



The Three Hills

• BARTLOW •

CONTACTLESS AND
CARD PAYMENTS
ONLY PLEASE

Thank you

DINNER MENU

Light Bites

Marinated Nocellara Olives, VE/GF £5

Bread & Oil, focaccia, extra virgin olive oil, balsamic vinegar GF(a)/VE £4.00

Hummus and Pitta, chickpea, lemon, tahini GF(a)/VE £5.50 *add crispy spiced lamb £1.50*

Marinated Anchovies, focaccia, salted butter GF(a) £7.50

Starters

Soup of the Day, rosemary sea salt focaccia, salted butter GF(a)/V/VE(a) £8.50

Whipped Goats Cheese, carrot, orange, miso, black quinoa GF £9

Prawn Cocktail, tiger prawn, pickled fennel, iceberg, cucumber, granary DF/GF(a) £9

Wood Pigeon Breast, black pudding, panko, apple, sorrel, black garlic £9

Chicken Liver Parfait, salted butter, focaccia, cranberry £9

Mains

Venison Loin, celeriac, savoy, pine nuts, plum, jus GF £30

Corn Fed Chicken Breast, leg pie, wild mushroom, truffle, chard, baby onion, jus £27.50

Pork and Leek Sausages, champ potato, chard, onion gravy £19.50

Homemade British Cheese and Bacon Beef Burger, homemade slaw and skinny fries, demi brioche bun, baby gem, red onion, beef tomato, cheddar cheese, smoked streaky bacon, homemade burger sauce DF/GF(a) £19.50

Cod Supreme, fennel, lemon, crab, samphire tempura, bisque DF/GF(a) £26

Crispy Battered Haddock and Chips, dill creamed crushed peas, triple cooked chips, charred lemon, homemade chunky tartare sauce DF/GF(a) £20

Thai Salmon Fishcake, red coconut cream, pak choi, mangetout, squash, coriander £19

Butternut Squash Gnocchi, sage butter, heritage squash, seed dukkah, roscoff onion, golden raisin VE £18

Hasselback Courgette, rose harissa, mint and lemon yoghurt, pomegranate, couscous flavoured with ras el hanout, apricot, cumin VE £18

Warm Tomato Panzanella Salad, heritage tomato, olive, red onion, crouton, mixed leaf, balsamic GF/VE £13

add chicken £5.50 add goat cheese £4

Side Orders

Skinny Fries | Triple Cooked Chips | Mixed Leaf Salad | Mixed Greens

Buttered New Potatoes | Homemade Slaw | Creamed Potatoes all £5

Desserts

Thyme and Pear Frangipane Tart, pear caramel, thyme custard £9

Pavlova, baileys fudge, brownie, chocolate crèmeux, sea salt GF(a) £9.50

Sticky Toffee Pudding, salted butterscotch, honeycomb, stout ice cream £9

Dark Chocolate and Ginger Cheesecake, rum, gingerbread, tuile, cocoa nib VE £9

Affogato, vanilla ice cream, espresso, biscotti GF(a) £7

Saffron Ice Cream Company Ice Cream or Sorbet VE(a) 1 scoop £3 | 2 scoops £5.80 | 3 scoops £8.50

British Cheeseboard, crackers, quince jelly, chutney

Choose from Cambridge Blue, Baron Bigod, Lancashire Bomb, Vintage Red Fox £10 for 3 | £12 for 4

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available

Please notify your server of any allergies and/or dietary requirements.

A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team