciabatta~~* £12.00
add cured meat selection £7.00, *add crayfish & smoked salmon* £7.00

MAINS

Celeriac Steak (vg)
*caramelised onion purée, spinach, wild mushrooms
& capers* £13.50

Duck Breast (n)
*butternut squash fondant, parmentier potatoes, olives,
almonds, tenderstem broccoli, blackberries* £18.50

Tandoori Monkfish Tail
*bombay potatoes, coconut curry sauce, pak choi,
sesame rice cracker* £19.50

Slow Cooked Venison Shoulder
*mash potatoes, roast parsnips, kale, goat's cheese
& ~~thyme dumplings~~* £18.00

10oz Ribeye Steak
*chunky chips, button mushrooms, roasted tomato,
watercress & a choice of sauce* £27.00
sauces - peppercorn, red wine, garlic & herb butter

SAUSAGES

A choice of sausage, mash and sauce, choose from:
Sausages: Beef | Pork & Apple | Spicy Italian
Mash: Plain | Hemingford | Chive
Sauces: Red Wine | Mustard | Onion
*All of our sausages are gluten free and we
only use locally sourced meat. £13.50*



Doggy bags available



Reading glasses available



We're serious about allergies,
so please let us know if you or
anyone on your table
has an allergy.

GLUTEN FREE MENU

LUNCH MENU

Menu available 12-2.30pm
Weds- Fri 12-6pm Sat

Set Menu - 2 courses £16.00, 3 courses £22.00
Please choose any pudding or selection of two cheeses

STARTERS

Soup of the Day (vg)

Wild Mushroom Parfait (vg)
*mixed pickles, ~~crispbread~~ &
bitter leaves*

Pork & Mixed Game Terrine
*mixed leaves, ~~crispbread~~, broccoli &
anchovy ketchup*

MAINS

Choice of Sausage & Mash
Sausages: *Beef | Pork & Apple | Spicy Italian*
Mash: *Plain | Hemingford | Chive*
Sauce: *Red Wine | Mustard | Onion*

Beef Burger
stilton rarebit, ~~brioche bun~~, dijon mayo, chips, slaw

Sweet Potato Coconut Stew
*chickpea, coriander, spinach with
~~cauliflower fritters~~*

VEGETARIAN MEZZE BOARD (V)

*mozzarella, marinated artichokes,
roasted peppers, hummus, rocket,
sundried tomatoes, ~~toasted ciabatta~~ £12.00*

*add cured meat selection £7.00
add crayfish & smoked salmon £7.00*

SANDWICHES

Roast Beef ~~Ciabatta~~
horseradish & rocket, chips, salad, gravy £9.00

Crayfish & Avocado
~~toasted bagel~~, chips, salad £9.00

Mushroom & Goat's Cheese (v)
*rocket, sun-blushed tomatoes, ~~ciabatta~~,
chips, salad £9.00*

PUDDINGS

Sticky Toffee Pudding (v)
butterscotch sauce, vanilla ice cream £7.00

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops)
ask for flavours £6.50

Affogato (v)
*scoop of vanilla ice cream, espresso
shot & ~~biscotti~~ £5.50
add Pedro Ximénez + £1.00 | Baileys + £2.00 |
Amaretto + £2.00*

Selection of British Cheeses (v)
*3 Cheeses £10.00 / 4 Cheeses £12.00
Served with grapes, celery & ~~biscuits~~
(set lunch menu - 2 cheese selection)*

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar
100ml £7.50 / 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 £9.50 / Bt. £62.50
*90% Grenache Noir, 10% Grenache Gris. A traditional
Banyuls - sweet, complex and marvellous. Served chilled.*

Maury Rouge, Domaine des Soulanes, Maury AOC
100ml £9.00/ Bt. £59.50
*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.*

COGNACS, ARMAGNACS & WHISKIES

VS Classic Cognac £4.20	Whiskies -
VSOP Grande Champagne Cognac £5.50	GlenDronach 8yr (Highland) £5.00
VSOP Armagnac £4.00	Auchentoshan (Lowland) £5.00
Buffalo Trace Bourbon £4.00	Benromach 10yr Speyside £5.00
	Talisker Island £5.00

