



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
rosemary sea salt focaccia VE

Charred Tenderstem £9
feuille de brick, pear, Cambridge Blue, raspberry, hazelnut V/VE(a)

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

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

Mains

Slow Braised Lamb Shoulder £21
mint, garlic, rosemary DF(a)

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

Glazed Gammon £20
honey and mustard glaze, thyme, garlic DF(a)

Nut Roast £19
vegan gravy V/VE

Kid's Roast £10.50
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

Hasselback Courgette £18
rose harissa, mint and lemon yoghurt, pomegranate, couscous flavoured with ras el hanout, apricot, cumin VE

Crispy Battered Haddock and Chips £17 (Kid's £10.50)
dill creamed crushed peas, triple cooked chips, charred lemon
homemade chunky tartare sauce

Warm Tomato Panzanella Salad £12
heritage tomato, olive, red onion, crouton, mix leaf, balsamic VE
add chicken £4
add goat cheese £3

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