



• 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 10
Smoked chicken risotto Greens, aged parmesan gf 10
Burrata Pesto, heritage beets, toasted granola v 14
Botanical king prawn & crayfish cocktail Chilli mango, bloody Mary gazpacho 12
Wild scallop carpaccio Radish, sorrel, watercress oil gf 15

MAINS

- Chimichurri broccoli** Broad beans, shallot, orzo, hazelnut vg 16
Heritage vegetable tart Smoked goat's cheese, curried chickpea, lemon dressing v 17
Spicy seafood linguine Samphire, confit peppers, coriander, chilli 19
Salt Marsh lamb cutlets Minted courgette, cauliflower, petit pois, pomegranate gf 23

GRILL

- 35 day dry-aged ribeye steak 14 oz** gf 36
Green peppercorn | Classic béarnaise
Orchard cider pork 23
Greens, wasabi yuzu dressing



CHEF'S SIGNATURES

- Whole sea bass** gf 28
Lime marinated, Caper brown butter
Calabrian spiced chicken gf 22
Edamame, little gem, tarragon verde

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

DESSERTS

- Crème brûlée** Candied peach v, gf 8
Vanilla panna cotta Rhubarb compote v, gf 9
Dark chocolate mousse Salted caramel popcorn v 10
Eton mess knickerbocker glory v 10
Plant-based gelato Strawberry & yuzu, chocolate, vanilla vg 8
British farmhouse cheeses Water biscuits, grapes, chutney v For one 10 For two 16

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.