



SCAN ME



The Three Hills

• BARTLOW •

LUNCH MENU

CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

NIBBLES

Olives £6

pitted gordal olives VE/GF

Bread and Oil £6.50

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

Gnudi £9

nduja hot honey, parmesan

Caesar Chicken Dip £9

cream cheese, smoked streaky
bacon, shredded chicken,
parmesan, croutes GF(a)

Tempura Partridge £9

sweet chilli sauce DF

MILK BUNS

*all milk buns are served with
skinny fries and a salad garnish*

Cajun Chicken £15

spiced shredded chicken,
sautéed onions and peppers,
garlic mayo, melted cheddar

Tempura Hoisin Haddock £15

shredded iceberg lettuce, pickled
cucumber, spicy onion, sirracha
mayo

Sweet Potato Katsu £15

mayonnaise, pickled cucumber,
spinach

STARTERS

Soup of the Day £9

rosemary and sea salt focaccia, salted butter GF(a)/VE(a)

Duck Liver Parfait £10

apple, date and tamarind chutney, focaccia GF(a)

King Prawn Puri £12

masala sauce, fried indian bread GF

Hertfordshire Beef Fillet Carpaccio £14

horseradish, rocket, capers, parmesan, olive oil GF

Wild Mushroom Dumplings £11

miso broth, pickled kohlrabi, wasabi VE

MAINS

8oz Herefordshire Aged Sirloin Steak £36

roasted vine cherry tomatoes, triple cooked chips GF/DF(a)
add peppercorn or stilton sauce £2.50

British 6oz Steak Burger £20

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

Salt and Vinegar Battered Haddock £21

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

Caponata Pappardelle £16.50

fresh pappardelle pasta, mediterranean vegetables, olives, capers, raisins, tomato VE(a)/GF(a)

Add King Prawns £7

Add Chicken £8

The Three Hills Fish Pie £24

salmon, smoked haddock, coley, queen scallops, king prawns, garden peas GF

Red Lentil Dahl £18

mushroom pilaf rice, onion bhaji GF/VE

Bartlow Estate Partridge Breasts £24

smoked garlic mash, sage and caper cream, sautéed kale, crispy parma ham GF

SIDES

Skinny Fries | Mixed Leaf Salad | Homemade Slaw All £5

Mixed Vegetables | Triple Cooked Chips | Tenderstem Broccoli All £6

(Please ask your server for gluten or dairy free options)

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available - please ask | N Contains or may contain Nuts | S 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



DESSERT MENU

Three Hills Apple & Cranberry Crumble £11

mixed spice, oat crumble, custard GF / VE(a)

Sticky Toffee Pudding £10

butterscotch, vanilla ice cream GF

Chocolate Brownie £10

chocolate soil, vanilla ice cream GF,

Affogato £8

vanilla ice cream, espresso, biscotti GF

Eton mess £9

meringue, mixed berries, chantilly cream

Crème Brulée £10

viennese biscuit

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 cheddar

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

HOT DRINKS

Americano **£3.50** | Cappuccino **£3.50** | Cafe Latte **£3.50** | Flat White **£3.50**

Macchiato **£2.65** | Espresso **£2.65** | Mocha **£3.50**

Hot Chocolate **£3.75** | Luxury Hot Chocolate **£5.50**

English Breakfast Tea | Earl Grey Tea **£3.50**

Herbal Tea **£3.50**

Peppermint | Chamomile | Green Tea | Cranberry & Raspberry | Lemon & Ginger

Liqueur Coffees **£10**

Tia Maria | Kahlua | Baileys | Jamesons

Please see our drinks menu for our selection of dessert wines and port

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