



The Three Hills

• BARTLOW •

Olives £3

Bread, Olive Oil, Aged Balsamic £2.50

STARTERS

Soup of the Day £7.50

focaccia

Beetroot Steak £8

salted beetroot, beetroot textures, cauliflower, carrot, oak smoke, horseradish

Ham and Pork Cheek Terrine £8

pressed pork cheek, apple roasted ham, leek, mustard, honey, fresh peas, crostini

Smoked Pigeon £9.50

smoked pigeon breast, confit leg pithivier, celeriac, kale, girolles

Scallops in Shell £14.50

king scallop served in shell, parma ham, blackened shallot, maple syrup, pea shoots

MAINS

Star Anise and Szechuan Duck Breast £22

duck croquette, spring onion, aromatic carrot purée, charred leek, rich morello cherry jus

Bouillabaisse £24

poached white and pink fish, king prawns, mussels, citrus bouillabaisse, onions, garlic, fennel, new potatoes, finished with today's seared fillet of fish

Cider Glazed Loin Veal Chop (12oz) £29

baby carrot, parsnip, brussels sprouts, lardons, veal glace

Pan Fried Halibut £24

bacon lardons, girolles, pearl onions, creamed potato, chive, chervil, scallop butter

Banana Blossom £16.50

tempura banana blossom, thyme roasted baby potatoes, fresh peas, beans, chive

SIDES £4

Triple Cooked Chips; Stringfellow Fries; Creamed Potato; Creamed Spinach;
Mixed Greens; Mixed Leaf Salad

Our produce is sourced locally and in season in so far as is possible. All eggs used are free range.
A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team.
Please notify your server of any allergies and/or dietary requirements.