

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)*

Lunch Menu

*Only available between 11.30am-3.00pm Monday to Friday
11.30am-5.00pm Saturday*

Cold Sandwiches

Served in White or Brown Farmhouse Loaf with Root Vegetable Crisps, Coleslaw and Salad

Salmon & Cream Cheese - Smoked salmon, cucumber & dill () £6.95*

Honey and Mustard Glazed Ham - With piccalilli and tomato () £5.95*

Mature Cheddar - Full of flavour cheddar and homemade chutney (V) £5.50*

Roast Chicken - Tender chicken with mayo and baby gem lettuce () £6.50*

Roast Beef - Roast topside with red onions and horseradish mayo () £6.50*

Add soup with any sandwich for an extra £2.50

Hot Sandwiches

Served in White or Brown Farmhouse Loaf with Chunky Chips & Salad

Hot Roast - Sliced roast of the day with lashings of gravy £7.50

Cajun Chicken - Cajun chicken, garlic mayo and baby gem lettuce () £7.50*

Posh Fish Finger - Beer battered haddock with lemon and dill mayo () £7.50*

Daily Homemade Quiche - Salad and coleslaw £5.95

Homemade Scone - Whipped cream and jam £2.10

Coffee and Cake or Tea and Scone - Any coffee or tea and a piece of cake or scone £3.50

Selection of cakes - Always a fresh selection £2.00

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

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)

Children's Menu

All £4.50

Cheeseburger with chips and beans ()*

Fish goujons with chips and peas ()*

Chicken goujons with chips and beans ()*

Pasta in tomato sauce & grated cheddar (v)

Braised beef with garden peas and mash

Coffee and Cake or Tea and Scone - £3.50!
(Served 10am - 5.30pm)

Selection of Cakes *From* £1.90
Homemade Fruit Scone - Jam & Thick Organic Cream £2.10

Hot Drinks

<i>Americano</i>	<i>£2.00</i>	<i>Pot of Tea</i>	<i>£2.00</i>
<i>Latte</i>	<i>£2.20</i>	<i>Speciality Teas</i>	<i>£2.10</i>
<i>Espresso</i>	<i>£1.80</i>	<i>Cafetière for one</i>	<i>£2.20</i>
<i>Cappuccino</i>	<i>£2.20</i>	<i>Cafetière for two</i>	<i>£4.00</i>
<i>Double Espresso</i>	<i>£2.00</i>		

Wine List

White Wines

La Brouette White, Vin de Pays, France £13.00

Complex and floral with subtle white flower aromas wonderfully balanced with fresh fruit.

Sauvignon Blanc, Panul Estate, Chile £15.00

A great value, easy drinking Sauvignon Blanc. Zesty, Herbaceous and extremely refreshing.

Unoaked Chardonnay, El Campesino, Chile £15.00

This un-oaked Chardonnay is ripe, rounded and pure with notes of delicate stone fruit and fresh melon.

Pinot Grigio, Luna, Italy £15.00

This outstanding Pinot Grigio shows floral and almond notes, with ripe citrus fruit and a subtle minerality.

Rose Wines

La Brouette Rose, Producteurs Plaimont £13.00

Summer in a bottle - this is a fresh, well balanced versatile rosé. An excellent choice with seafood

Pinot Grigio Blush, Montevento £15.00

Fresh and fruity, with hints of pear & apricot.

Route 66 Boulevard Blush, California £16.50

A fruit basket of strawberries, watermelons and summer fruits - a delicious aperitif.

Red Wines

La Brouette Rouge £13.00

Rounded and fruity with a hint of spice and a long weighty finish

Merlot, Panul Estate, Chile £15.00

Easy drinking, rich and juicy Merlot from the idyllic Colchagua Valley in Central Chile.

Shiraz, Heywood Estate, Australia £16.50

The fruit from these old vines is rich and concentrated, producing a wine with spicy dark berries, baked plum and hints of white pepper.

Belezos Rioja Crianza 2010, Spain £25.00

Clean and intense aromas of red fruit and spicy notes. The palate displays rich plum, dark cherry fruit and warm spices, long lasting on the palate. Fresh balancing acidity and ripe tannin structure.

Sparkling Wine & Champagne

Prosecco "Le Colture" Brut NV £20.00

Light and delicate, with notes of orchard fruit and white flowers.

Guy de Chasse Grand Cru Brut NV £35.00

A blend that has a bit of everything: zesty apple and citrus fruit, balanced by richer, toasted brioche flavours.

Champagne 'Veuve Clicquot' Brut NV £60.00

Veuve Clicquot ages their non-vintage for almost twice the required time, resulting in a superb marriage of freshness and power, with rich fruit and a mouth-filling mousse.