

STARTERS

Soup of the day with home made bread, butter £6.75

Beetroot cured chalk stream trout, beetroot & horseradish £7.50

Crispy braised local venison, wild garlic with celeriac puree £7

Tea smoked duck breast, sesame carrots, soy glaze £7.75

Paprika roasted butternut, toasted lemon & spring onion couscous, coriander, chilli oil £6.50

MAINS

8oz Ribeye steak, Dorset blue vinney leeks, triple cooked chips, mushroom & roast garlic jus £24

Lightly curried hake supreme, wilted spinach, bombay potato rosti, madras sauce £16

Roasted plaice, new potato, fennel & olive sautee, lemon puree £15

Pancetta wrapped pork fillet, fondant potatoes, parsnip & thyme puree, roasted pear, broccoli £17

Roasted salsify, Jerusalem artichoke & hazelnut crumble, Stockbridge mushrooms, curly kale £15 (V)

CLASSICS

The Three Cups bacon & cheese burger, smoked cheddar, cherry tomato salsa, salad, fries £14

Beer battered cod & triple cooked chips, home made tartare sauce, mushy peas, fresh lemon £14

“Vicars Game ” wild boar & apple sausages, mash potato, buttered savoy cabbage, red wine jus £14

SIDES

Mixed salad £3 / Buttered vegetables £3.50 / Creamed mash £3.50 / Triple cooked chips £3.50 / Skinny fries £3

DESSERTS

Sea-salted milk chocolate caramel tart, creme fraiche sorbet £7.50

Carrot cake, toffee'd carrot, roasted orange ice cream £7

Spiced pineapple upside-down cake, coconut sorbet, rum roast pineapple £7

Ginger fondant, caramel custard, home made vanilla ice cream (allow 15 mins) £7.50

Hampshire 3 cheese selection, biscuits and chutney £9

Scoop of home made ice creams and sorbets £2

PLEASE INFORM US OF ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS BEFORE YOU ORDER

The Three Cups Inn, High Street, Stockbridge, so20 6hb, Tel: 01264 810 527. Web: www.the3cups.co.uk