



The Three Hills

• BARTLOW •

VALENTINE'S MENU

£68 per guest

Sun-dried Tomato and Basil Arancini
parmesan, crispy basil VE, GF

STARTERS

Baked Camembert to Share
honey, roasted pumpkin seeds, chargrilled focaccia GF(a)

Bartlow Pheasant Terrine
toasted milk bread, homemade onion chutney GF(a)

Teriyaki Glazed Tiger Prawns
sticky rice, spring onion, crispy seaweed GF

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

MAINS

Half Grilled Canadian Lobster
skinny fries, side salad
choose from thermidore or basil garlic butter GF

28 day 8oz Prime Aged Hereford Sirloin Steak
posh chips, parmesan, truffle mayonnaise, creamed spinach GF

Spiced Lamb Rump
roasted vegetables, sweet potato, kasundi spiced tomato sauce,
coriander yoghurt GF, DF(a)

Butternut Squash Wellington
spiced carrot sauce VE

DESSERTS

White Chocolate and Strawberry Mousse Cake
compote of fresh strawberries GF

Raspberry Crème Brûlée
shortbread VE

Sticky Toffee Pudding
butterscotch, vanilla ice cream

Lemon Meringue Mille Feuille
chantilly, lemon gel, fresh Italian meringue

COFFEE

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available - please ask | (N) Contains Nuts

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range.
A discretionary service charge of 10% is added to all bills. All service charges paid go to our service team.
Please notify your server of any allergies and/or dietary requirements.