



The Three Hills

• BARTLOW •

STARTERS

Soup of the Day £6.50

English Beetroot and Heritage Tomato Salad

goat's cheese, sweet walnuts £8

Buttered Duck Liver Parfait

port jelly, crostini, quince £8

Seared King Scallops

spiced cauliflower, caramelised almonds, toasted coconut £14.50

Indian Spiced Crab Cake

pickled fennel salad, date purée £8.50

MAINS

Roast Rump of Lamb

lamb croquette, baby carrot, romanesco, peas, beans, lamb sauce £22

Poached Breast of Corn Fed Chicken

beetroot, bacon and onion rosti, shitake mushroom and leeks £18

Paella

chicken, chorizo, mussels, calamari £19

Butternut Squash and Thyme Risotto

chilli beetroot £15

Rolled Plaice

shallot, capers, chervil, peas, tenderstem broccoli £19

SIDES £4

Triple Cooked Chips; Stringfellow Fries; Creamed Potato; Mixed Greens, Tenderstem Broccoli and Anchovy

DESSERTS £8

Lemonade and Raspberry Jelly

lemon textures

Chocolate Delice

salted caramel, praline

Passionfruit Alaska

Caramelised Pineapple

sichuan pepper, star anis, coconut icecream

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.