



## The Three Hills

• BARTLOW •

### LIGHT BITES

Served between 12-2.30pm

- Pork and apple sausage roll** with brown sauce £6.50
- Traditional Scotch egg**, piccalilli £7.50
- Roast sirloin of beef sandwich**, horseradish and rocket £11
- Battered hake sandwich**, baby gem and tartare sauce £11
- Chargrilled aubergine courgette, roasted peppers, bocconcini sandwich**, basil pesto £10
- Soup and 1/2 sandwich** (excluding hake) £11.50

All sandwiches are served with Stringfellow fries

### 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
- Salmon, crab and avocado**, toast £8.50

### SHARING BOARDS

- Vegetarian** ~ Houmous, baba ganoush, sun dried tomato, aubergine, courgette, artichoke, chargrilled pepper, mixed breads £17.50
- Fish** ~ Smoked salmon, prawns, potted crab, hot smoked mackerel, potato salad, mixed breads £18.50
- Meat** ~ Scotch egg, sausage roll, selection of cold meats, cheddar, pickled onions, piccalilli £18.50

### 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

### THE THREE HILLS CLASSICS

- Fish & Chips** ~ battered hake, triple cooked chips, crushed peas, dill, tartare sauce £15
- Bangers & Mash** ~ wild boar, cumberland and local sausages, creamed potato, red onion gravy £15
- Admiral's Pie** ~ cod, smoked haddock, mussels, prawns, salmon, mashed potato, cheese, green beans £15
- The Three Hills Burger** ~ baby gem, beef tomato, truffle ketchup, mayonnaise, triple cooked chips £14.50 ~ add cheddar, blue or goat's cheese £2
- The Three Hills Veggie Burger** ~ marinated chargrilled halloumi, flat mushroom, aubergine, baby gem, tomato, truffle ketchup, mayonnaise, triple cooked chips £14.50
- 8oz Sirloin** ~ rocket salad, mustard seed dressing, croutons, triple cooked chips £25

### SIDES

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

All £4.00

### DESSERTS

- Lemonade and raspberry jelly**, lemon textures
- Chocolate delicé**, salted caramel, praline
- Passionfruit alaska**
- Summer pudding**, yoghurt ice cream
- Orange marmalade cheesecake**

All £8.00

### CHEESE BOARD

- Norfolk Tawny, Suffolk Blue, Cornish Brie** served with Quince and Artisan Biscuits

£10.50

### HOT DRINKS

- Espresso £1.75
- DbI Espresso £2.30
- Latte £2.50
- Cappuccino £2.50
- Mocha £3
- Selection of Teas £2.50
- Americano £2
- Flat White £2.50
- Macchiato £2.50
- Hot Chocolate £3
- Luxe Chocolate £5
- Liquor Coffee £7

### WINES

~ By The Glass ~

- Picpoul de Pinet, France 2016 £6 175ml
- Pinot Grigio, Trentino, Italy 2017 £6 175ml
- Sauvignon Blanc Mount Vernon, NZ 2017 £6.80 175ml
- Chardonnay In Situ, Chile 2016 £6 175ml
- Chablis Domaine de la Motte, France 2017 £9 175ml
- Pinot Noir Riviera, S France 2017 £5 175ml
- Malbec Alto de Mayo, Argentina 2017 £5.20 175ml
- Merlot Villa Rosa, Chile 2016 £7 175ml
- Premo Vino Rosso, Sicily n/v £6 175ml
- Shiraz, The Barossan, Australia 2016 £7 175ml

Cotes de Provence Rose Lou, France 2016 £6.85 175ml

Organic Prosecco Era, Italy n/v £5 125ml

### BEERS, ALES, CIDERS

- Bud Light 3.5% £3.60
- Estrella 4.6% £5.35
- Peroni 5.1% £6.00
- Wherry 3.8% £3.75
- Shipyard Pale Ale 4.5% £5
- Aspalls Cider 5.5% £4.00
- Old Rosie's Pig 4.7% £5.00
- Guinness 4.1% £4.95

**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.**