



The Three Hills

• BARTLOW •

CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

SUNDAY MENU

Olives £4
marinated pitted olives
DF/GF

Hummus and Pitta £5.50
chickpea, lemon, tahini VE
add crispy spiced lamb £1.50

Bread and Oil £4
focaccia, extra virgin olive oil,
balsamic

Starters

Soup of the Day £7.50
focaccia V/VE

Mackerel Pâté £9.50
sourdough crumpet, endive, cured yolk, wild
garlic, roe

Prawn Cocktail £9
tiger prawn, pickled fennel, iceberg, cucumber,
granary DF

Charred Tenderstem £9
feuille de brick, pear, Cambridge Blue,
raspberry, hazelnut V, VE available

Coley Bites £9
buttermilk, spring onion, cucumber

Peppered Brisket Bon Bons £10
feta, roquito peppers, sundried tomato, mixed
cress

Mains

Slow Braised Lamb Shoulder £20
mint, wild garlic, rosemary DF(a)

Treacle and Thyme Beef £22
striploin of beef, treacle, thyme DF(a)

Glazed Gammon £19
honey and mustard glaze, thyme, garlic DF(a)

Nut Roast £19
vegan gravy V/VE

Kid's Roast £9.95
chicken breast, beef, gammon or lamb

All Sunday roasts served with broccoli and cauliflower cheese, braised red cabbage, honey glazed chantenay carrots and parsnips, carrot and swede, roast potatoes, yorkshire pudding and gravy. All roasts can be made gluten free - please ask your server

Pulled King Oyster Mushroom Bao Buns £17.50
pickled shallot, spiced squash ketchup, crispy onions, fries, asian slaw VE

Crispy Battered Haddock and Chips £16 (Kid's £9.95)
dill creamed crushed peas, triple cooked chips, charred lemon
homemade chunky tartare sauce

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available

Our produce is sourced locally and in season in so far as is possible.

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