

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 10.00am - 9.00pm

Sunday

Lunch 12.00pm-4.00pm

Monday Night Steak Special

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

£37.50

*Fillet steaks £3.00 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 or Tea and a Cake or 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 Soup and Farmhouse Bread (V) (*)

Chefs own choice of freshly homemade soup with crusty bread and olive oil 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

Sautéed King Prawns (*)

Fresh king prawns marinated in garlic, coriander and red chilli then cooked in a herb butter with fresh farmhouse 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

Fish 'n' Chips ()*

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

Honey and Mustard Roast Ham ()*

The Threes own 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 bread crumbed chicken breast, deep fried and topped with a béchamel sauce and loads of grated cheese, served with fries, slaw and salad £11.50

Steak and Ale Pie

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

Lamb Curry ()*

Curried shoulder of Teesdale fell lamb, pilau rice, naan bread, poppadum and mango chutney £12.50

Mains Continued on next page

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

Mains Cont.

Potato Gnocchi (V)

A trio of beetroot, spinach and plain gnocchi, sautéed wild mushrooms, creamy garlic and chive sauce £9.95

Roast Cod ()*

Roast loin of North Sea cod with a chorizo, mussel and tomato stew, richly spiced with garlic and smoked paprika £13.50

The Threes Burger ()*

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

Pan Seared Duck ()*

Crispy skinned duck breast with wilted greens, black cherry and Kirsch reduction and creamy gratin dauphinoise potatoes £13.50

Seafood Linguine

Market fresh king prawns, clams and mussels all bound in a fresh chilli, chive & garlic cream sauce £12.95

Side Orders –

£3.50 Cheesy Chips

£2.50 - Chunky Chips, Skinny Fries, Mixed Salad, Garlic Bread, Onion Rings

£1.50 - Coleslaw, Bread & Butter

Steaks – 10oz Ribeye £19.50 () 8oz Fillet £22.50 (*)*

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 or hollandaise

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

Desserts

Old School Pudding of the Week

Just ask... £5.50

Chocolate Brownie ()*

White chocolate chips, thick Chantilly cream & raspberry sauce £5.50

Lemon Cheesecake

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

Salted Caramel & Popcorn Pots ()*

Goey 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 Sharing Platter

A selection of Chefs desserts all in miniature served with whipped cream & berries £8.95

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 ()*

Potato dumplings with a creamy mushroom sauce (v)

Braised beef with garden peas and mash

Coffee and Cake or Tea and Scone - £3.50!
(Served 10.00am - 5.30pm)

Selection of Cakes *From* *£2.00*
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>Cappuccino</i>	<i>£2.20</i>	<i>Cafetière for one</i>	<i>£2.20</i>
<i>Espresso</i>	<i>£1.80</i>	<i>Cafetière for two</i>	<i>£4.00</i>
<i>Double Espresso</i>	<i>£2.50</i>	<i>Hot Chocolate</i>	<i>£2.60</i>
<i>Mocha</i>	<i>£2.60</i>	<i>Flat White</i>	<i>£2.60</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, Rook's Lane, Australia £16.50

easy drinking fruit forward varietals from the Murray Darling wine region in Victoria's North-West warm and generous flavours that Australian wines are renowned for

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 £21.00

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.