

Lunch Menu

*Only available between 11.30am-3.00pm Monday to Friday
11.30am-5.00pm Saturday*

Cold Sandwiches

*Served in White or Brown Farmhouse Loaf with Root Vegetable Crisps, Coleslaw
and Salad*

Honey and Mustard Glazed Ham** - With piccalilli and tomato (*) **£5.95

Mature Cheddar** - Full of flavour cheddar and homemade chutney (V*) **£5.50

Roast Chicken** - Tender chicken with mayo and baby gem lettuce (*) **£6.50

Roast Beef** - Roast topside with red onions and horseradish mayo (*) **£6.50

*Add soup with any sandwich for an extra **£2.50***

Hot Sandwiches

Served in White or Brown Farmhouse Loaf with Chunky Chips & Salad

Hot Roast** - Sliced roast of the day with lashings of gravy **£7.50

Cajun Chicken** - Cajun chicken, garlic mayo and baby gem lettuce (*) **£7.50

Posh Fish Finger** - 100% fish fillet with lemon and dill mayo **£7.50

Daily Homemade Quiche** - Salad and coleslaw **£5.50

Toasted Teacake** - Jam and butter **£2.10

Homemade Scone** - Whipped cream and jam **£2.10

***Coffee and Cake or Tea and Scone** - Any coffee or tea and a piece of cake or
scone **£3.50***

Selection of cakes** - Always a fresh selection **£2.00

Gluten Free by request only () Vegetarian (V)*

Starters

Served Lunch and Evening

Chefs Choice Soup and Crusty Bread (V) ()*

Our chefs own choice of freshly homemade soup with crusty bread and parmesan croutons £4.95

French Brie and Cranberry Sauce (V)

Wedges of French brie coated in our own crumb, served with cranberry sauce and dressed leaves £5.50

Spicy BBQ Chicken Wings

Crispy chicken wings coated with lashings of spicy Louisiana BBQ sauce, homemade slaw £5.50

Salmon and Cod Fishcakes

Poached salmon and cod, bound with creamed potatoes in a herb crumb, served with a sweet chilli dip £5.95

Black Pudding and Chorizo Salad

Peat's black pudding with grilled chorizo tossed with mixed leaves, topped with a soft poached free range egg £5.95

Half Rack of BBQ Ribs

Half a rack of slow cooked BBQ ribs, homemade slaw and dressed leaves £6.50

Sautéed King Prawns ()*

Fresh king prawns marinated in garlic, coriander and red chilli then cooked in a herb butter with fresh crusty bread and leaves £6.50

Garlic Mushrooms (V) ()*

Sautéed mushrooms with sliced garlic and chives in a rich cream sauce served on a toasted brioche bun £5.50

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Mains
Served Lunch and Evening

Haddock, Chips and Peas (*)

Our own crispy battered haddock, served with chips, mushy peas and a lemon and dill mayonnaise £9.95

Braised Lamb Shank

Lamb shank slow roasted in redcurrant jelly gravy, served on creamed potatoes with a selection of fresh vegetables £12.50

Full Rack of BBQ Ribs

BBQ pork ribs smothered in sauce, served with French fries, homemade slaw and dressed leaves £12.50

Honey Roast Ham (*)

The Threes own honey roast ham, served with chunky chips, garden peas and two fried eggs £8.95

Whitby Wholetail Scampi

Deep fried pieces of Whitby scampi, with chunky chips, garden peas, lemon and dill mayonnaise and a lemon wedge £9.50

Teesside Chicken Parmo

Tender chicken breast bread crumbed, deep fried and topped with a béchamel sauce and loads of grated cheese, served with fries, slaw and salad £10.95

Ribs and Wings Combo

Half a portion of ribs and a portion of wings, both served with lashings of sauce, salad, slaw and skinny fries £11.95

Steak and Ale Pie

Tender pieces of slow cooked beef shin served with creamed potatoes, mushy peas and sticky glazed carrots £10.95

Gluten Free by request only (*) Vegetarian (V)

Mains Cont.

Mushroom Risotto (V) (*)

Sautéed wild mushrooms & parmesan cooked in a creamy sauce topped with glazed goats cheese £9.95

Thai Red Curry (*)

Diced chicken cooked in a Thai curry sauce with spinach, coriander & sugar snaps, served with pilau rice and a mini naan bread £11.95

Grilled Seabass Fillets (*)

Fillets of grilled seabass on a creamy white wine & fish sauce, baby spinach, mussels and heritage potatoes £13.50

The Threes Burger (*)

6oz of Peats' Beef, Mature Cheddar, Crispy Bacon & Onion Rings served with fries and salad £12.95

Twice Cooked Brisket (*)

Very tender beef on a good dollop of chive mash, with butter glazed carrots, wild mushrooms and a red wine jus £12.95

Seafood Linguine

Market fresh king prawns, clams and mussels all bound in a fresh chilli, garlic and lime fish sauce £12.95

*Side Orders - £2.50 - Chunky Chips, Skinny Fries, Mixed Salad, Garlic Bread, Onion Rings
£1.50 - Coleslaw, Bread & Butter*

Steaks - Ribeye £19.50 (*) Fillet £21.50 (*)

All our steaks are locally sourced and served with grilled tomatoes, roast mushrooms, beer battered onion rings and chunky chips

Surf it up and add some king prawns for only £3.50

Sauces £2.50 - Teesdale blue, peppercorn, garlic butter

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Desserts

Glazed Lemon Tart

Sweet pickled strawberries, raspberry reduction and chantilly cream £5.50

Meringue Nest ()*

Crispy meringue nest filled with fresh winter berries and cream £5.50

Dark Chocolate Brownie ()*

A gooey chocolate dessert served warm with whipped cream, fresh raspberries and white chocolate ganache £5.50

Sticky Toffee Pudding

Warm toffee sponge with Earl Grey tea and dates served with black treacle cream and diced fudge pieces £5.50

Crème Brulee ()*

Baked custard with fresh vanilla pod topped with caramelised sugar, berries and homemade shortbread £5.50

Cheese and Biscuits ()*

*A choice of Teesdale cheeses with homemade onion chutney, biccies and grapes
£7.50*

Ice-cream ()*

A choice of ice cream (please ask your waiting staff)

£1.50 per scoop

The Threes

A selection of Chefs desserts all in miniature served with whipped cream and berries £7.50

Gluten Free by request only ()*

Vegetarian (V)