



THREE KINGS

## SUNDAY MENU

### NIBBLES

**Nocellara Olives** - £6 (VE)

**Focaccia**, rosemary, Maldon salted butter - £5 V

### TO START

**Soup of the Day**, focaccia, Maldon salted butter - £7 (1,7 V)

**Parmesan Arancini**, pea puree, watercress - £8.50 (2,4,7,5,14)

**Duck Liver Parfait**, toasted brioche, red onion marmalade - £8 (2,4,7,14)

**Panzanella Salad**, heritage tomato, beetroot, cucumber, capers, anchovies & chard red peppers,  
focaccia croutes - £8 (2,9,14, V)

**Selection of Cured Meats with Olives**, bread, shaved parmesan, sunblush tomatoes (2,7,12,14)  
For one £ 11 , To share £17.50

### ROASTS

**Slow Cooked Pork Belly** - £20

**Roast Beef** - £23

**Roast Lamb Rump** - £23

**Roast Chicken Supreme** - £21

All roasts served with roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

**Add Cauliflower Cheese** - £5 (2,4,7,14)/gfa

### MAINS

**8 oz Beef Burger**, burger sauce, swiss cheese, gem lettuce, tomato, sauerkraut, brioche bun,  
skinny fries - £18 (2,4,7,9,12,14)

**Fish & Chips**, chunky chips, homemade mushy peas, tartare sauce - £18 (2,4,5,9,14)

**Cajun Roasted Cauliflower**, cauliflower puree, red cabbage, charred red pepper &  
chickpea salad - £18 (1,9,12,14 VE)

**Pan Seared Sea Bass**, new potato, peas, silver skin onions & baby gem hearts,  
warm tartare - £19 (5,7,14 GF)

*Please inform a member of our team of any allergies or dietary requirements before ordering.*

1. Celery 2. Cereals (Gluten) 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10. Nuts  
11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide (V) Vegetarian (VE) Vegan (GFA) Gluten Free Alternative

