



# The Three Hills

• BARTLOW •

## STARTERS

**Soup of the Day** £6.50

**Crispy Hen's Egg**

asparagus, hollandaise, parmesan £8

**Corn Fed Chicken and Ham Hock Terrine**

homemade piccalilli £8

**Torched Cornish Mackerel**

horseradish snow, cucumber puree, sauce vierge £8.50

**Salmon, Crab and Avocado**

toast £8.50

## MAINS

**Confit Duck Leg**

leeks, sorrel, shitake mushroom, baby onion £20

**Corn Fed Chicken**

creamed savoy cabbage, pancetta £18

**Loch Duart Salmon**

artichokes, carrot, pearl onion, asparagus, lemon emulsion £19

**Wild Mushroom and Parmesan Risotto** £15

**Rolled Plaice**

warm tartare sauce, peas, tenderstem broccoli £19

## SIDES £4

Triple Cooked Chips; Stringfellow Fries; Creamed Potato; Mixed Greens

## DESSERTS £8

**Lemonade and Raspberry Jelly**

lemon textures

**Chocolate Delice**

salted caramel, praline

**Passionfruit Alaska**

**Summer Pudding**

yoghurt ice cream

**Orange Marmalade Cheesecake**

**Norfolk Tawny, Suffolk Blue, Cornish Brie**

quince and artisan biscuits £10.50

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range. A service charge of 12% will be added to tables of 8 or more, and to all charges to rooms. All service charges paid go to our service team.

Please notify your server of any allergies and/or dietary requirements.