



THE
HORSESHOES
BELBROUGHTON

NIBBLES

Olives **(VE)** £4

Hummus & garlic flatbread **(V)** £7

Nduja, honey & pecorino flatbread £7.50

SHARERS

Warm bread, olive oil, balsamic & olives **(V)** £8

Rosemary & garlic baked camembert, onion chutney, bread **(V)** £15

CHICKEN WINGS Starter £8.50 or 1KG £19 (available in 1, 2 or 3 flavours)

Buffalo sauce & blue cheese sour cream

Spicy peanut butter & marmite

Black garlic buffalo

STARTERS

Spicy Thai green courgette soup, coriander flatbread **(VE)** £7.50

Mushroom parfait, rosemary butter & sourdough **(V)** £9

Keema lamb scotch egg, coriander & avocado mayo £9

Crispy pork belly, togarashi mayo, pickled pink ginger, Asian salad £8.50

Cajun prawn tacos, roasted corn, chilli, lime & crème fraiche salsa £9.50

Tandoori hot smoked salmon, Bombay potato salad, mint raita £10.50

SUNDAY ROASTS

Served with Yorkshire pudding, roast potatoes, roasted root vegetables, seasonal greens & gravy

28-day dry aged sirloin of beef £21

Slow-cooked pork belly, crackling & apple puree £19.50

Chicken supreme, sage & sausage stuffing, pig in blanket £18.50

Platter - Sirloin of beef, pork belly, roast chicken, pig in blanket, sage & sausage stuffing £24

Chestnut mushroom, squash & seed bake **(V)** £15 (Vegan roast available)

Sides - Braised red cabbage **(VE)** £4.50 // Cauliflower cheese **(V)** £5 // Pigs in blankets £7

MAINS

Roasted cauliflower risotto, smoked cheddar, roasted cauliflower florets, hazelnuts **(V)** £15

Aubergine katsu curry, Asian slaw, coconut jasmine rice **(VE)** £15

Beer battered haddock, triple cooked chips, garden peas & tartare sauce £18

Tandoori monkfish, prawn pasanda curry, pilau rice & garlic flatbread £24

Spicy Korean chicken flatbread, cabbage, pepper, daikon radish & ginger salad, gochujang mayo £18

FLIP THE PAGE FOR OUR PIZZAS, SIDES & PUDDINGS

A discretionary 10% service charge will be added to the bill for tables of 8 or more.

All dishes marked with **(V)** are vegetarian friendly & **(VE)** are vegan friendly. Our freshly made food is prepared in a busy kitchen where cross contaminations can occur so we cannot guarantee it is suitable for those with allergies. Menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, please inform us before ordering.



PIZZAS

With San Marzano tomato sauce & fior di latte mozzarella unless stated (Vegan cheese available)

Margherita – Tomato, fior di latte & basil (V) £14

Vegetable – Roasted peppers, artichoke, red onion, rocket, goat cheese & fior di latte (V) £14.50

Marinara Vegano - Marinated broccoli, mushroom & confit garlic (VE) £15

Tuna – Tuna, artichoke, olives & fior di latte £15.50

Spicy – Nduja, pepperoni, hot honey & buffalo mozzarella £15.50

Chicken – Cajun chicken, picante, roquito, roasted pepper & fior di latte £15.50

'Meat feast' – Cajun chicken, ground beef, Nduja, pepperoni & fior di latte £15.50

Ham, mushroom & truffle – Truffle base, prosciutto crudo, mushrooms truffle oil, rocket, fior di latte £15

SIDES

Fries (VE) £4.75

Truffle & parmesan fries (V) £5

Triple cooked chips (VE) £4.75

Sweet potato fries (VE) £5

Sun-dried tomato, buffalo mozzarella, basil & rocket salad (V) £4.50

Seasonal vegetables (V) £4.50

DESSERTS

Apple & rhubarb crumble, oat top, vanilla ice cream (VE available) £8

White chocolate & coconut cheesecake, raspberries £8

Chocolate & peanut butter brownie, caramel sauce & salted caramel ice cream (V) £8

Spiced rum crème brulee, stem ginger sable (V) £8

Guinness sticky toffee pudding, vanilla ice cream & toffee sauce (V) £8

Affogato – Vanilla ice cream, sable & double espresso (V) £5 Add Baileys or amaretto for £3.50

Cheese board – Camembert, Cheddar, Stilton, honey & fig, crackers, house chutney £9.50

Bennetts Ice Creams £6 for 3 scoops

Ice Cream (V) - Vanilla, Chocolate, Strawberry, Salted Caramel

Sorbets (VE) – Orange, Passionfruit, Raspberry

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