



SCAN ME



The Three Hills

• BARTLOW •

SUNDAY MENU

CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

NIBBLES

Olives £6

pitted gordal olives VE/GF

Three Hills Focaccia £6.50

rosemary and sea salt sourdough focaccia, extra virgin olive oil, aged sherry vinegar GF(a)/VE

Whipped Smoked Cods Roe £8

sourdough crackers, chive oil

Chorizo Croquettes £8

smoked paprika mayo, pickled shallot, grilled chorizo

THE THREE HILLS CLASSICS

Salt and Vinegar Battered Haddock £21

triple cooked chips, dill creamed crushed peas, homemade tartare sauce GF(a)/DF(a)

British 6oz Steak Burger £20

slaw, skinny fries, milk bun, baby gem, red onion, beef tomato, cheddar cheese, smoked streaky bacon, burger sauce DF(a)/GF(a)

Spring Vegetable Pavé £21

beetroot purée, compressed leek VE/GF

South Coast Skate £29.50

grilled, meunière or caper butter fries GF(a)

Moules Marinière £22

skinny fries
Add Focaccia £2

STARTERS

Soup of the Day £9

three hills focaccia, salted butter GF(a)/VE

Cured Salmon £12

horseradish crème fraîche, beetroot, cucumber, apple, dill GF

Crispy Pork Cheeks £12

rhubarb and habanero hot sauce, soy, honey, pickled fennel GF(a)

Prawn Cocktail £11

cold water prawns, iceberg lettuce, marie rose, tomato, cucumber GF
Add focaccia £2

Cambridge Asparagus £12

parmesan panna cotta, black garlic, lambs leaf, dill oil GF

Pastéis de Bacalhau £10

Portuguese salt cod fritter, sweet chilli sauce GF

ROASTS

Roast Suffolk Chicken £24

sage, apricot, pork stuffing GF/DF(a)

British Lamb Shoulder Rilette £25

rosemary, mint and garlic DF(a)/GF(a)

Aged Herefordshire Beef Sirloin £26

served medium rare DF(a)/GF(a)

Nut Roast £22

walnut, hazelnut, golden linseed V/VE/GF(a)/N

All roasts are served with carrot and swede, red cabbage, sautéed kale, honey glazed carrot, roast potatoes, yorkshire pudding and gravy

SUNDAY SHARING ROAST PLATTER

2 People sharing £75 | 4 people sharing £150

Roast Suffolk Chicken, Lamb Shoulder Rilette, Aged Herefordshire Sirloin, roast potatoes, yorkshire puddings, apricot and sage stuffing, honey glazed carrots, sautéed kale, carrot and swede, red cabbage, pigs in blankets, cauliflower and broccoli cheese and gravy GF(a)

SUNDAY SIDES

Cauliflower & Broccoli Cheese GF | Pigs in Blankets GF | Mixed Vegetables GF

All sides are priced at £6 and are based on two people sharing

DESSERTS

Jamaican Ginger Cake £11

pineapple, homemade coconut ice cream VE

Kiwi and Lime Pavlova £11

Italian meringue, lime curd, white chocolate, kiwi GF

Custard Panna Cotta £11

rhubarb, ginger madeleine

Chocolate Cremeux £12

salted caramel, hazelnut, olive oil ice cream GF/N

Chocolate Brownie £10

chocolate soil, vanilla ice cream GF

Affogato £8

vanilla ice cream, espresso, biscotti GF

Saffron Ice cream Company

Ice Cream or Sorbet

1 scoop £3 | 2 scoops £5.80 | 3 scoops £8.50

British Cheeseboard £12.50 for 3 cheeses

crackers, homemade red onion chutney, apple

Cambridge Blue: a double cream blue cheese with a mild, slightly salty, blue flavour

Vintage Godminster Cheddar: rich, strong and buttery cheddar

Smoked Norfolk Dapple: 12 hour cold smoked, creamy, nutty, cheddar style

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available | N contains Nuts / S contains Sesame

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