

THE HILL

PUBLIC HOUSE

FESTIVE SET MENU

2 Courses £34.95 | 3 Courses £39.95

TO START

Coal-Roasted Heritage beetroot | VG | GF

Whipped vegan feta, hazelnut crumb, hot honey

Smoked Salmon & Crab Crumpet

Brown crab mayonnaise, pickled cucumber, dill

Wild Mushroom & Chestnut Soup | V | GF

Truffle cream, garlic croutons

Crispy Pork Belly | GF

Spiced apple purée, winter slaw

MAINS

Free-Range Bronze Turkey | GF

Pig in blanket, roast potatoes, honey-roasted carrots, Brussels sprouts, sage stuffing, turkey gravy

Slow-Braised Featherblade of Beef | GF

Truffle mash, glazed shallots, red wine jus (£2 supplement)

Pan-Roasted Chalk Stream Trout | GF

Crushed new potatoes, samphire, lemon butter sauce

Charred Cauliflower Steak | VG | GF

Butterbean purée, roasted Jerusalem artichokes, salsa verde

DESSERT

Christmas Pudding | VG | GF

Brandy custard

Dark Chocolate & Orange Pot | GF

Orange compote, candied orange

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Cotswold Cheese Platter

Quince, oatcakes (£2 supplement)

Please make us aware of any allergies. We cannot guarantee our menu is suitable for those with severe allergies.
12.5% discretionary service charge is added to all bills. This goes directly to the team. Please be aware we are a cashless venue.