



# The Three Hills

• BARTLOW •

## Desserts

### **Apple Plum Crumble Tart** £7.50

roasted bramley apples, rum soaked plums, sweet pastry, cinnamon oat crumble, crème anglaise

### **Seville Orange Parfait** £8

frozen orange parfait, orange shortbread, chocolate ganache, toffee pecans

### **Rhubarb and Almond** £8

textures of rhubarb, sweetened almond cake, fresh raspberries, meringue, chocolate soil, vanilla cream

### **Profiteroles** £15 (sharing dish for 2)

(Some degree of self assembly required!)

profiteroles, chantilly cream, salted caramel and chocolate dipping sauces

### **Ice Creams and Sorbets** £2.50/scoop

shortbread biscuit

### **Norfolk Tawny, Suffolk Blue, Cornish Brie** £10.50

quince and artisan biscuits

## Dessert Wines by the Glass (100ml)

### **Botrytis Semillon, Barossa Valley, Australia, Peter Lehman 2009** (11.5%) £6.40

With the Barossa's warm lingering summers, it is a natural home for Botrytis cinera. Abundant in tropical fruit, apricot and melon, balanced by a fine acid line giving a luscious elegance.

### **Haut Mouleyre, Cadillac, Bordeaux, France 2014** (15.0%) £6.50

Full body, decently balanced, similar honeyed citrus, fruits, quince, long finish.

### **Moscato Passito, Piemonte, Italy 2014 (15.0%)** £6.90

Intense lemon curd, marmalade and citrus peel with lightly floral notes

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.