

## • Snacks & Nibbles •

Hand cooked sea salt vegetable crisps 5 (VG)  
Chilli & garlic marinated mixed olives 5 (VG, GF)  
Smokehouse mixed nuts 5 (VG)  
Maple roasted cocktail sausages 5

## • Gourmet burgers •

All served in a brioche bun with  
rosemary skin-on fries

### Wagyu beef 20

Brisket rosti, caramelised onions, slaw, tomato,  
aged cheddar cheese, smokey chipotle aioli

### Buttermilk marinated chicken 17

Jalapeños, caramelised onions, tomato, slaw,  
melting brie, smokey chipotle aioli

### Jackfruit & sweet potato 17

Falafel bites, avocado houmous,  
pickled beetroot, slaw, curried mayo (VG)

## • Salads •

### Feta beetroot market salad 12

Fermented grains, heritage tomato,  
pomegranate, melon, avocado oil (V, GF)

### Chicken Caesar salad 15

Little gem lettuce, croutons,  
Grana Padano shavings, dressing

## • Sides •

144 leafy salad, aged balsamic 4 (VG, GF)

Spring slaw, lemon essence 4 (VG, GF)

Rosemary fries 4 (VG) | Buttered Jersey potatoes 4 (V)

Spring greens, crispy onions 5 (VG)

Heritage cherry tomato, shallot dressing 4 (VG, GF)



• ON THE HILL •

## Lunch Menu

Midday until 5pm

## • From the grill •

### Wild garlic & herb marinated bavette steak 19

Oak whisky butter (GF)

### 32 day dry aged ribeye steak 10oz 32 (GF)

### Rare breed double pork chop 23

Orchard cider compote, crackling (GF)

### Pink juniper beetroot salmon 22

Dill caper cream cheese, roe (GF)

## Sauces 2

Green peppercorn • Classic Bearnaise

## • Mains •

### Kraken habanero prawn & calamari linguine 17

Cherry tomatoes, samphire, coriander

### Spiced chicken 19

Charred sweetcorn, broccoli,  
pomegranate, harissa buttermilk (GF)

Vegetarian (V) Vegan (VG) Gluten free (GF)

## • Small plates & sandwiches •

### Spiced fried halloumi bagel 12

Marinated peppers, avocado houmous (V)

### Severn & Wye smoked salmon bagel 12

Pickled cucumber, gem lettuce, dill caper cream cheese

### Chimichurri iron steak ciabatta 12

Caramelised shallots, honey mustard

### Teriyaki duck confit spring rolls 11

Wasabi apricot marmalade, toasted sesame

### Prosciutto bruschetta 8

Feta crumb, cherry tomatoes

### Salt & pepper chilli squid 10

Jalapeno dust, spring onions

### Beetroot & lentil bites 6

Cashews, pomegranate, curried mayo (VG, GF)

### Botanical king prawn & crayfish cocktail 11

Chilli pineapple, Avruga caviar

## • Desserts •

### Lemon cheesecake 8

Gin & tonic sorbet (V)

### Eton mess knickerbocker 10

Berry compote, meringue, vanilla ice cream (V)

### Dark Belgian chocolate mousse 7

Sour cherries (V)

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you.  
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.