



• ON THE HILL •

Sunday Menu

Midday until 10pm

• 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

• Roasts •

Served until 4pm

All served with beef fat roast potatoes, parsnip purée, honey glazed carrot, seasonal vegetables, hispi cabbage, Yorkshire pudding and Sunday gravy

Dry-aged striploin of beef 22

Horseradish sauce

Garlic & herb roast spatchcock chicken 16

Bread sauce

Rare breed pork chop 16

Orchard cider compote

Vegan nut roast & lentil Wellington 15

Parsnip purée, carrots, hispi cabbage, tomato pesto

The 144 sharer experience for two 50

Dry-aged Surrey Farm beef striploin, garlic & herb roast spatchcock chicken & rare breed pork chop

• 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)

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.