



TW

THREE WAYS HOUSE HOTEL

MENU



STARTERS

SOUP OF THE DAY (V) £10

freshly baked bread

BETROOT-CURED SEA TROUT £15

smoked mackerel pâté, apple purée, dill, rye bread

SCOTCH EGG £12

homemade brown sauce

LOCAL ASPARAGUS £14

pickled walnuts, Grana Padano aioli, parsley oil

SUMMER SALAD OF LOCAL CHICORY £11

roasted red peppers, feta, tahini dressing

MAINS

BEER-BATTERED FISH & CHIPS £ 2 1

crushed peas, tartare sauce, lemon

BEEF BURGER £ 2 2

*Cotswold cheese, local pastrami, gherkin, gem lettuce, beef
tomato, burger sauce, brioche bun, coleslaw, fries*

PEARL BARLEY RISOTTO (VE) £ 2 3

*Summer baby vegetables, basil oil,
tomato consommé*

HERITAGE PORK RIBEYE £ 2 6

*tenderstem broccoli, pancetta crumb, buttery mash,
tarragon mustard sauce*

MAINS

BARNSELY LAMB CHOP £32

Roscoff onion, mushroom duxelles, beef tomato, sauce Béarnaise, watercress, pickled shallots, triple-cooked chips

PAN-ROASTED SEABREAM £30

*seared tiger prawn, shore line vegetables,
saffron cream, dill oil*

NIÇOISE SALAD £17

*Classic Niçoise garnish, olives, green beans, free-range egg,
new potatoes, anchovy*

With seared tuna £26

DESSERT

PEACH MELBA £11

Poached peach, raspberry coulis, vanilla ice cream

BAKEWELL TART £10

clotted cream ice cream

CHOCOLATE DELICE £11

banana bread, honeycomb

PUDDING CLUB CLASSIC £9

ask your server for today's selection

SEASONAL CRUMBLE OF THE DAY £9

custard or vanilla ice cream

TRIO OF COTSWOLD CHEESE £17

*artisan biscuits, grapes, celery,
spiced tomato chutney*