



Bit 'n' Cherry
Restaurant at The 3 Horseshoes

Tuesday Night Steak Offer

2 Steaks and a bottle of House wine from £21.95

House Wine – Choose from Red, White or Rose

(Want to upgrade your wine? House Wine will be credit at £10 against list prices)

Starters

Soup of the Day, Warm Bread Roll £4.95

(Sharing) Whole Baked Camembert with Croutes & Grape Chutney (V) £10.95

Seared Scallops, Black Pudding, Apple Puree, Course Grain Mustard & Honey Dressing £8.95

Honeydew Melon, Blackcurrants, Mulled Wine Syrup (V) £5.95

Ham Hock Terrine, Pickled Vegetables, Parsley & Maple Dressing, Toasted Croutes £6.95

Cured Salmon, Beetroot, Cucumber, Crayfish Mayonnaise £7.95

Applewood Cheddar & Red Onion Quiche, Roasted Pepper & Nut Salad, Chive Oil & Aged Balsamic (V) £6.95

(Sharing) Mini Meatballs in Tomato Sauce, Tzatziki, Feta & Olives, Kofta & Pulled Pork Slider £15.95

The Steaks

All Served with Roasted Tomato, Onion Rings and Chunky Chips

8oz Gammon served with a Fried Egg

Pan Fried Cajun Halloumi (V)

8oz Rump

8oz 28 Day Aged Sirloin or Ribeye (£5.00 Supplement)

Why not add a Sauce? Peppercorn, Blue Cheese, Wild Mushroom or Béarnaise £1.95

Desserts

Lime Curd Tart, Fruits of The Forest Compote £5.95

Spiced Orange Panna Cotta, Orange & Cranberry Compote, Eccles Cake Slice £6.95

Baked Alaska Artic Roll, Raspberry Coulis £5.95

Tastes of Black Forest Gateaux £6.95

Fruit Platter, Refreshing Sorbet, Syrup Dressing £5.95

Trio of Local Needwood Ice Cream, Homemade Shortbread £5.95

Selection of Cheese served with Crackers, Grapes and Chutney

3 Cheeses £5.95, 4 Cheeses £6.95, 5 Cheeses £7.95

Why not add a glass of Port to your Cheese Board

LBV Port £3.00 or Grahams Special Reserve £3.50

Our Food is Freshly Cooked & Great Quality Cannot be Rushed