



• ON THE HILL •

A LA CARTE
5PM TO 10PM

TO START

- Crusty warm artisan roll** Whipped salted butter v 5
Spring vegetable broth Avocado oil vg, gf 8
Asparagus Poached egg, hazelnut, miso houmous v, gf 12
Smoked chicken risotto Greens, aged parmesan 12
Burrata Pesto, heritage beets, toasted granola v 14
Botanical king prawn & crayfish cocktail Chilli mango, bloody Mary gazpacho 13
Wild scallop carpaccio Radish, sorrel, watercress oil gf 15

MAINS

- 35 day dry-aged ribeye steak 400g** gf 40
Green peppercorn 3.5 | Classic béarnaise 3.5
Garlic & herbs marinated lamb Crispy bonbon, minted courgette, cauliflower purée 25
Orchard cider pork Greens, wasabi yuzu dressing 24
Spiced chicken Edamame, little gem, tarragon verde gf 22
Whole sea bass Lime marinated, Caper brown butter gf 28
Spicy seafood linguine Squid, king prawns, salmon, con it peppers, coriander 19
Heritage vegetable tart Smoked goat's cheese, curried chickpea, lemon dressing v 18
Chimichurri broccoli Broad beans, shallot, orzo, hazelnut vg 16



SIDES 5

- 144 leafy salad, aged balsamic vg, gf • Rosemary skin on fries v
Seasonal greens, crispy onions vg • Tomatoes, shallot seeds vg, gf
Garlic potatoes, chive crème fraîche v, gf

DESSERTS

- Crème brûlée** Candied peach v, gf 8
Vanilla panna cotta Rhubarb compote v, gf 10
Dark chocolate mousse Salted caramel popcorn v 10
Eton mess knickerbocker glory v 13
Plant-based gelato Strawberry & yuzu, chocolate, vanilla vg 8
British farmhouse cheeses Water biscuits, grapes, chutney v For one 12 For two 20

Consuming raw meat, shellfish and eggs increases your risk of foodborne illness.

Vegetarian (v) Vegan (vg) Gluten free (gf) Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.