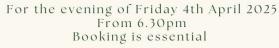


Three Trees Spring Menu





STARTERS

Leek, potato & wild garlic soup with shoestring potatoes £6.50

Baby beetroot, pickled radish and goats cheese salad topped with pea shoots and balsamic glaze

£7.50

Rabbit & pork terrine with sourdough croutes, homemade plum jam and pickled baby radish

£9

MAIN COURSE

Rolled lamb shoulder ballotine served with lamb fat roasted carrots, celeriac puree, dauphinoise potatoes and a port & red currant jus £26.75

Pan fried chicken supreme served with sauteed asparagus, baby leeks, wild garlic mash and a morel mushroom cream sauce

£22.50

Roasted pork belly served with cauliflower puree, roast rainbow carrots, celeriac fondant, and a morel & tarragon sauce

£21.95

Creamy minted pea risotto finished with a parmesan tuille £16.25

DESSERT

Hot cross bun bread and butter pudding served with fresh vanilla custard

Rhubarb fool served with mini mille feuille

£7.95

Blood orange tart served with candied blood orange, honeycomb and honeycomb ice

cream

£8.50

Ice cream

£6.25