

## MENUS & OPENING TIMES

We serve lunch 12-2.15pm (2.30pm Sunday) and dinner 6-9pm (9.30pm Friday / Saturday, but closed Sunday evening and all day Monday). To book telephone 01954 210221 or go to our website [www.threehorseshoesmadingley.co.uk](http://www.threehorseshoesmadingley.co.uk).

We offer a 2 course set menu for £17, Tuesday to Friday, lunch and dinner. Please also note that although we don't serve sandwiches, our long list of appetizers and starters includes lots of possibilities for a light snack.

**Please follow us on facebook or instagram (madingley\_3hs)**

## BANK HOLIDAYS 2017

28 / 29 May and 26 / 27 August – we are open on for Monday lunch, but shut Sunday and Monday evenings.

## CHAMPAGNE TASTING AND LUNCH

With Willem Pincon of Charles Heidsieck Champagne

Saturday 8th July 2017, 12 noon, also hosted by John Hoskins MW

Charles Heidsieck are now, without question, the leaders in Champagne when it comes to producing a rich, mature style of fizz. Their normal (non-vintage) wine has been aged for at least 5 years, with at least half of the wine made up of older 'reserve' selections. In the last decade they have won numerous accolades for all their different wines, from Decanter Wine Awards, International Wine Challenge, Sommelier Wine Awards etc.

Charles is NOT to be confused with the much less exciting products of Piper Heidsieck or Heidsieck Monopole. (The wines are never available in supermarkets and are now featured by-the-glass in many top restaurants).

On arrival – in the garden if the weather permits - Charles Heidsieck Rosé,  
served with smoked salmon blinis

Charles Heidsieck Brut Réserve – Fresh crab, samphire, jersey royals & lemon mayonnaise

2005 Charles Heidsieck Brut Vintage – Roast quail with peas 'à la Francaise'

1995 'Blanc des Millénaires', Charles Heidsieck – St Cera and Hafod cheeses

2016 Cordon Cut Riesling, Mt Horrocks – Fresh strawberries with violet marshmallow

Coffee with chocolates

£79 per person

**To book ring the OB wine shop (not the 3Hs) on 01480 458410 or email [office@huntsbridge.co.uk](mailto:office@huntsbridge.co.uk). Please let us know of any dietary issues when booking.**