



SCAN ME



The Three Hills

• BARTLOW •

CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

SUNDAY MENU

NIBBLES

Olives £5

pitted gordal olives DF/GF

Bread and Oil £6

focaccia, extra virgin olive oil, aged sherry vinegar GF(a)/VE

Chickpea Falafel £8

rose harissa, raita VE/GF

Tempura Partridge £8

sweet chilli dipping sauce, pickled cucumber

STARTERS

Torched Soused Mackerel £12

horseradish gribiche, baby beetroot, chive oil, nasturtium GF

Braised Pork Cheek £12

cauliflower cheese bon bon, baby onion, apple GF

Calamari Bruschetta £12

chargrilled calamari, sautéed garlic, red onion, chorizo, sourdough GF(a)

Mushroom, Chestnut and Leek Filo Tart £10

chestnut mushrooms, crispy leek, Jerusalem artichoke, compressed leek VE (N)

Soup of the Day £9

focaccia, salted butter GF(a)

MAINS

ROASTS

Roast Porchetta £25

fennel sausage and apple stuffing GF(a)

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 Sunday roasts are served with carrot and swede, red cabbage, sauteed kale, honey roast carrot, roast potatoes, yorkshire pudding and gravy

THE THREE HILLS CLASSICS

Crispy Battered Haddock and Chips £21

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

Homemade British Cheese and Bacon Beef Burger £20

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

Smoked Haddock Cobbler £27.50

natural smoked haddock, sautéed leeks, mornay sauce, puff pastry, new potatoes

Garlic Roasted Aubergine £22

carrot and miso sauce, tempura courgette, herb oil VE, GF(a)

SUNDAY SIDES

Cauliflower Cheese | Pork & Apple Stuffing | Pigs in Blankets | Roast Potatoes | Mixed Vegetables

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

DESSERTS

Passionfruit Choux Buns £10

craquelin, white chocolate and cardamom

Chocolate and Strawberry Fondant £10

chocolate crèmeux, raspberry sorbet GF

Sticky Toffee Pudding £10

butterscotch, vanilla ice cream

Bread and Butter Pudding £10

orange marmalade, custard VE

Warm Chocolate Brownie £9

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

Black Bomber - smooth and creamy

Wensleydale - hard, crumbly creamy cheese with a nutty buttermilk flavour

DESSERT WINES AND DIGESTIFS - See overleaf

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

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



Dessert Wine

1. Royal Tokaji Late Harvest Hungary 2018 500ml

This wine's sweetness is achieved by allowing the grapes extended ripening time on the vine, increasing their sugar content. Expect rich notes of ripe peach, exotic fruits and blossom. It has the perfect balance of honeyed sweetness and fresh acidity, making a great pairing for fruit tarts, baklava, or ripe blue cheese.

100ml 8.50
Bottle 40.00

2. Chateau Petit Vedrines, Sauternes, France 2017 375ml

A fabulous dessert wine, sweet and luscious with a great backbone of fine acidity for a clean finish. The nose is fresh with classic botrytis marmalade and ripe nectarine and melon. Flavours on the palate are richer, honey and toffee finishing with a twist of bitter orange

10.40 37.00

3. Orange Muscat Andrew Quady "Essensia" California, USA 2022 375ml

Full bodied, sweet and complex, this is made with rare Orange Muscat grapes. Winemaker Andrew Quady aimed to create a wine that celebrated the grapes' intense aromas and spicy fruit flavours – and he's certainly succeeded. Essensia is full of apricot, orange and pear flavours with a balancing acidity and a long, lingering finish. It's delicious with rich chocolate puddings.

12.50 45.00

4. Mourvèdre "Late Harvest", Cline Cellars, California 375ml

A luscious red dessert winemade from 100 year old unirrigated Mourvèdre vines. The grapes are left on the vine until they are at the peak of their sugar content producing incredible natural sweetness. Pair with chocolate or salted caramel desserts.

15.90 54.00

5. Chateau Rieussec 1er Cru Classé, Sauternes, France 2015 375ml

Lots of botrytis here in addition to dried mushrooms and dried fruit such as pineapple and peaches. Medium to full body. Medium sweet. Very long and intense.

17.30 63.00

6. Dr Loosen Riesling Ice Wine Washington State, USA 2019 375ml

Made from grapes naturally frozen on the vine, delivering a lusciously sweet wine with bright acidity to balance its intensity. Intense flavours of ripe peach, honey, and tropical fruits, with refreshing acidity cutting through the sweetness. Enjoy with a fruit tart or soft blue cheese.

18.10 66.00

Port

1. J&B Director's Bottle, Tawny Port

Selected from the finest old tawny ports of the Robertson Partnership (Taylor + Fonseca). Gentle coffee and roast chestnuts, orange and brown sugar.

100ml 5.30
Bottle 36.00

2. Grahams Six Grapes Reserve Port, Douro, Portugal

Full bodied, with rich black fruit on the palate, and fragrant blackberry aromas.

6.30 44.00

3. Taylors Late Bottled Vintage Port, Gaia, Portugal 2015

Superb with cheeses, dark chocolate or berry fruit flavoured desserts.

7.30 50.00

4. Taylor's 10 Year Old Tawny Port

Rich and elegant nose combining aromas of ripe berry fruit with a delicate nuttiness and subtle mellow notes of chocolate, butterscotch and fine oak wood

9.05 64.00

Sherry

1. Harvey's Bristol Cream

Medium sweet, hints of dried fruits like raisins and figs, toasted nuts, caramel, spice, and floral notes

100ml 5.45
Bottle 37.00

2. González Byass 'Leonor' Palo Cortado 12 Year Old Sherry, Spain

Expect a mix of hazelnut, bitter orange and mature oak notes – and rich, toasty flavours. Try it with chicken, pork or cheese.

7.70 54.00

Digestifs

(served as a 50ml measure)

Limoncello £5.30

Drambuie £5.25

Martini Rosso £3.30

Cointreau £5.70

Baileys £5.30

Dirty Cow £5.20

Amaretto £5.70

Shanky's Whip £4.50

Sambucca £6.00

Tia Maria £5.70

Hennessey £6.30

Kraken Black Spiced Rum £6.90

Glenfiddich 12 Years £9.45

Stones Ginger Wine £3.60

Cocktails

Espresso Martini £11

a revitalising blend of vodka, coffee and coffee liqueur

Amaretto Sour £11

amaretto, lemon, bitters & pineapple

Negroni £11

gin with campari and vermouth

Old Fashioned £11

a blend of bourbon and bitters