

the Horseshoes

SUNDAY MENU

BAR SNACKS	Noceralla Olives	£4.50
& NIBBLES	Calamari & Tartare	£7.50
	Mark's Sourdough, Salted Butter, Oils	£5.00
	Warm Scotch Egg with Mushroom Ketchup	£7.00
	Pork & Thyme Sausage Roll, Cherry Tomato & Red Onion Relish	£6.00
	Hummus & Pitta VE	£6.00
	Spring Onion, Leek & Cheddar Scotch Egg v	£6.50
	Breaded Brie & Chutney	£5.00
STARTERS	Soup of the Day & Mark's Sourdough v	£7.00
	Beetroot & Stilton Risotto with Candied Walnuts v GF	£8.00/£16.00
	Roasted Fig & Thyme Tarte Tatin, Hazelnut & Truffle Pesto VE	£8.00
	Haddock Fishcake, Charred Baby Gem, Lemon & Tartare Beurre Blanc	£8.50
	Fillet of Beef Carpaccio, Rocket & Old Winchester GF	£10.00
MAINS	Pan Roast Salmon Fillet, GF	£18.00
	New Potatoes, Charred Chicory, Baked Beetroot, Apricot, Almond & Caper Dressing	
	Roast Butternut Squash & Cashew Nut Cannelloni, VE	£8.00/£16.00
	Warm Tomato Relish, Pine Nuts & Rocket	
	Hooky Battered Haddock & Chips, Pea Purée, Tartare	£16.00
ROASTS	Sirloin of Oxfordshire Beef & Braised Blade,	£18.50
	Yorkshire Pudding, Roast Potatoes, Mash, Celeriac Purée, Roasted Root Veg & Braised Red Cabbage, Cauliflower Cheese, Gravy	
	Chicken Breast & Chicken Casserole,	£18.50
	Bread Sauce, Yorkshire Pudding, Roast Potatoes, Mash, Celeriac Purée, Roasted Root Veg & Braised Red Cabbage, Cauliflower Cheese, Gravy	
	Loin of Pork,	£16.00
	Yorkshire Pudding, Roast Potatoes, Mash, Celeriac Purée, Roasted Root Veg & Braised Red Cabbage, Cauliflower Cheese, Gravy	
	Leg of Cotswold Lamb,	£17.00
	Yorkshire Pudding, Roast Potatoes, Mash, Celeriac Purée, Roasted Root Veg & Braised Red Cabbage, Cauliflower Cheese, Gravy	
	Vegetable Wellington, v	£15.00
	Yorkshire Pudding, Roast Potatoes, Mash, Celeriac Purée, Roasted Root Veg & Braised Red Cabbage, Cauliflower Cheese, Veg Gravy	
	Vegan Wellington, VE	£14.50
	Roast Potatoes, Celeriac Purée, Roasted Root Veg & Braised Red Cabbage, Veg Gravy	

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.

Please note a 10% discretionary service charge is added to parties of 8 or more. All gratuities received go directly to the team.

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

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SIDES	Hand Cut Chips	
	Fries	
	Buttered Mash	
	Autumn Vegetables	
	Mixed Salad	£3.50 each
DESSERTS	Choux Bun, Praline Cream, Blackberries v	£7.50
	Chocolate Fondant, Clotted Cream Ice Cream, Berry Coulis GF v	£8.00
	Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream v	£6.50
	Apple & Blackberry Crumble with Vanilla Custard v	£6.50
	Selection of Ice Creams, Sorbets & Vegan Ices (Per scoop)	£2.50
	Affogato	£5.00
CHEESE	Montgomery - deep, rich, nutty	
	Isle of Wight Soft - soft, sharp, creamy	
	Cropwell Bishop Stilton - rich, tangy, velvet soft texture	
	Cornish Yarg - Cow's 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 <i>or</i> 5 for £14.50		
PORT	Delaforce LBV 2010	
	50ml £4.00	
DESSERT WINE	Chateau Poulvere Monbazillac 2015	
	125ml £6.00 375ml Btl £17.00	

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