



SCAN ME



The Three Hills

• BARTLOW •

Nibbles

Olives £5
pitted gordal olives VE/GF

Tempura Partridge £8
sweet chilli sauce, pickled
cucumber

Chickpea Falafel £8
rose harissa, raita VE, GF

Bread and Oil £6
focaccia, extra virgin olive
oil, aged sherry vinegar
GF(a)/VE

Starters

Soup of the Day £9
focaccia, salted butter GF(a)

Mushroom, Chestnut and Leek Filo Tart £10
chestnut mushrooms, crispy leek, jerusalem artichoke,
compressed leek VE (N)

Torched Soused Mackerel £12
horseradish gribiche, baby beetroot, chive oil, nasturtium

Calamari Bruschetta £12
chargrilled calamari, sautéed garlic, red onion, chorizo,
sourdough GF(a)

Hertfordshire Pork Cheek £12
cauliflower cheese bonbon, baby onion, apple GF

Mains

The Three Hills Pie of The Week £POA
please ask your server

Cornfed Chicken Breast £29
chestnut mushroom, whiskey cream, garlic kale, creamed potato GF

Garlic Roasted Aubergine £22
carrot and miso sauce, tempura courgette, herb oil VE, GF(a)

8oz Herefordshire Sirloin Steak £35
triple cooked chips, roasted vine cherry tomatoes GF, DF(a)
add peppercorn or stilton sauce £2.50

Bartlow Estate Pheasant Rigatoni £22.50
rigatoni pasta, cajun cream, parmesan and spinach sauce

Homemade British Cheese and Bacon Beef Burger £19.50
homemade slaw and skinny fries, milk bun, baby gem, red onion, beef tomato, cheddar cheese, smoked
streaky bacon, homemade burger sauce DF/GF(a)

Crispy Battered Haddock and Chips £20
triple cooked chips, dill creamed crushed peas, homemade tartare sauce GF/DF(a)

Sides

Skinny Fries | Mixed Leaf Salad | Homemade Slaw | Creamed Potatoes All £5
Mixed Vegetables | Triple Cooked Chips | Braised Red Cabbage | Tenderstem Broccoli All £6
(Please ask your server for gluten or dairy free options)

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available - please ask | (N) Contains Nuts
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
All bread is supplied by Grain Culture, Ely

CONTACTLESS AND
CARD PAYMENTS

ONLY PLEASE

Thank you



Desserts

Spiced Pear Frangipane Tart £10
pear, mixed spice, custard N VE

Dark Chocolate Mousse Cake £10
spiced rum ice cream, boozy berries

Sticky Toffee Pudding £10
butterscotch, vanilla ice cream

White Chocolate Parfait £10
pistachio sponge, raspberry GF(a) N

Affogato £8
vanilla ice cream, espresso, biscotti

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

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