



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

Black Treacle Sirloin of Beef £22.00 (GF)

Roast Loin of Suffolk Pork £17.00 (GF)

**Lemon and Thyme Stuffed Spatchcock Chicken £28.00
for 2 to share**

Paella

chicken, chorizo, mussels, calamari £19

Butternut Squash and Thyme Risotto

chilli beetroot £15

All of our roasts are served with 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

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.