

WELCOME TO THE THREE HORSESHOES

Please advise your Waitress/Waiter if you have any type of food allergy or intolerance before placing your order.

We are happy to supply a detailed breakdown of the main allergens in all of our dishes if you require - please just ask a member of staff.

Please note, whilst we take the highest level of care to avoid cross contamination when preparing allergen free dishes, we do not have a specific 'allergen free' zone to do this in.

With this in mind, we also use the same fryers for cooking allergenic foods such as wheat, gluten and fish, which may affect extremely sensitive sufferers.

FOOD SERVED

Monday-Friday

Breakfast 10.00-11.30am

Lunch 11.30am-3.00pm

Dinner 5.00pm-9.00pm

Saturday

Serving all day 10am - 9pm

Sunday

Lunch 12.00pm-4.00pm

Monday Night Steak Special

Two Ribeye steaks and a bottle of wine of your choice only

£35.00

*Fillet steaks £2.00 supplement
(offer excludes Fizz and Rioja)*

Starters
Served Lunch and Evening

Chefs Choice Soup and Crusty Bread (V) (*)

Our chefs own choice of freshly homemade soup with crusty bread and parmesan croutons £4.95

French Brie and Cranberry Sauce (V)

Wedges of French brie coated in our own crumb, served with cranberry sauce and dressed leaves £5.50

Spicy BBQ Chicken Wings

Crispy chicken wings coated with lashings of spicy Louisiana BBQ sauce, homemade slaw £5.50

Salmon and Cod Fishcakes

Poached salmon and cod, bound with creamed potatoes in a herb crumb, served with a sweet chilli dip £5.95

Black Pudding and Chorizo Salad

Peat's black pudding with grilled chorizo tossed with mixed leaves, topped with a soft poached free range egg £5.95

Half Rack of BBQ Ribs

Half a rack of slow cooked BBQ ribs, homemade slaw and dressed leaves £6.50

Sautéed King Prawns (*)

Fresh king prawns marinated in garlic, coriander and red chilli then cooked in a herb butter with fresh crusty bread and leaves £6.50

Garlic Mushrooms (V) (*)

Sautéed mushrooms with sliced garlic and chives in a rich cream sauce served on a toasted brioche bun £5.50

Gluten Free by request only (*) Vegetarian (V)

Mains
Served Lunch and Evening

Haddock, Chips and Peas (*)

Our own crispy battered haddock, served with chips, mushy peas and a lemon and dill mayonnaise £9.95

Braised Lamb Shank

Lamb shank slow roasted in redcurrant jelly gravy, served on creamed potatoes with a selection of fresh vegetables £12.50

Full Rack of BBQ Ribs

BBQ pork ribs smothered in sauce, served with French fries, homemade slaw and dressed leaves £12.50

Honey Roast Ham (*)

The Threes own honey roast ham, served with chunky chips, garden peas and two fried eggs £8.95

Whitby Wholetail Scampi

Deep fried pieces of Whitby scampi, with chunky chips, garden peas, lemon and dill mayonnaise and a lemon wedge £9.50

Teesside Chicken Parmo

Tender chicken breast bread crumbed, deep fried and topped with a béchamel sauce and loads of grated cheese, served with fries, slaw and salad £10.95

Ribs and Wings Combo

Half a portion of ribs and a portion of wings, both served with lashings of sauce, salad, slaw and skinny fries £11.95

Steak and Ale Pie

Tender pieces of slow cooked beef shin served with creamed potatoes, mushy peas and sticky glazed carrots £10.95

Gluten Free by request only (*) Vegetarian (V)

Mains Cont.

Mushroom Risotto (V) ()*

Sautéed wild mushrooms & parmesan cooked in a creamy sauce topped with glazed goats cheese £9.95

Thai Red Curry ()*

Diced chicken cooked in a Thai curry sauce with spinach, coriander & sugar snaps, served with pilau rice and a mini naan bread £11.95

Grilled Seabass Fillets ()*

Fillets of grilled seabass on a creamy white wine & fish sauce, baby spinach, mussels and heritage potatoes £13.50

The Threes Burger ()*

6oz of Peats' Beef, Mature Cheddar, Crispy Bacon & Onion Rings served with fries and salad £12.95

Twice Cooked Brisket ()*

Very tender beef on a good dollop of chive mash, with butter glazed carrots, wild mushrooms and a red wine jus £12.95

Seafood Linguine

Market fresh king prawns, clams and mussels all bound in a fresh chilli, garlic and lime fish sauce £12.95

*Side Orders - £2.50 - Chunky Chips, Skinny Fries, Mixed Salad, Garlic Bread, Onion Rings
£1.50 - Coleslaw, Bread & Butter*

Steaks - Ribeye £19.50 () Fillet £21.50 (*)*

All our steaks are locally sourced and served with grilled tomatoes, roast mushrooms, beer battered onion rings and chunky chips

Surf it up and add some king prawns for only £3.50

Sauces £2.50 - Teesdale blue, peppercorn, garlic butter

Gluten Free by request only () Vegetarian (V)*

Desserts

Glazed Lemon Tart

Sweet pickled strawberries, raspberry reduction and chantilly cream £5.50

Meringue Nest ()*

Crispy meringue nest filled with fresh winter berries and cream £5.50

Dark Chocolate Brownie ()*

A gooey chocolate dessert served warm with whipped cream, fresh raspberries and white chocolate ganache £5.50

Sticky Toffee Pudding

Warm toffee sponge with Earl Grey tea and dates served with black treacle cream and diced fudge pieces £5.50

Crème Brûlée ()*

Baked custard with fresh vanilla pod topped with caramelised sugar, berries and homemade shortbread £5.50

Cheese and Biscuits ()*

*A choice of Teesdale cheeses with homemade onion chutney, biccies and grapes
£7.50*

Ice-cream ()*

A choice of ice cream (please ask your waiting staff)

£1.50 per scoop

The Threes

A selection of Chefs desserts all in miniature served with whipped cream and berries £7.50

Gluten Free by request only ()*

Vegetarian (V)