



Restaurant at THE HORSESHOE



PLEASE ASK ABOUT OUR
WEEKLY SPECIALS

ALLERGIES:
IF IN DOUBT PLEASE ASK

ALL OUR FOOD IS FRESHLY
PREPARED

STARTERS

King Prawns Sautéed King Prawns, chilli and garlic butter served with toasted bloomer (prawns served shell on)	8.00
Italian Baked Egg Baked in our own home made tomato sauce, topped with mozzarella and served with toasted bloomer	8.00
12 Hour Smoked Sticky Bourbon Ribs with chilli, sesame seeds and spring onions	8.00
Homemade Soup of the Day (v) With herb oil, and toasted bloomer	7.50
Whitebait with a lemon wedge, side salad & tartare sauce	7.00
Halloumi Fries (v) with salad and sweet chilli	8.00
10" Pizza Starter - Great to share	7.00
Garlic Cheesy	8.50

OUR BURGERS

in a multi-seed brioche bun stacked with lettuce and tomato and served with hand cut triple cooked chips and home made slaw.

'Horseshoe' Burger 6oz Beef Burger (gf) served our own burger sauce	15.00
'Addison's Farm' Minted Lamb Burger served with tomato jam	15.00
Chicken Burger Chargrilled Chicken breast served with mayo	15.00
Falafel Burger (vg) Sweet potato falafel, served with tomato jam	15.00

Burger Toppings

Bacon, Cheddar, Stilton, Caramelised Onions, Jalapeños at **£1.00** ea
BBQ Brisket at **£3.00**

Why not 'Double Up'? add an extra burger for **£4.00**

SIDES 3.50

Triple Cooked Chips (+£1)	Side Salad
French Fries	Onion Rings
Creamy Mash	Seasonal Vegetables

MAIN DISHES

Cod and Chips Crispy beer battered cod with hand cut triple cooked chips, crushed minty peas and tartare sauce	16.00
Wholetail Scampi with fries, peas and tartare sauce	14.00
Pie of the Day with mash or chips, seasonal veg and homemade gravy.	15.00
Ham, Egg & Chips served with bread & butter	14.00
Brisket Cottage Pie Home-smoked brisket cottage pie topped with Duchess potato with seasonal greens and jus	15.00
Horseshoe Bacon & Mushroom Chicken Chicken Breast with a bacon, mushroom & tarragon cream sauce served with crushed new potatoes and roasted carrots.	16.00
Sausage and Mash Thick locally sourced sausages served with caramelised onion, mashed potato, seasonal vegetables, and red wine and thyme gravy	15.00
Full Rack of Ribs smoked for 8 hours. Served with fries and slaw.	25.00
Half Rack of Ribs smoked for 8 hours, served with fries and slaw.	15.00
Seabass Fillet Pizzaiola Seabass in a tomato, garlic and olive sauce served with potato and onion cake and broccoli	17.00
Mixed Vegetable Parmigiana (v) A mix of aubergine, peppers, onions and courgettes, seasoned with herbs and layered with homemade tomato sauce, mozzarella and pasta sheets and served with Italian salad.	15.00
Tomato and Basil Rigatoni (v) with chargrilled Mediterranean vegetables.	12.00
Add Chicken or Prawns for £3.00	



Our food is locally sourced where possible, and freshly cooked for you by our kitchen team. Our steaks, sausages and burgers are supplied by Olney Butchers. For allergen advice and gluten free (gf) please ask your server. We can cater for most allergies and intolerances. For plant based dishes vegan are marked (vg) and vegetarian (v).

Our kitchen operates with standards and procedures to address the risks of cross contamination; however, it is a very fast environment so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.

If we are fully booked try our sister pub The Cowpers Oak, Weston Underwood



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DESSERTS	7.50	GELATO (2 scoops)	4.50
Brownie Thick cut gooey chocolate brownie, honeycomb gelato, chocolate sauce.		Vanilla	Raspberry Ripple
Sticky Toffee Pudding Classic Sticky Toffee Pudding with a choice of custard or banana ice cream		Banana	Cherry (vg)
Homemade Crumble of the Day (v) served with custard or ice cream		Honeycomb	Chocolate Orange (vg)
Lemon & Raspberry Posset Served with shortbread		Chocolate	extra scoop 1.50
Bambaloni Hazelnut and chocolate filled mini doughnuts, Chantilly cream, chocolate sauce, praline		TEAS and COFFEES	
Affogato (v,n) A vanilla ice-cream topped with a shot of espresso and crushed amaretti biscuits		Single Espresso	2.60
		Americano	2.60
		Cappuccino	2.90
		Double Espresso	3.50
		Caffe latte	2.90
		Selection of Teas	2.00

LIGHT BITES

All sandwiches available in white, brown or ciabatta bread. Served with tortilla crisps and slaw.

Why not add fries for £1.50 or hand cut chips for £2.50?

Posh Fish Finger Sandwich	8.00	Chicken and Bacon Club Sandwich	10.00
Brisket, Cheese and Caramelised Onion Sandwich	8.00	Classic BLT Sandwich	8.00
Cheese and Tomato Sandwich	7.00	Ham and Cheese Toastie	8.00

WINE LIST

WHITE WINES	125 ml	175 ml	250 ml	Bottle
Pinot Grigio (Italy) a dry delicate wine from the vineyards of Northern Italy	4.00	5.00	7.30	20.00
Chardonnay (Australia) ripe tropical fruit and lemon flavours	4.60	5.60	7.60	21.00
Sauvignon Blanc (Chile) a delicious fruity refreshing wine	4.10	5.10	7.50	21.00
Sauvignon Blanc (N Zealand) Southern lights, fruity refreshing wine	5.60	6.60	9.20	27.00
RED WINES	125 ml	175 ml	250 ml	Bottle
Shiraz (Australia) lovely rich full flavoured wine	4.10	5.10	7.20	21.00
Merlot Ladera Verde (Chile) deep colour with aromas of blackberries and plum	4.60	5.60	8.00	23.00
Montepulciano (Italy) an intense velvety wine with a hint of black cherries	4.60	6.60	9.10	27.00
Malbec Para Dos (Argentina) deep colour, good body and ripe fruit flavours	5.10	6.10	8.50	25.00
Primitivo Sensa (Italy) organic dense and rich, sweet ripe plum /spice flavours	-	-	-	27.00
ROSE WINES	125 ml	175 ml	250 ml	Bottle
Pinot Grigio Rose (Italy) a crisp dry wine with delicate fruity flavours	4.10	5.00	7.20	21.00
White Zinfandel Blush (California) medium sweet Californian Rose	4.40	5.40	7.40	21.00
SPARKLING WINES	Small Bottle 20cl		Bottle	
Prosecco Anno Domini (Italy)	-		26.00	
Prosecco Vino Spumante (Italy)	7.00		-	