



THREE BEARS
HAZEL GROVE

Sunday Lunch Menu

STARTERS

Homemade soup with warm bread roll and butter	£5.50
Beef and potato croquettes finished with a rich jus	£6.00
Creamy garlic mushrooms in a cream sauce on ciabatta	£6.00
Prawns served in a lemon, chili, garlic and parsley butter	£6.00
Chef's pate, petit salad, chutney and toast	£6.00

MAIN COURSE

Roast topside of beef, roast potatoes, Yorkshire pudding and gravy	£14.95
Roast turkey, roast potatoes, stuffing, pig in blanket and gravy	£14.95
Honey roasted ham, roast potatoes, Yorkshire pudding and gravy	£14.95
Nut and seed roast, roast potatoes, Yorkshire pudding and gravy	£14.95
Cheese and onion pie hand cut chips and vegetable reduction	£14.95
Seabass fillet, hassle back potatoes, white wine cream sauce	£14.95

All main courses above served with seasonal vegetables

SIDES

Roast potatoes	£4.95	Seasonal vegetables	£4.95
Yorkshire pudding	£1.50	Cauliflower cheese	£4.95
Pigs in blankets	£4.95	Sweet potato fries	£4.95

DESSERTS

Strawberry and prosecco truffle with fruit coulis	£6.00
Chocolate brownie with vanilla ice cream	£6.00
Sticky toffee pudding toffee sauce and honeycomb ice cream	£6.00
Chef's dessert of the day	£6.00
Lemon tart served with raspberry sorbet	£6.00

We prepare each dish fresh upon request with locally sourced ingredients, which may result in minor wait times during peak hours. Although we take great care, our kitchen regularly handles nuts and other allergens, so we cannot assure that our meals are completely allergen-free. If you have specific dietary concerns, please inform your server. Additionally, please be aware that our fish and poultry dishes could contain small bones.