SCAN ME

The Three Hills

• BARTLOW •

CONTACTLESS AND CARD PAYMENTS **ONLY** PLEASE

Thank you

NIBBLES

Olives £6
pitted gordal olives VE/GF

Three Hills Focaccia £7
rosemary and sea salt sourdough focaccia, lemon beurre noisette VE(a)

Seared Pork Belly £8.50
roasted shimeji, crispy onions and coriander sauce GF(a)

Wild Mushroom Croustade £7
tarragon and black garlic V

MILK BUNS (Lunch Only)

all milk buns are served with tarragon mayonnaise, rocket, red onion, dill pickled cucumber, crispy onions and your choice of skinny fries or salad GF(a)

Pan Fried Chicken Leg £15

Butterflied King Prawns £15.50

Crispy Aubergine £14

STARTERS

Dry Aged Beef Tartare £16
confit egg yolk, chives and shoe string potatoes GF

Lemon Buttered King Prawns £13
parsley and crispy capers GF

Torched Fillet of Mackerel £13
dill yoghurt and cucumber GF

Squash and Whipped Ricotta Filo Tart £12
sage pistou, rocket, honey roast carnival squash V

Jerusalem Artichoke Soup £9.50
black garlic, tarragon VE

Baked Butternut Squash, Orange, Spinach and Pumpkin Seed Salad £10/£14 VE/GF
Add on pan fried chicken leg £7 | crispy halloumi £6 | crispy aubergine £5

MAINS

8oz Dry Aged Sirloin Steak £37
roasted shimeji, battered pickled shallot rings, beef xo emulsion, mustard frills, fries GF(a)

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)

Roasted Bartlow Estate Partridge £31
confit parsnip, puntarelle, port jus, pearl barley and chive risotto

Pan Seared Atlantic Cod £28
lemon baked crushed potatoes, capers, samphire, palourde clams, bouillabaisse sauce GF

Baked Monkfish £32
rarebit and mature cheddar jacket potato, creamed lobster bisque and chives

Crispy Aubergine £26
beluga lentil bolognese, pickled red onion, basil emulsion and pistou V/VE(a)

Salt Baked Celeriac £27.50
roasted maitaki mushroom, burnt onion foam, crispy salsify, onion butter sauce V

SIDES

Homemade Slaw £5

Lemon Baked New Potatoes and Chives|Skinny Fries | Triple Cooked Chips | Lemon Beurre Noisette Tenderstem and Toasted Sunflower Seeds | Cos Lettuce, Cucumber, Onion, Mint and Coriander Salad with Orange Dressing £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

Cookies and Cream Choux Bun £9
chocolate crémeux, cookie crumb ice cream and warm milk chocolate sauce V

Apple Tarte Tatin £9
cinnamon ice cream V/VE(a)

Blood Orange Panna Cotta £8.50
lemon balm and honey clusters

Banoffi Cheesecake £8
chocolate tuille, banana ice cream V

Affogato £8
vanilla ice cream, espresso, chocolate chip biscotti GF

Saffron Ice cream Company
Ice Cream or Sorbet
1 scoop £3.50 | 2 scoops £6.50 | 3 scoops £8.50

British Cheeseboard £13.50 for 3 cheeses
crackers, red onion chutney, apple

For today's cheese selection please ask your server

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**

alternative milks £0.50

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

Herbal Tea **£3.50**
Peppermint **|** Chamomile **|** Green Tea |Cranberry & Raspberry **|** Lemon & Ginger

Liqueur Coffees **£12**
Tia Maria | Kahlua | Baileys | Jamesons

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

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