



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

Traditional Prawn and Crayfish Cocktail

£8.50

Salmon, Crab and Avocado

toast £8.50

MAINS

Black Treacle Sirloin of Beef £21.00 (GF)

Roast Loin of Suffolk Pork £17.00 (GF)

Lemon and Thyme Stuffed Spatchcock Chicken £28.00

for 2 to share

Wild Mushroom and Parmesan Risotto £15

Loch Duart Salmon £19.00

carrot, pearl onion, asparagus, lemon emulsion

All of our roasts are served savoy cabbage, honey roasted parsnips, chantenay carrots, roast potatoes, red cabbage, cauliflower cheese and Yorkshire pudding (GF w/out cauliflower cheese and yorkshire pudding)

DESSERTS £8

Lemonade and Raspberry Jelly

lemon textures

Chocolate Delice

salted caramel, praline

Passionfruit Alaska

Peach Melba

raspberry, orange and almond cake

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.