The Three Hills

• BARTLOW •

WINTER LUNCH 2021

Light Bites

Olives £3.50
marinated pitted olives DF/GF

Bread & Oil £3.50
focaccia, extra virgin olive oil, balsamic
vinegar VE

Mussel Scampi £8
smoked mussel emulsion DF

Pork and Black Pudding Sausage Roll £8
winter spiced apple sauce DF

Toasted Sandwiches
Served with skinny fries or salad

Warm Beef Sirloin £13
fried onion, horseradish, rocket

Battered Haddock £12
little gem, chunky tartare DF

Onion and Samphire Bhaji £13
mint raita, coriander and lime chutney, little
gem VE

Starters

Grilled Mackerel £9
apple, miso, horseradish GF, DF

Spiced Squash Soup £7.50
red lentil, seeded sourdough V, VE

Carrot and Orange Tartare £9
split buttermilk, dill oil V

Game Pithivier £10
chestnut and mushroom ketchup, wild mushrooms

Mains

Slow Cooked Beef Short Rib Bourgignon £21
horseradish mash, baby carrot GF

Pork Cutlet £19
leek and potato rosti, braised onion, tender stem. applewood, wherry and
wholegrain mustard sauce

Crispy Battered Haddock and Chips £15.50
dill creamed crushed peas, triple cooked chips, charred lemon
homemade chunky tartare sauce

Homemade British Beef Burger £14
served with homemade slaw and skinny fries
8oz steak patty, sesame seed bun, bourbon BBQ sauce, baby gem, crispy fried
onions, bacon mayonnaise, beef tomato
mature cheddar £2 | blue cheese £2 | halloumi £2

Winter Vegetable Terrine £19
grilotte onion, walnut, straw potato, celeriac, apple cream V/VE

Warm Roast Parsnip, Pear and Chicory salad £14
mixed leaf, blue cheese, cobnut V
roasted vegetables £2.50 | chicken breast £3.50

Sides £4

Skinny Fries | Triple Cooked Chips | Mixed Leaf Salad
Spouts and Bacon | Homemade Slaw | Creamed Potatoes