

• Gourmet Burgers & Bagels •

Served with rosemary skin on fries & pimenton aioli dip

Wagyu beef 17

Crispy brisket, caramelised onions, organic streaky bacon, gem lettuce, tomato, gherkins, grain mustard mayo, brioche bun

Cajun chicken breast 15

Jalapenos, gem lettuce, tomato, onion jam, melting mozzarella, sriracha mayo, brioche bun

Plant-based burger 15

Smoked applewood cheese, roast field mushroom, gem lettuce, chickpea verde, tomato, pickled beetroot, brioche bun (vg)

Severn & Wye smoked salmon bagel 12

Dill cream cheese, pickled cucumber, tomato, rocket leaves

Chimichurri halloumi bagel 12

Sundried tomato, confit peppers, smashed avocado, rocket leaves (v)

• Salads •

Organic quinoa salad 8

Mint couscous, pomegranate, radish, cherry tomato, muscat grapes (vg)

Oriental Gressingham duck 12

Shredded duck leg, daikon, pickled berries, red chilli, spring greens, sweet melon, sesame (gf)

• Sides •

Rosemary skin on fries (v) 4

144 leafy salad, sweet balsamic vinegar (v) 4
Maple glazed heritage carrots, crispy onions (v) 4
Spring greens, lemon chilli (v) 5
Potato gratin, garlic popcorn (v) 5

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.



• ON THE HILL •

• Lounge & Bar •

Midday until 10pm

• From the Grill •

Ribeye steak 28

Surrey Farm grass fed, dry-aged 10oz ribeye steak

T-bone steak 34

32 days heritage breed, dry-aged T-bone steak

Lemon & Thyme lamb steak 22

Grass fed lamb steak, mint yoghurt, cured tomatoes

Pork chop 24

Honey soy glazed double boned pork chop, crackling, orchard cider compote

Beetroot salmon 22

English watercress, barbecued lime, horseradish dill cream, crispy capers

Sauces 2

Hedgerow garlic and herbs butter
Brandy cream and green peppercorn
Classic béarnaise

• Mains •

Roasted heritage courgettes 15

Artichoke, truffled semolina porridge, hasselback beet, fennel bonbon, broken cashews (vg)

Chilli prawn and squid linguine 16

Habanero, hot charred confit tomatoes, kaffir lime essence, coriander

Chipotle lime marinated chicken breast 18

Split pea puree, beluga lentils, heritage carrots, edamame, candied apricots, star anise

(v) Vegetarian (vg) Vegan (gf) Gluten free

• Small Plates •

Sweet potato and lentil bon bons 6

Curried cashews, pomegranate, garlic popcorn (vg)

Organic tomato salad 6

Pine nut pesto, bocconcini, micro basil (v)

Prosciutto salad 8

Sweet melon, pomegranate, rosemary crispbread

Honey garlic chicken hotcakes 7

Haricot bean houmous, charred petit pois, pomegranate molasses

Crispy burnt end beef brisket 8

Roasted shallot, sloe gin, onion crisps

Flash-fried chilli & lime calamari 8

Szechuan peppers, pink salt aioli

Duck confit spring rolls 9

Wasabi orange marmalade, miso mayo, toasted sesame

Lemony prawn bruschetta 8

Garlic ciabatta, avocado salsa, crispy capers

• Desserts •

Very berry knickerbocker glory 9

Strawberry jam, whipped cream, rainbow meringue, bourbon vanilla cream, shortbread crunch (v)

Nutty chocolate bomb 8

Candied hazelnut, brownie, honeycomb, milk chocolate donut, Nutella ganache, chocolate gelato, crushed Oreo (v)

Yuzu lemon parfait 8

Charred mango, passion fruit gel, mint crumb (v)