



SCAN ME



The Three Hills

• BARTLOW •

DINNER MENU

CONTACTLESS AND
CARD PAYMENTS

ONLY PLEASE

Thank you

NIBBLES

Olives £5

pitted gordal olives VE/GF

Tempura Partridge £8

sweet chilli sauce, pickled cucumber

Chickpea Falafel £8

rose harissa, raita VE/GF

Bread and Oil £6

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

STARTERS

Soup of the Day £9

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

Tempura Okra £10

jasmine rice, pickled carrot and ginger, teriyaki VE

Torched Soused Mackerel £12

horseradish gribiche, baby beetroot, chive oil,
nasturtium GF

Calamari Bruschetta £12

chargrilled calamari, sautéed garlic, red onion, chorizo, sourdough GF(a)

Hertfordshire Pork Cheek £12

cauliflower cheese bonbon, baby onion, apple GF

MAINS

The Three Hills Pie of The Week £POA

please ask your server

Harissa Lamb Rump £32

kasundi tomato sauce, roasted vegetables, sweet potato fondant GF

10oz Herefordshire Aged Sirloin Steak £35

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

Cornfed Chicken Breast £29

chestnut mushroom, whiskey cream, garlic kale, creamed potato GF

Garlic Roasted Aubergine £22

carrot and miso sauce, courgette, chive oil VE(a)/GF(a)

Bartlow Estate Pheasant Rigatoni £22.50

cajun spiced cream, parmesan, spinach

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)

Salt and Vinegar Battered Haddock £21

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

Smoked Duck Salad £17

asian salad, lambs leaf, charred pomelo, soy and ginger dressing GF

SIDES

Skinny Fries | Mixed Leaf Salad | Homemade Slaw | Creamed Potatoes All £5
Mixed Vegetables | Triple Cooked Chips | Braised Red Cabbage | 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 Nuts

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

All bread is supplied by Grain Culture, Ely



DESSERT MENU

Passionfruit Choux Buns £10
craquelin, white chocolate and cardamom

Chocolate and Strawberry Fondant £10
chocolate crèmeux, raspberry sorbet GF

Sticky Toffee Pudding £10
butterscotch, vanilla ice cream

Bread and Butter Pudding £10
orange marmalade, custard VE

Affogato £8
vanilla ice cream, espresso, biscotti

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

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**

(add a shot of caramel syrup 50p)

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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