



• ON THE HILL •

A LA CARTE
5PM TO 10PM

TO START

- Warm artisan roll** whipped salted flavoured butter v 5
- Buffalo mozzarella** tomato, garden leaves, basil pesto v, gf 12
- Grilled asparagus** labneh, pomegranate, harissa dressing v, gf 12
- Prawns** citrus fennel, orange, green gazpacho shot gf 14
- Crispy duck salad** pomegranate, melon, coriander, lime & soy dressing 13
- Hake fishcake** heritage tomato & chilli jam 12
- Super green risotto** asparagus, edamame, Parmesan v, gf 12

MAINS

- 35 day-aged ribeye steak** 300g rosemary skin on fries 40
Green peppercorn 3.5 | Salsa verde 3.5
- Miso glazed lamb rump** pea purée, baby gem, pickled shallots 29
- Super green risotto** asparagus, edamame, Parmesan v, gf 19
- Orchard cider pork belly** bok choy, wasabi soy dressing 23
- Garden layered bake** bean & tahini dip, aubergine, herb sauce vg, gf 17
- White crab linguine** chilli & caper butter emulsion, parsley gremolata 23
- Monkfish curry** potato rosti, mango chutney 27
- Chicken Milanese** Caesar salad 19
- Fish of the day** 30



SIDES 5

- 144 leafy salad, aged balsamic vg, gf • Rosemary skin on fries vg
- Hispi cabbage, walnuts, bean purée vg, gf • Tomato & onion salad vg, gf
- Crunchy Asian slaw vg, gf • Garlic & herbs potatoes vg, gf

DESSERTS

- Dark chocolate mousse** salted caramel v 10
- Zingy lemon profiterole** meringue, white chocolate ganache v 9
- Eton mess strawberry knickerbocker glory** v 13
- Vanilla cheesecake** summer fruit compote v 8
- Plant-based gelato** strawberry & yuzu, chocolate & blood orange, vanilla vg 8
- British farmhouse cheeses** water biscuits, grapes, chutney v For one 12 For two 20

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.