

THE THREE HORSESHOES

CHAPMANSLADE

LIGHT BITES

(V) (GFA) SOUP OF THE DAY 7

Served with crusty baguette and butter

(V) MACARONI CHEESE 7.50

Parsley panko crumb and garlic bread

SALT & PEPPER SQUID 8.95

Served with bistro salad & sweet chilli sauce

(GFA) CLASSIC PRAWN COCKTAIL 7.95

Baby Gem, mixed salad, Marie Rose sauce coated prawns, lemon wedge & brown bread and butter

(GFA) BOURBON & HONEY BBQ PORK BITES 8.95

Potato Rosti, chard apple and crackling

MAIN COURSES

Check our blackboard for the Chef's daily specials

A LA CARTE

(GF) 8 oz SIRLOIN STEAK 27.95

Brushed with chimichurri. Chips, roasted tomato, garlic mushrooms and bistro salad

(GF) BRAISED & GLAZED PORK BELLY 17.95

Apple & cider glaze, confit potato, mixed vegetables, gravy and crackling

CHICKEN KATSU CURRY 17.95

Rice, soy and chilli sautéed green beans, nigella seeds and lime wedge

(VG)(GF) SWEET POTATO TART 16.95

Vegan pastry case filled with roasted sweet potato and red onion, served with new potatoes & Bistro Salad

HOMEMADE BEEF LASAGNE 17.95

Garlic bread and bistro salad

10 HOUR SLOW BRAISED LEG OF LAMB 19.95

Colcannon Mash potato, Sautéed gremolata vegetables & Minted Gravy

HERB CRUSTED HAKE FILLET 20.95

Crushed potatoes, charred Mediterranean vegetables, Honey roasted carrots, charred lemon. Lemon, tomato and caper emulsion

PUB CLASSICS

PIE OF THE DAY 16.95

Served with mash potato, vegetables and gravy

(GF) HAM, EGGS AND CHIPS 16.95

Honey and Mustard glazed Gammon, free range eggs and chips with bistro salad

(V) MEDITERRANEAN VEG LASAGNE 15.95

with garlic bread and bistro salad

(GF) LAMBS LIVER, BACON & ONION 16.95

With buttery mash potato, gremolata vegetables and gravy

(GF) BATTERED COD AND CHIPS 18.95

Garden peas, Tartar sauce and lemon wedge

BREADED WHOLETAIL SCAMPI 16.95

Chips, garden peas, Tartar sauce, lemon wedge

(GFA)* SMASH BEEF BURGER 17.95

(GFA) CHICKEN & BACON BURGER 17.95 Katsu

Mayo & Crispy Onions, Tomato and lettuce

(VG)(GFA)* PLANT BASED BURGER 15.95

* All burgers topped with burger sauce, crispy onions, lettuce, tomato and dill gherkin. And served with chips and Bistro salad.

(Add bacon, cheddar or stilton for 1.50 each)

(GF) GLUTEN FREE — (GFA) GLUTEN FREE AVAILABLE — (V) VEGETARIAN — (VG) VEGAN
PLEASE ADVISE A MEMBER OF THE STAFF IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES
ALTHOUGH OUR BEST EFFORTS HAVE BEEN MADE TO ENSURE DISHES ARE GF SOME TRACE MAY REMAIN

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

THE THREE HORSESHOES

CHAPMANSLADE

SIDES

(VG)(GF) CHIPS 4.50
Add cheese or bacon 1.50 each

(VG)(GF) ONION RINGS 4.50

(V) GARLIC BAGUETTE 4.50
Add cheese or bacon 1.50 each

(VG)(GF) GREMOLATA VEGETABLES 4.00
Carrots, peas, cabbage and green beans with
parsley and garlic oil

(GF) BRANDY PEPPERCORN SAUCE 4.50

(GF) STILTON SAUCE 4.50

KIDS MEAL

MAINS 7.00

*(*All served with chips and beans or peas)*

***CHICKEN GOUJONS**

***BREADED COD GOUJONS**

***(GFA) BEEF BURGER**

***(GF) HAM & EGG**

(V) TOMATO PASTA, GARLIC BREAD

DESSERTS 3.00

CHOCOLATE FUDGE CAKE
Served with vanilla ice cream and
chocolate sauce

2 SCOOPS ICE CREAM
Vanilla, chocolate or strawberry

DESSERTS

(V) CHEESECAKE OF THE DAY 7.50
With vanilla ice cream and crushed meringue

(V) SYRUP SPONGE PUDDING 7
With warm custard, cream or ice cream

(GFA) CRUMBLE OF THE DAY 7
With warm custard, cream or ice cream

(VGA) (GF) CHOCOLATE BROWNIE 7
With vanilla ice cream and chocolate sauce

CHOCOLATE FUDGE CAKE 7
With vanilla ice cream & chocolate sauce

(GFA)(V)(VGA) AFFOGATO 5
Vanilla ice cream, served with biscuits and a
shot of espresso
Add Baileys, Tia Maria or Disaronno 4.00

(GFA)(V)(VGA) ICE CREAM SCOOP 2.00
served with a chocolate wafer
Check blackboard for available flavours

LIQUEUR COFFEES

BAILEY'S LATTE 7.50
Latte with a shot of Bailey's

CALYPSO COFFEE 7.50
Americano and Tia Maria topped with cream

IRISH COFFEE 7.50
Americano, Jameson, syrup and cream

AMARETTO COFFEE 7.50
Americano, Disaronno and cream

(GF) GLUTEN FREE – (GFA) GLUTEN FREE AVAILABLE – (V) VEGETARIAN – (VG) VEGAN
PLEASE ADVISE A MEMBER OF THE STAFF IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES
ALTHOUGH OUR BEST EFFORTS HAVE BEEN MADE TO ENSURE DISHES ARE GF SOME TRACE MAY REMAIN
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

THE THREE HORSESHOES

CHAPMANSLADE

FILLED BAGUETTES & CHIPS 9.95

GRILLED CHICKEN BREAST

With tomato, lettuce and mayonnaise

(VG) HOUMMOUS AND FALAFEL

With tomato and baby gem lettuce

BLT

Crispy smoked bacon, tomato and lettuce
(Add Brie, Cheddar or Stilton for £1.50 each)

PRAWN COCKTAIL

Prawns in Marie Rose sauce with baby gem
lettuce

LUNCH OFFER

2 COURSES WITH A TEA OR FILTER COFFEE £17

3 COURSES WITH A TEA OR FILTER COFFEE £21

LUNCH STARTER

(DFA) (GFA) (VGA) (V) HOMEMADE SOUP OF THE DAY

With crusty Bread

(V) BREADED GARLIC MUSHROOMS

With bistro salad and garlic mayo

LUNCH MAINS

(GF) LAMBS LIVER, BACON & ONION

Served With buttery mash potato, gremolata vegetables and gravy

HOMEMADE BEEF LASAGNE

Garlic bread and bistro salad

BREADED WHOLE TAIL SCAMPI

Served with chips and garden Peas

(V) MEDITERRANEAN VEGETABLE LASAGNE

with Garlic bread and salad

(GF) HAM, EGG AND CHIPS

Honey glazed gammon, free range egg and chips with bistro salad

OR ANY OF THE FILLED BAGUETTE & CHIPS

LUNCH PUDDINGS

2 SCOOPS OF ICE CREAM

CRUMBLE AND CUSTARD

CHOCOLATE FUDGE CAKE AND ICE CREAM

(GF) GLUTEN FREE – (GFA) GLUTEN FREE AVAILABLE – (V) VEGETARIAN – (VG) VEGAN
PLEASE ADVISE A MEMBER OF THE STAFF IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES
ALTHOUGH OUR BEST EFFORTS HAVE BEEN MADE TO ENSURE DISHES ARE GF SOME TRACE MAY
REMAIN

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL