Children's

Suffolk Sausages, Peas & Chips £5.50 Chicken Goujons, Peas & Chips £5.50 Vegetable Lasagne £6.50 Spaghetti Bolognese £6.50

Starfers

Homemade soup of the day with a crusty roll & butter $\pounds 4.50 V^*$

Chicken satay with peanut dip $\pounds 4.50$

Homemade pork spring rolls with a sweet chilli sauce dip $\pounds 4.50 V^*$

Seafood Tom Yam soup £4.90 V*

Asian style beef salad with a wasabi soy sauce dressing $\pounds 5.50$

Chicken livers pan fried in Amaretto with a creamy wild mushroom sauce topped with croutons $\pounds 5.50 V^*$

Smoked Salmon fillet with a leaf salad & light Italian dressing £5.50



Garlic bread £2.80

Bowl of handcut chunky chips £2.80

Bowl of beer battered onion rings £2.80

Bowl of mixed leaf salad & dressing £2.80

Beer battered calamari rings with a lemon herb mayonnaise dip $\pounds 4.50$

Traditional Mains

Veggie Burger

A homemade vegetarian burger with a generous thick hand cut slice of mature cheddar cheese, a free range egg, salad & The Three Cooks burger sauce with handcut chunky chips & onion rings £9.90 **Awesome Homemade Burger** A beautiful beef burger to our chefs recipe with a generous thick hand cut slice of *mature cheddar cheese, bacon, salad & The Three Cooks burger sauce with chunky* chips & beer battered onion rings £11.90 Homemade Spinach & Vegetable Lasagne A lovely creamy lasagne served with salad leaf and a choice of garlic bread or new potatoes £11.90 **Pan Fried Chicken** Chicken breast with sauté new potatoes, green vegetables finished with a creamy wild mushroom sauce $\pounds 12.90$ **Slow Roast Pork Belly** Slow roast pork belly with creamy mash and

freshly steamed vegetables finished with an apple cider jus £13.90

Pan Fried Fish

Fish of the day with king prawns, sauté new potatoes, tomatoes, green beans finished with a garlic herb white wine sauce £14.50 Slow Cooked Lamb Shank

Lamb Shank slow cooked in red wine with creamy mash, sauté spinach finished with a blackberry jus £14.50

Oriental Delights

Teriyaki Chicken

Pan fried chicken & vegetables Japanese style with rice wine, soy sauce & ginger served with Jasmine rice £11.90 V*

Green Curry Cambodian Style

Green curry with chicken, coconut cream & vegetables with Jasmine rice £11.90 V*

Red Beef Curry

Creamy red beef curry with vegetables & steamed Jasmine rice £11.90V*

Spicy Beef

Pan fried beef drizzled in sesame oil, chillies and herbs with mixed vegetables, served with Jasmine rice £12.90 V*

Cambodian Style Pork Belly Noodles

Slow roasted pork belly, oriental vegetables & egg noodles £12.90 V*

Chan's Special Stir Fried Noodles

Generous portion of king prawns and Chans secret sauce, with mixed vegetables & egg noodles £13.50

The Three Cooks House Special Stir Fry

Stir fried egg noodles with king prawns, slow roasted pork belly, strips of spicy beef, chicken and oriental vegetables £14.90

Sunday Dinner

Choice of roast meats served with a chipolata, giant Yorkshire pudding, roast potatoes, seasonal vegetables & chefs secret recipe gravy only £8.95 V* (Sunday only)

*V** = *Vegetarian option available*



Mixed Veggie Grill

Aubergine, courgettes, mushrooms, peppers, onions, tofu steak and tomatoes with a cheese herb butter sauce served with handcut chunky chips & beer battered onion rings £12.50

Rump Steak

A sizzling 10oz. rump steak with a garlic red wine butter sauce served with handcut chunky chips, beer battered onion rings, sauté mushrooms & tomatoes £14.50

Giant Rump Steak

A man sized 16oz. rump steak with a garlic red wine butter sauce served with handcut chunky chips, beer battered onion rings, sauté mushrooms & tomatoes £18.50

Mixed Meat Grill

Rump steak, chicken breast, Chans special marinated sweet sticky pork ribs and a venison sausage with a garlic red wine butter sauce served with handcut chunky chips, beer battered onion rings, sauté mushrooms & tomatoes £22.50

Seafood Mixed Grill

Fillet of fish of the day, king prawns, calamari and giant mussels with a garlic cream herb white wine butter sauce served with hand cut chunky chips, onion rings, sauté mushrooms & tomatoes £22.50

Desserts

Special Desserts *Please see the chalkboard, all £4.50*

Cambodian Coconut Rice Pudding

Chan's childhood favourite just as her mother made, Cambodian style creamy coconut rice pudding with a mixed fruit compote £4.50

Vanilla Ice Cream

Homemade vanilla ice cream made with plenty of cream and whole vanilla pods £4.50 Childs size £3.50

Exciting homemade food & original inspirational dishes

WE CAN PROVIDE FOR ALL TYPES OF PARTIES AT ALDEBY HOUSE OR OUTSIDE FOR ALL KINDS OF EVENTS WITH SUPERB DESSERTS & CAKES

Please pop in for a chat or phone and speak to Chan to discuss what we can do for you...



Restaurant, Takeaway & Caterers Head Chef: Chan O'Neíll

RESTAURANT MENU

OPENING TIMES

Noon to 3pm & 6pm to 9pm

Wednesday to Sunday

Restaurant:	01986 89 68 80
Catering:	01986 89 69 53
Email:	the3cooks@hotmail.com
Web:	www.the3cooks.co.uk

Address: The Three Cooks, Aldeby Hse Cellar, No. 1 Market Place, Bungay, Suffolk, NR35 1AP