



## The Three Hills

• BARTLOW •

### WINTER DINNER MENU 2021

#### Complimentary Amuse Bouche

#### Starters

##### Grilled Mackerel £9

apple, miso, horseradish GF, DF

##### Game Pithivier £10

chestnut and mushroom ketchup, wild mushrooms

##### Spiced Squash Soup £7.50

red lentil, seeded sourdough V, VE

##### Carrot and Orange Tartare £9

split buttermilk, dill oil V,GF

#### Mains

##### Pan Seared Daub of Venison £29

fondant potato, savoy cabbage, creamy leek, parsnip crisp GF

##### Slow Cooked Beef Short Rib Bourignonn £21

horseradish mash, baby carrot GF

##### Glazed Hake £20

kohlrabi, red lentil dahl, masala carrot, samphire bahji, curried clam sauce DF(a)

##### 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 VE

##### Warm Roast Parsnip, Pear and Chicory salad £14

mixed leaf, blue cheese, cobnut V/VE option  
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

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free

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 are paid to our service team

Please notify your server of any allergies and/or dietary requirements.