



SCAN ME



The Three Hills

• BARTLOW •

SUNDAY MENU

CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

NIBBLES

Olives £6
pitted gordal olives VE/GF

Bread and Oil £6.50
focaccia, extra virgin olive oil, aged sherry
vinegar GF(a)/VE

Nduja Hot Honey Gnudi £9
Tuscan dumpling made with ricotta and
parmesan

Caesar Chicken Dip £9
cream cheese, smoked streaky bacon, shredded
chicken, parmesan, croutes GF(a)

Tempura Partridge £9
sweet chilli sauce

THE THREE HILLS CLASSICS

Salt and Vinegar Battered Haddock £21
triple cooked chips, dill creamed crushed peas, homemade
tartare sauce GF(a)/DF(a)

British 6oz Steak Burger £20
slaw, skinny fries, milk bun, baby gem, red onion, beef
tomato, cheddar cheese, smoked streaky bacon, burger sauce
DF(a)/GF(a)

The Three Hills Fish Pie £24
salmon, smoked haddock, coley, queen scallops, king prawns,
garden peas GF

Red Lentil Dahl £18
mushroom pilaf rice, onion bhaji GF/VE

STARTERS

Sweet Potato, Coconut and Chilli Soup £9
rosemary and sea salt focaccia, salted butter VE/GF(a)

Herefordshire Beef Fillet Carpaccio £14
horseradish, rocket, olive oil, parmesan, capers GF

Duck Liver Parfait £11
toasted focaccia, apple, date and tamarind chutney GF(a)

King Prawn Puri £12
masala sauce, fried indian bread GF

Wild Mushroom Dumplings £11
miso broth, pickled kohlrabi VE

ROASTS

Roast Suffolk Chicken £24
sage, apricot, pork stuffing GF/DF(a)

Lamb Shoulder Rilette £25
rosemary, mint and garlic DF(a)/GF(a)

Aged Herefordshire Beef Sirloin £26
served medium rare DF(a)/GF(a)

Venison Wellington £26
Nut Roast £22
walnut, hazelnut, golden linseed V/VE/GF(a)/N

*All roasts are served with carrot and swede, red cabbage, sautéed kale,
honey glazed carrot, roast potatoes, yorkshire pudding and gravy*

SUNDAY SHARING ROAST PLATTER

2 People sharing £75 | 4 people sharing £150

*Roast Suffolk Chicken, Lamb Shoulder Rilette, Aged Herefordshire
Sirloin, roast potatoes, yorkshire puddings, apricot and sage stuffing,
honey glazed carrots, sautéed kale, carrot and swede, red cabbage, pigs
in blankets, cauliflower and broccoli cheese and gravy GF(a)*

SUNDAY SIDES

Cauliflower & Broccoli Cheese GF | Pigs in Blankets GF | Roast Potatoes GF | Mixed Vegetables GF

All sides are priced at £6 and are based on two people sharing

DESSERTS

Rhubarb and Custard Tart £10
shortcrust pastry, yorkshire forced rhubarb N

Pistachio and White Chocolate Cheesecake £11
raspberry gel, white chocolate shard, candied
pistachio GF

Sticky Toffee Pudding £10
butterscotch, vanilla ice cream GF

Chocolate Brownie £10
chocolate soil, vanilla ice cream GF

Coconut and Vanilla Pannacotta £10
passionfruit, pineapple, kiwi, pomegranate GF/VE

Strawberry and White Chocolate Choux Bun £10
white chocolate crème pâtissière, strawberry glaze

Affogato £8
vanilla ice cream, espresso, biscotti GF

Saffron Ice cream Company
Ice Cream or Sorbet
1 scoop £3 | 2 scoops £5.80 | 3 scoops £8.50

British Cheeseboard £12.50 for 3 cheeses
crackers, homemade red onion chutney, apple
Cambridge Blue: a double cream blue cheese with a mild, slightly
salty, blue flavour
Black Bomber - smooth and creamy
Wensleydale - hard, crumbly creamy cheese with a nutty
buttermilk flavour

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available | N contains Nuts / S contains Sesame

Please notify your server of any allergies and/or dietary requirements: A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team



Dessert Wine

1. Royal Tokaji Late Harvest Hungary 2018 500ml

This wine's sweetness is achieved by allowing the grapes extended ripening time on the vine, increasing their sugar content. Expect rich notes of ripe peach, exotic fruits and blossom. It has the perfect balance of honeyed sweetness and fresh acidity, making a great pairing for fruit tarts, baklava, or ripe blue cheese.

100ml Bottle

8.50 40.00

2. Chateau Petit Vedrines, Sauternes, France 2017 375ml

A fabulous dessert wine, sweet and luscious with a great backbone of fine acidity for a clean finish. The nose is fresh with classic botrytis marmalade and ripe nectarine and melon. Flavours on the palate are richer, honey and toffee finishing with a twist of bitter orange

10.40 37.00

3. Orange Muscat Andrew Quady "Essensia" California, USA 2022 375ml

Full bodied, sweet and complex, this is made with rare Orange Muscat grapes. Winemaker Andrew Quady aimed to create a wine that celebrated the grapes' intense aromas and spicy fruit flavours – and he's certainly succeeded. Essensia is full of apricot, orange and pear flavours with a balancing acidity and a long, lingering finish. It's delicious with rich chocolate puddings.

12.50 45.00

4. Mourvèdre "Late Harvest", Cline Cellars, California 375ml

A luscious red dessert winemade from 100 year old unirrigated Mourvèdre vines. The grapes are left on the vine until they are at the peak of their sugar content producing incredible natural sweetness. Pair with chocolate or salted caramel desserts.

15.90 54.00

5. Chateau Rieussec 1er Cru Classé, Sauternes, France 2015 375ml

Lots of botrytis here in addition to dried mushrooms and dried fruit such as pineapple and peaches. Medium to full body. Medium sweet. Very long and intense.

17.30 63.00

6. Dr Loosen Riesling Ice Wine Washington State, USA 2019 375ml

Made from grapes naturally frozen on the vine, delivering a lusciously sweet wine with bright acidity to balance its intensity. Intense flavours of ripe peach, honey, and tropical fruits, with refreshing acidity cutting through the sweetness. Enjoy with a fruit tart or soft blue cheese.

18.10 66.00

Port

1. J&B Director's Bottle, Tawny Port

Selected from the finest old tawny ports of the Robertson Partnership (Taylor + Fonseca). Gentle coffee and roast chestnuts, orange and brown sugar.

100ml Bottle

5.30 36.00

2. Grahams Six Grapes Reserve Port, Douro, Portugal

Full bodied, with rich black fruit on the palate, and fragrant blackberry aromas.

6.30 44.00

3. Taylors Late Bottled Vintage Port, Gaia, Portugal 2015

Superb with cheeses, dark chocolate or berry fruit flavoured desserts.

7.30 50.00

4. Taylor's 10 Year Old Tawny Port

Rich and elegant nose combining aromas of ripe berry fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and fine oak wood

9.05 64.00

Sherry

1. Harvey's Bristol Cream

Medium sweet, hints of dried fruits like raisins and figs, toasted nuts, caramel, spice, and floral notes

100ml Bottle

5.45 37.00

2. González Byass 'Leonor' Palo Cortado 12 Year Old Sherry, Spain

Expect a mix of hazelnut, bitter orange and mature oak notes – and rich, toasty flavours. Try it with chicken, pork or cheese.

7.70 54.00

Digestifs

(served as a 50ml measure)

Limoncello £5.30

Drambuie £5.25

Martini Rosso £3.30

Cointreau £5.70

Baileys £5.30

Dirty Cow £5.20

Amaretto £5.70

Shanky's Whip £4.50

Sambucca £6.00

Tia Maria £5.70

Hennessey £6.30

Kraken Black Spiced Rum £6.90

Glenfiddich 12 Years £9.45

Stones Ginger Wine £3.60

Cocktails

Espresso Martini £11

a revitalising blend of vodka, coffee and coffee liqueur

Amaretto Sour £11

amaretto, lemon, bitters & pineapple

Negroni £11

gin with campari and vermouth

Old Fashioned £11

a blend of bourbon and bitters