



THREE WAYS HOUSE HOTEL

A La Carte Menu

Served 6pm-8.30pm

Nibbles

Gordal Olives £4.50 | Crispy Pork Belly with Hoisin Sauce (G,E,SU) £5.00 |
Homemade Bread with Olive Oil, Balsamic and a Marmite Butter (G, SU) £5.00

Starters

Soup of the day (G) £7.50
Served with Homemade Bread

Scallops (CR,SU,M,SE) £13.95
Crispy Jerusalem Artichoke, Cauliflower purée and Wakame seaweed salad

Smoked Scotch Egg (G,E,SU) £9.65
Served with Apple sauce and crispy Shallots

Fishcake (F,G,E) £9.65
With a Parsley Mayo and Salad

Pigeon Breast (SU,M,C) £11.95
Served with Wild Mushrooms and a Celeriac purée

Goats Cheese (N,SU,M) £9.95
Glazed Beetroot and Carrot with caramelised Walnuts

Mains

Beetroot croquettes (G,M,E,SU) £16.95
Served with salad and horseradish cream

Pork Shoulder (SU,M) £22.50
Mashed potatoes, roasted vegetables, Apple chutney and a Jus

Venison Fillet (SU,M) £28.50
Tourne Potatoes, roasted vegetables and a Blackberry Jus

Chicken Breast £19.95
Carrot purée, roasted diced chorizo, new potatoes and Tenderstem

Pollock (F,MO,M,C,SU) £18.95
Butternut squash, crispy Cod cheek, mussels, Fennel salad, Turnip in fish sauce

G – Cereals that may contain Gluten, M – Milk, L - Lupin, SU – Sulphites,
MO – Molluscs, MU – Mustard C – Celery, CR – Crustaceans, F - Fish, E – Egg, S – Soya,
N – Nuts, P – Peanuts, SE – Sesame Seeds



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Classics

Fish & Chips (F,G,SU) £17.95

Triple Cooked Chunky Chips, Peas, Tartare Sauce and a Lemon Wedge

Three Ways Burger (G,M,SU,E,S) £19.95

Brioche Bun, Pulled Pork, Cheese, Salad, Gherkins, Skinny Fries, Chorizo Relish and House Slaw

10oz Ribeye Steak (SU,M,C) £29.95 (Peppercorn Sauce optional)

Triple cooked Chunky Chips, Sautéed White Mushroom, and Onion Rings

Bavette Steak (SU,M,C) £27.95 (Peppercorn Sauce optional)

Triple cooked Chunky Chips, Sautéed White Mushroom, and Onion Rings

Sides

Skinny Fries £4.00 (S) | Truffle Parmesan Fries (M) £6.50 | Seasonal Vegetables £4.00

Please note that some of the ingredients may be genetically modified. Please ask for details

Desserts

Lemon Cheesecake with a Raspberry Sorbet (G,M,SU) £8.00

Malva Pudding with Salted Caramel Ice Cream or Custard (M,E,G,SU) £8.00

White Chocolate, Banana & Pistachio Bread & Butter Pudding (SU,N,G,E,M) £8.00

Milk Chocolate Cremeux with a Passion Fruit Parfait (M,G) £8.00

Pudding Club Dessert with Custard or Cream (Please ask for allergens) £8.00

Ice Cream (M) or Sorbet £6.00

Fine Cheese trio, Celery, Grapes, Chutney, Biscuits (M,C,G,SU) £8.00

Teas & Coffees

Cafetiere £2.75 | Pot of Tea £2.65 | Espresso £3.00 | Cappuccino £3.00

Americano £3.00 | Latte £3.00 | Baileys Latte £8.25 | Irish Coffee £6.80

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