

the Horseshoes

SUNDAY MENU

STARTERS	Risotto of The Day v GF	£8.00/£16.00
	Veggie Scotch Egg v <i>with Cheddar Cheese, Leek & Spring Onion</i>	£6.50
	Homemade Fishcake <i>with Chard Gem Lettuce, Lemon & Tartare Beurre Blanc</i>	£8.50
	Fillet of Beef Carpaccio GF <i>with Rocket, Old Winchester Shavings & Vinaigrette</i>	£10.00
	Handmade Tagliatelle v VE GF <i>with Courgettes, Peas, Concasse Tomato, Parsley</i>	£8.00/£16.00
MAINS	Grilled Heritage Tomato Greek Salad v <i>with Baby Gem, Cucumber, Tomato, Feta Cheese, Green Peppers & Olives, Oregano Dressing</i>	£17.00
	Pan Fried Salmon Fillet Niçoise GF <i>with Heritage New Potato, Green Beans, Olives, Cherry Tomatoes, Soft Boiled Egg & Vinaigrette</i>	£18.00
	Pan Roast Lamb Rump <i>with Potato Fondant, Pea Puree, Charred Spring Onion & Pak Choi, Pea Shoots & Lamb Jus</i>	£23.00
	Beer Battered Haddock & Chips <i>with Tartare Sauce & Pea Puree</i>	£16.00
	Beef Burger GF <i>with Cheddar Cheese, House Ketchup, Beer Battered Onion Rings & Skinny Fries</i>	£16.00
	ROASTS	Sirloin of Oxfordshire Beef GF
Loin of Oxfordshire Pork GF		£16.00
Sweet Potato, Butternut Squash, Spinach, Red Onion & Courgette Vegan Parcel		£15.00
Roasts served with: Yorkshire Pudding, Roast Potatoes, Celeriac Puree, Pot Roast Vegetables, Cauliflower Cheese & Lashings of Gravy		
SIDES	House Cut Chips VE	
	Sweet Potato Fries VE	
	Buttered Mash Potato v GF	
	Summer Vegetables v GF	
	Mixed Leaf Salad, House Dressing VE GF	£3.50 each

V - Vegetarian VE - Vegan option available GF - Gluten Free option available C - Coeliac option available

Some dishes may need to be adapted for certain requirements. Please let us know if you suffer from any food allergies and need to know more about our ingredients.

Food service: 12-9pm Sunday-Wednesday. 12-9:30pm Thursday-Saturday. Closed 3-6pm Monday-Friday.

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DELI & TAPAS SELECTION

Warm Homemade Scotch Egg	£7.00	Warm Chorizo & Bean Salad GF	£7.00
Breaded Brie, Chilli Jam V	£5.00	Houmous & Pitta Bread VE	£6.00
Calamari & Tartare Sauce	£7.50	Small Greek Salad V	£5.00
Breaded Scampi & Tartare Sauce	£6.00	Noceralla Olives V GF	£4.00
Crispy Fried Halloumi V <i>with Lime & Coriander Yoghurt</i>	£6.00	Mark's Cotswold Bakery Sourdough VE <i>with Balsamic & Oils</i>	£5.00

DESSERTS

Sticky Toffee Pudding v Toffee Sauce, Vanilla Ice Cream	£6.50
Chocolate Brownie V GF Orange Ice Cream, Candied Hazelnuts, Orange Puree	£8.00
Apple & Summer Berry Crumble with Custard V	£6.50
Vanilla Panna Cotta Eton Mess with English Strawberries, Meringue, Mint Sorbet	£8.00
Homemade Ice Creams & Sorbets (per scoop)	£2.50
Affogato - Vanilla Ice Cream, Espresso Shot	£4.50

CHEESE

Montgomery - deep, rich, nutty
Isle of Wight Soft - soft, sharp, creamy
Cropwell Bishop Stilton - rich, tangy, velvet soft texture
Cornish Yarg - Cows Milk wrapped in Nettle, creamy & soft
Belton Fox Vintage Red Leicester - nutty, crumbly
Gorwydd Caerphilly - semi-soft, creamy, earthy
Crackers & Chutney
Selection of 3 - £9.00 or 5 for £14.50

PORT

Delaforce LBV 2010
50ml £4.00

DESSERT

Chateau Poulvere Monbazillac 2015

WINE

125ml £6.00 375ml Btl £17.00

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