

CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE
Thank you

SUNDAY MENU

Olives £5
pitted gordal olives DF/GF

Bread and Oil £6 focaccia, extra virgin olive oil, aged sherry vinegar GF(a)/VE

STARTERS

Soup of the Day £8.50 rosemary sea salt focaccia, salted butter V/VE(a) GF(a)

Chargrilled Padron Peppers £6.50 elderflower vinaigrette, smoked almonds VE/GF/(N)

Htipiti Dip £7 feta, red pepper, za'atar,lavosh cracker GF(a) Add chorizo £2

Chicken Liver Parfait £9 chicken butter, toasted focaccia, apricot and orange chutney

Traditional Prawn Cocktail £10 royal greenland cold water prawns, marie rose, iceberg lettuce, lemon

Bartlow Estate Partride and Cumberland Pork Terrine En Croûte £9

spiced apple and red onion chutney

Crispy Whitebait £8.50 paprika flour, garlic aioli

The Three Hills Kiln Roast Smoked Maple Salmon £10 glazed salmon, beetroot, lemon beurre blanc

MAINS

Slow Braised Lamb Shoulder £22 mint, garlic, rosemary DF(a)/GF(a)

Roast Sirloin of Beef £24 DF(a)/GF(a)

Roast Turkey £22 chestnut and cranberry stuffing GF(a)

Nut Roast £20 vegan gravy V/VE/GF(a)/N

Kid's Roast £10.50 turkey, beef or lamb DF(a)/GF(a)

All Sunday roasts are served with seasonal vegetables, roast potatoes, yorkshire pudding and gravy

Homemade British Cheese and Bacon Beef Burger £19.50
homemade slaw, skinny fries, milk bun, baby gem, red onion, beef tomato, cheddar cheese, smoked streaky bacon, homemade burger sauce DF/GF(a)

The Three Hills Deluxe Fish Pie £26 monkfish, king prawns, queen scallops, smoked haddock, creamed potatoes served with garden peas

Pea Risotto £17 parmesan crisp V/VE(a)

DESSERTS

Spiced Apple Steamed Sponge Pudding £8.50 cinnamon crème anglaise

Christmas Pudding £8.50 brandy butter or brandy and cinnamon crème anglaise

Treacle Ginger Tart £8 homemade ginger ice cream

Baked American Lemon Meringue Cheesecake £9 lemon curd, italian meringue

Chocolate Orange Mousse £9 caramel, chocolate, orange GF(a)/VE

Affogato £8 vanilla ice cream, espresso, biscotti GF

Saffron Ice Cream Company Ice Cream or Sorbet £3 1 scoop £3 | 2 scoops £5.80 | 3 scoops £8.50

British Cheeseboard £12.50 for 3 cheeses crackers, quince jelly, celery, apple

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

Waterloo: a rich, buttery and creamy cheese with a slight sweetness

Snowdonia Rock Star: smooth and creamy with savoury aromas and complex umami flavours