The Three Hills

• BARTLOW •

DINNER MENU

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

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

English Lamb Shank £29.50
creamed potato, baby carrot, minted gravy GF

Bartlow Estate Partridge Breasts £24
smoked garlic mash, sage and caper cream, sautéed kale, crispy parma ham GF

Pan Seared Duck Breast £29
duck fat layered potato, Jerusalem artichoke, rainbow chard, sour cherry and black pepper jus 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)