

SUNDAY LUNCH

Served from 12.00pm - 3pm

SUNDAY ROAST

All served with beef dripping roast potatoes, honey roast carrots & parsnips, braised red cabbage, cauliflower & broccoli cheese, finished with a rich red wine & port gravy with a homemade Yorkshire Pudding

Wild Mushroom Wellington (v) £18.95

Honey & Mustard Roasted Gammon (gf*) £19.50

Lemon & Thyme Roasted Chicken Supreme (gf*) £19.75

Roast Rump of Beef (gf*) £20.50

Garlic & Herb Roast Porchetta (gf*) £20.50

MAIN MEALS

SOUP (gf*,v,ve*) £8.95

Home made soup served with bread & croutons

WELSH RAREBIT £12.00

On sourdough toast with crispy leeks, watercress & radish

HAM, EGG & CHIPS (gf*) £16.00

Our own home cooked honey mustard glazed ham served with chunky chips, Beechwood farm fried eggs with a dressed salad

WINTER VEGETABLE & HARRISA STEW (ve) £11.50

Butternut squash, sweet potato, peppers and carrots with butter beans in a harissa & tomato sauce, served with a smoked paprika & coriander sourdough flatbread

THREE TREES BURGER £17.95

Two 3oz dry aged beef patties, topped with Monterey Jack cheese, crispy bacon and pickles, on baby gem lettuce & beefsteak tomato in a brioche bun finished with our own burger sauce. Served with skin on fries and coleslaw

BREAKFAST SANDWICHES (gf*)

Served in your choice of Marshalls farmhouse or malt cob bread or bloomer roll

Bacon £7.50 Sausage £8.25 Bacon & sausage £8.95

Add a fried egg for 55p

SIDES

Fries (gf*,ve)£4.50, Chunky chips (gf*,v*,ve*) £4.50, Onion rings £4.25, Coleslaw (v,gf) £2.95, Side salad (ve*,v, gf)£ 3.75.

Please advise your server of any dietary requirements as we can adapt some dishes to make the ingredients gluten free (gf) or vegan (ve).

Customer notice - Our kitchen handles numerous allergenic ingredients. Whilst we endeavor to reduce the risk of contamination, unfortunately it is not possible for us to

guarantee any food with be 100% allergen-free. There will be a 35p surcharge for gluten free bread

All customers get 3 hours free parking, parking fees apply for any time over 3 hours

DRINKS AND CAKES

CAKES & SCONES

THREE TREES CREAM TEA £7.50

One homemade fruit scone with clotted cream, strawberry jam & butter along with your choice of hot drink

FRUIT SCONE & BUTTER £2.75

Pot of Jam +80p, Clotted Cream +£1.50

SAVOURY SCONE & BUTTER £2.95

CAKE OF THE DAY

Please ask for todays cakes

Gluten free cakes are available

TOASTED TEA CAKE £2.95

Served with butter & strawberry jam.

All the local produce used in our café can also be purchased in our shop.

SOFT DRINKS

FRUIT JUICE £3.50

Orange or apple

FENTIMANS BOTTLES £3.65

Ginger beer

Elderflower Presse

Rose lemonade

Victorian Lemonade

COKE / DIET COKE/ COKE ZERO £3.65

SPRITE £3.65

APPLETISER £3.65

MILK £1.75

JUICE CARTON £2

Apple & pear

Apple & summer berries

Apple & mango

BOTTLED WATER £2

Still or sparkling

HOT DRINKS

Mug of tea £2.50

English Breakfast, Earl Grey, Assam, Mint, Green, Cranberry & Raspberry, Lemon & Ginger

Americano £3.75

Espresso £3

Latte £3.80

Flat White £4.00

Cappuccino £4.00

Mochaccino £4.40

(all available as decaffeinated)

Syrups 80p

Vanilla, Caramel, Hazelnut

Hot Chocolate £3.45

add cream & marshmallows 50p

Babyccino £2

Children's Hot Chocolate £2.50

Add cream & marshmallows 50p

ALCOHOL

Ramsbury gold £5.50/500ml

Ramsbury belapur IPA £5.50/500ml

Thatcher's Katy cider £5.25/500ml

Brisa Merlot (Chile) 13% vol £5/187ml

Brisa Sauvignon Blanc (Chile)13% vol £5/187ml

Ancora Pinot Grigio Rose (Italy) 12% vol £5/187ml

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