



• ON THE HILL •

A LA CARTE
5PM TO 10PM

TO START

- Crusty artisan bread** Sea salted butter v 4
- Salt baked celeriac soup** Charred sprouts, tarragon dust, lemon oil vg, gf 8
- Wild mushroom risotto** Aged parmesan shavings v, gf 10
- Salt Beef** Horseradish, watercress, walnuts, sherried shallots 11
- Hake fishcake** Sorrel, verbena seaweed, poached egg 12
- Almond duck pâté** Port gel, onion marmalade, redcurrants, brioche 12.5
- Botanical gin cured salmon & prawn cocktail** Peach, avruga caviar, bloody Mary shot gf 13.5

MAINS

- Heritage vegetables tart** Basil essence vg 16
- Barbie beets gnocchi** Goats' cheese, confit egg yolk, basil crisp v 18
- Black garlic chicken** Sweet potato, artichoke, spinach, cep emulsion 22
- Salt marsh lamb shank** Colcannon potatoes, Madeira figs 25
- Roasted sole** Lilliput capers, garlic parsley butter 24
- Salmon & prawn linguine** Mascarpone crème fraîche, dill 19

GRILL

- 35 day dry-aged ribeye steak 14 oz** gf 36
- Green peppercorn | Classic béarnaise
- Rare breed wasabi soy pork belly**
- Winter kale 23



CHEF'S SIGNATURES

- Calf's liver** Mashed potato, bacon, onions gf 23
- Game pie** Seasonal greens 20
- Confit duck a l'orange** Lentils, Brussel sprouts, cavolo nero gf 23

We will make a £1 donation to Shooting Stars, the children's charity, for every signature dish sold.

SIDES 5

- 144 leafy salad, aged balsamic vg, gf • Rosemary skin on fries v
- Seasonal greens, smoked almonds vg, gf • Maple burnt carrots, pumpkin seeds vg, gf
- Cauliflower cheese, crispy onions v • Buttery mashed potato v, gf

DESSERTS

- Classic crème brûlée** Redcurrants v, gf 8
- Pear & blackberry crumble tart** Cinnamon crème anglaise v 9.5
- Baileys chocolate mousse** Boozy cherries v 10
- Sticky toffee pudding** Butterscotch sauce, Cornish vanilla ice cream v 9
- Lemon meringue knickerbocker glory** Yuzu curd, limoncello v 10
- British farmhouse cheeses – for two** Quince jelly, chutney, grapes, crispbread v 16

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.