

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

Peats' black pudding with grilled chorizo, 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 £6.95

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 option available (V)

Mains

Served Lunch and Evening

Haddock, Chips and Peas (*)

Our own crispy beer 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 & mint gravy, served on creamed potatoes with a selection of fresh vegetables £12.95

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 free-range eggs £9.50

Whitby Wholetail Scampi

Deep fried pieces of Whitby scampi, with chunky chips, garden peas, lemon and dill mayonnaise and a lemon wedge £9.95

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 £11.50

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 option available (V)

Mains Cont.

Slow Roast Tomato Linguine (V)

Roasted peppers, marinated olives, fresh herbs, crumbled feta & pea shoots £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 cauliflower puree, 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 fish sauce £12.95

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

Steaks - 10oz Ribeye £19.50 (*) 8oz 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 £4.50

Sauces £2.50 - Teesdale blue, peppercorn, garlic butter

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

Desserts

Old School Pudding of the Week

Just Ask... £5.50

White Chocolate Blondie ()*

Dark chocolate chips, thick chantilly cream & rich chocolate sauce £5.50

Lemon Cheesecake

Raspberry sauce, crushed ginger biscuit base & stem ginger syrup £5.50

Salted Caramel & Popcorn Pots ()*

Gooey caramel base with set milk chocolate custard & a toffee drizzle £5.50

Eton Mess ()*

Mixed fresh berries, sweetened vanilla cream & crushed meringue pieces £5.50

Cheese and Biscuits

A selection of Teesdale cheeses with homemade chutney, biccies & 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 & berries £7.50

Gluten Free by request only ()*

Vegetarian option available (V)