



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, basil butter GF(a)/VE(a)

### Crispy Chicken Strips £8

mushroom xo emulsion, chives GF(a)

## 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)

### Crispy Buffalo Chicken Burger £18

mushroom xo mayo, milk bun, shredded iceberg, red onion, pickled cucumber, american cheese, skinny fries, slaw GF(a)

### Beetroot and Goat Cheese Salad £17

radicchio, dill, candied walnuts N/VE(a)

### Wild Mushroom & Tarragon Tagliatelle £26

crispy enoki, pickled shemiji, tarragon mayo

### Pan Fried Gilt Head Sea Bream £29

Isle of Wight tomatoes, basil and fennel salad GF

## STARTERS

### Roasted Red Pepper Soup £9

three hills thyme focaccia crostinis GF(a)/VE

### Garlic Butter King Prawns £12.50

arrabbiata, Three Hills focaccia

### White Crab £14

picked white crab, kohlrabi and apple slaw, citrus foam

### Duck Liver Parfait £12

plum confit, almond liquor, almond praline, homemade brioche N

### Roasted Leek £9

feta, basil pistou, toasted pine nuts N

## ROASTS

### Roast Suffolk Chicken £24

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

### Roast Suffolk Porchetta £24

sage, fennel, rosemary, garlic GF(a)/DF(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, Roast Suffolk Porchetta, 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

### Lavender Creme Brûlée £8

raspberries, lemon shortbread GF(a)

### Dark Chocolate Tart £9

roasted figs, fig leaf ice cream

### Chilled Rice Pudding £8

strawberries, brioche crumb, basil ice cream GF(a)

### Poached Plum £8

frangipane, gin syrup & almond ice cream VE

### Chocolate Brownie £9.50

chocolate soil, vanilla ice cream GF

### Lemon Tart £8

berry compote

### Affogato £8

vanilla ice cream, espresso, biscotti GF

### Saffron Ice cream Company

*Ice Cream or Sorbet*

1 scoop £3.50 | 2 scoops £6.50 | 3 scoops £8.50

### British Cheeseboard £12.50 for 3 cheeses

crackers, homemade red onion chutney, apple

**Binham Blue:** a soft blue veined cheese from the Holstein Friesian and Swiss Brown cows which graze near Wells-next-the-Sea

**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