



# THE FOUR HORSESHOES

SOUTHAMPTON

## LIGHT BITES & NIBBLES

HOMEMADE FISHCAKE BITES **5**

*Dill Tartare Sauce*

PORK SAUSAGE ROLL **5**

*House Fruity Brown Sauce*

CHICKEN WINGS (4) **7½**

*Sticky Harissa Glaze, Asian Slaw (gf)*

VEGAN SPRING ROLL **5**

*Soy & Sesame Dipping Sauce (vgn)*

## PUB CLASSICS

BEER BATTERED FISH & TRIPLE COOKED CHUNKY CHIPS **13**

*Haddock Fillet, Crushed Garden Peas,  
Dill Tartare, House Chip Shop Curry Sauce*

28 DAY DRY AGED BEEF BURGER **12½**

*8oz Burger, Brioche Bun, Lettuce, Tomato,  
House Coleslaw, Skinny Fries*

*+ Bacon | Cheese | Applewood Smoked Cheddar | Chorizo | 1.00 each*

PIE OF THE DAY **12½**

*Please ask your server what gourmet filling we have today  
Served with Seasonal Greens, Mash*

SAUSAGE & MASH **13**

*Cumberland Ring, Seasonal Greens,  
Smoked Mash, Wholegrain Mustard, Red Onion Jus*

MAPLE GLAZED SMOKED HAM **12**

*Hand Cut Triple Cooked Chunky Chips, Duck Egg (gf)*

THAI FISHCAKE **12**

*Charred Pak Choy, Curried Cream Sauce, Coriander Oil, Poached Egg*

THE FOUR HORSESHOES' MAC 'N' CHEESE **6 / 11**

*Truffle Oil, Parmesan Crisps  
+ Bacon | Chorizo | Wild Mushrooms | 1.00 each*

## SALADS

CHICKEN & CHORIZO ROASTED PEPPER SALAD **12½**

*Torched Corn, Baby Gem Lettuce, House Ranch Dressing (gf)*

ROASTED BEETROOT SALAD **10**

*Quinoa, Preserved Lemon, Broccoli, Fresh Horseradish, Hazelnuts  
(gf, vgn)*

CHICKEN & BACON CAESAR SALAD **13**

*Chargrilled Chicken Breast, Smoked Streaky Bacon, Lettuce, Garlic  
Croutons, Anchovies, Parmesan, Caesar Dressing*

## STARTERS

SOUP OF THE DAY **6**

*Served with Artisan Crusty Bread (gfa, vgn)*

MOULES MARINIÈRE **7 / 14**

*White Wine, Garlic, Cream, Parsley, Crusty Bread (gfa)*

SALT & PEPPER SQUID **8**

*House Garlic & Lemon Aioli*

CORONATION CHICKEN TERRINE **8**

*Curried Mayo, Pickled Chilli, Pineapple Salsa (gfa)*

PORT BAKED CAMEMBERT **14 (to share)**

*Red Onion Chutney, Crusty Artisan Bread (v)*

WILD MUSHROOMS ON TOAST **7½**

*Garlic & Parsley Crumb, Poached Duck Egg (vgn)*

## STEAKS

*Served with Hampshire Watercress, Portobello Mushroom, Plum Tomato,  
Hand Cut Triple Cooked Chunky Chips. All steaks are gluten free.*

HAMPSHIRE 10OZ RIBEYE STEAK **25**

HAMPSHIRE 8OZ FILLET STEAK **29**

STEAK SAUCES **1½**

*Blue Cheese | Peppercorn | Béarnaise | Café Du Paris Butter*

## CHEF'S SPECIALS

CORNFED CHICKEN SUPREME & DAUPHINOISE POTATOES **16**

*Buttered Kale, Truffled Sweetcorn, Pink Peppercorn Jus (gf)*

SLOW ROAST ROLLED PORK BELLY **17**

*Chorizo Mash, Seasonal Greens, Pickled Apple Jam, Pork Quaver (gf)*

CHALK STREAM TROUT FILLET **16½**

*Smoked Bacon & Bean Cassoulet (gf)*

SEABASS FILLET **16**

*Roast Cauliflower, Sweet Potato Cake, Torched Corn,  
Satay Cream Sauce, Squid Ink Crisp*

TOMATO & BURRATA TAGLIATELLE **16½**

*Heritage Tomatoes, Burrata Cheese, Fresh Basil Tagliatelle (v)*

ROAST BUTTERNUT SQUASH PITHIVIER **14**

*Vegan Puff Pastry, Pickled Veg, Kale, Vegan Jus (vgn)*

## SIDES

CHARRED HISPI CABBAGE & CRISPY BACON **4½ (GF)**

SEASONAL GREENS **3½ (vgn, gf)**

HOMEMADE COLESLAW **3½ (v, gf)**

DIRTY FRIES **7**

*Pulled Beef Brisket, Cheese, Pickled Chilli (gf)*

ROSEMARY, PARMESAN & TRUFFLE SKINNY FRIES **4½ (gf)**

HAND CUT TRIPLE COOKED CHUNKY CHIPS **4½ (gf, vgn)**

*+ Cheese | House Cajun Rub | 1.00 each*

SKINNY FRIES **3½ (gf, vgn)**

*+ Cheese | House Cajun Rub | 1.00 each*



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