

WHILE YOU WAIT

Gordal Olives	4.5
Maldon Oysters <i>mignonette</i>	4.5 each
Sourdough Focaccia V <i>whipped butter</i>	4.5
Crab Croquette <i>marie rose sauce, pickled chilli, shaved fennel</i>	8.5

The Hill Ploughmans Plate	19.75
<i>ham, stilton, cornish vintage cheddar, balsamic pickled onions, scotch egg, piccalilli, garden salad, sourdough focaccia, herb whipped butter</i>	

PUB CLASSICS

Beef Burger <i>british beef, cheddar, caramelised onions, house sauce, triple cooked chips</i> <i>Add Bacon 2.5</i>	18
Fish & Chips <i>mushy peas, tartare sauce</i>	21
Bangers & Mash <i>pork & fennel sausages, confit garlic mash, with roasted shallot & red wine gravy</i>	19
Ham, Egg & Chips <i>glazed ham hock, burford brown eggs, herbed sauce</i>	22

SIDES

Green Beans, Garlic & Chillli	5
Triple Cooked Chips <i>Add Truffle & Parmesan 2</i>	5
Chargrilled Broccoli <i>black garlic emulsion, puffed rice</i>	6
Hash Browns <i>truffle mayo, parmesan</i>	6
Garden Salad	5

TO START

Burrata Heart GF V <i>isle of wight tomatoes, roasted peaches, rocket & pistachio pesto</i>	10
Chicken Liver Parfait <i>red wine reduction, crispy onions, toasted focaccia</i>	8
Pork & Black Pudding Scotch Egg <i>house piccalilli</i>	8.5
Citrus Cured Salmon <i>buttermilk, radish & fennel salad</i>	11
Soup Of The Day VG <i>with focaccia crostini</i>	8

FROM THE GRILL

Fish Of The Day <i>ask your server for todays special / price</i>	MP
Half Roast Chicken <i>with lemon aioli</i>	22
Jones' Bavette Steak GF <i>british aged beef, peppercorn sauce, triple cooked chips</i>	25
Golden Potato Rosti VG <i>grilled artichoke, mushroom ketchup, romesco sauce</i>	17

STEAK NIGHT

Every Tuesday From 4PM

Jones' Bavette Steak | GF | 15
British aged beef, triple cooked chips

Add | Peppercorn sauce | 2.5

Add | Chimichurri Sauce | 2.5

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Roast Fish Of The Day <i>ask your server for todays special / price</i>	MP

SUNDAY ROASTS

All served with Yorkshire pudding, maple glazed carrots, duck fat roast potatoes & rosemary salt, braised red cabbage & seasonal vegetables. Yorkies and roasties are unlimited, so just ask for more

28 Day Aged Scottish Sirloin <i>mustard, rosemary</i>	25	Slow Cooked Crispy Pork Belly <i>burnt apple purée</i>	23
Norfolk Black Corn-fed Chicken <i>lemon, thyme</i>	22	Nut Roast VG <i>kidney beans, lentils, homemade granola, cranberries, vegan roast potatoes</i>	18

SIDES

Green Beans, Garlic & Chilli	5	Cauliflower Cheese <i>to share 12 for one 6</i>	
Triple Cooked Chips <i>Add Truffle & Parmesan 2</i>	5	Pigs in Blankets	6.75
Chargrilled Broccoli <i>black garlic emulsion, puffed rice</i>	6	Hash Browns <i>truffle mayo, parmesan</i>	6
		Garden Salad	5

THE HILL

PUBLIC HOUSE

LUNCH MENU

AVAILABLE 11AM-4PM | MONDAY - SATURDAY

Steak Sandwich | 14

Caramelized onion, rocket, horseradish mayo

Served with triple cooked chips

Ham & Cheese Sandwich | 11.5

Brioche, vintage cheddar, ham hock, and piccalilli

Served with triple cooked chips

Smoked Salmon On Toast | 13

Avocado, scrambled eggs

Smashed Avocado On Toast | VG | 9.5

Asparagus salad, peas, crispy onion, sesame seeds

Chicken Caesar salad | 11

Baby gem, garlic croutons, parmesan, anchovies

Soup Of The Day | VG | 8

served with focaccia crostini

Add Ons

Fried or Scrambled Egg | 2

Bacon | 2.5

Salmon | 4

Mini Soup | 4