

STARTERS

Giant Green Gordal Olives VG 2.95

Mini Cumberland Sausages 4.95
with honey & grain mustard

Pea and Watercress Soup VG 5.75
with mixed seeds, olive oil and toast

Prawn Cocktail 7.25

King prawns, smashed avocado, cherry tomatoes, cucumber, spring onions, shredded baby gem, Marie Rose sauce and sourdough toast

Deville Chicken Skewers 6.50
with spicy barbeque glaze, spring onion, lime and tzatziki

Crispy Fried Cauliflower VG 5.95
with kimchi, pickled red onions and red pepper dressing

MAINS

SALADS

Beetroot, Lentil and Blackberry Salad VG 11.75

Warm spicy beetroot & quinoa cake, green lentils, beetroot hummus, apple, blueberries, candied beets, mint, mixed seeds and a blackberry dressing
ADD HALLOUMI V 3.50
ADD MOJO CHICKEN SKEWERS 3.50

Glow Bowl VG 10.75

with pea falafel, mixed grains, chickpeas, hummus, roasted butternut squash, long stem broccoli, pickled red cabbage, red pepper tapenade, spinach and miso dressing
ADD HALLOUMI V 3.50
ADD MOJO CHICKEN SKEWERS 3.50

Bill's Hamburger 11.50

with lettuce, tomato, red onion, secret sauce and a green leaf & mixed seed salad

ADD SMOKED STREAKY BACON 1.95

ADD CHEDDAR CHEESE V 1.35

ADD SMASHED AVOCADO VG 1.95

Halloumi Burger V 10.95

with tomato hummus, sweet chilli sauce, roasted red peppers, pea shoots, red onion, lime aioli and a green leaf & mixed seed salad

ADD SMOKED STREAKY BACON 1.95

ADD SMASHED AVOCADO VG 1.95

Naked Burger 11.50

with lettuce, tomato, red onion, red pepper tapenade and a green leaf & mixed seed salad

ADD SMOKED STREAKY BACON 1.95

ADD CHEDDAR CHEESE V 1.35

ADD SMASHED AVOCADO VG 1.95

King Prawn Risotto 14.25

Cooked in a shellfish stock, with smoky tomato, lemon thyme and a fennel & lemon salad

Pan Fried Sea Bass 15.50

with an avocado, cherry tomato & caper salsa and herb rösti

Bill's Fish Pie 13.25

Prawns, cod, salmon and smoked haddock in a cream sauce topped with chive mash and cheese

Pan Fried Chicken with Wild Mushrooms 13.75

Chicken breast with herbed mashed potatoes, long stem broccoli and a creamy wild mushroom sauce

Chicken Green Curry 13.50

with sugar snap peas, red peppers, mint, spring onions, chilli and coconut rice

STEAKS

Chargrilled, served with herb rösti and pea shoots

10oz Rib Eye 19.95

8oz Sirloin 18.95

Steak and Eggs 12.50

Chargrilled, served with herb rösti, pea shoots and roasted garlic butter

SAUCES

Roasted Garlic Butter V 1.25

Béarnaise V 1.50

Wild Mushroom Sauce V 1.75

SIDES

Green Leaf and Mixed Seed Salad VG 3.50

Long Stem Broccoli with Sugar Snap Peas and Mixed Seeds V 3.50

Herb Rösti V 1.30

DESSERTS

Warm Triple Chocolate Brownie V 6.25

with warm chocolate sauce, vanilla ice cream and a chocolate flake

Apple and Salted Caramel Crumble V 5.95

with vanilla ice cream and custard

Bill's Ice Creams and Sorbet 4.95

Chocolate, strawberry, salted caramel or vanilla ice cream V

Coconut ice cream or lemon sorbet VG

Lemon Meringue Pie in a Glass V 6.50

Bill's lemon curd cheesecake, lemon sorbet on a crushed biscuit base topped with Italian meringue

AVOIDING GLUTEN BREAKFAST

BREAKFAST - UNTIL 4PM

Bill's Breakfast 9.50

Fried free range eggs, Cumberland sausage, smoked streaky bacon, roasted plum tomatoes, mushrooms and toast

Bill's Garden Breakfast V 9.95

Poached free range eggs, halloumi, roasted plum tomatoes, charred red peppers, smashed avocado, hollandaise, pea shoots, mixed seeds and toast

Bill's Vegetarian Breakfast V 9.50

Poached free range eggs, roasted plum tomatoes, mushrooms, tomato hummus, smashed avocado, sweet chilli sauce, basil and toast

Garden Plate V 12.95

Two poached free range eggs, halloumi, roasted plum tomatoes, charred red peppers, smashed avocado, hollandaise, mushrooms, potato rösti, baked beans, pea shoots, mixed seeds and toast

Bill's Brunch 12.95

Two fried free range eggs, smoked streaky bacon, Cumberland sausage roasted plum tomatoes, mushrooms, potato rösti, baked beans, smashed avocado and toast

EXTRAS

ADD SMASHED AVOCADO VG 1.95

ADD BAKED BEANS VG 1.30

ADD SMOKED STREAKY BACON 1.95

ADD SMOKED SALMON 3.50

EGGS

Eggs Royale 9.95

Poached free range eggs, smoked salmon, hollandaise and chives on toast

Eggs Benedict 7.95

Poached free range eggs, Wiltshire ham, hollandaise and chives on toast

Cumberland Sausage or Smoked Streaky Bacon on Toast 4.50

ADD FRIED EGG 1.30

Toast V 3.50

Two slices of toast with butter and Bill's jams

Smashed Avocado on Toast V 7.95

with poached free range eggs, fresh lime, seeds, coriander and chilli flakes

ADD SMOKED SALMON 3.50

ADD SMOKED STREAKY BACON 1.95

Scrambled Eggs on Toast V 5.95

ADD SMOKED SALMON 3.50

ADD SMOKED STREAKY BACON 1.95

Yoghurt, Granola and Berries VG 5.95

Homemade granola, berries and agave syrup

Porridge V | N 4.50

with banana, toasted hazelnuts and blueberries

JUICES

Watermelon and Raspberry Cooler 3.95

Watermelon, orange, lemon & lime juice, Bill's Pink Lemonade

Apple, Carrot and Ginger Juice 3.25

Cranberry Juice 2.00

Watermelon, Peach and Raspberry Juice 3.25

Big Tom Spiced Tomato Juice 3.50

Cloudy Apple Juice 3.25

Orange Juice 3.25

COLD DRINKS

Kingsdown Natural Spring Water 2.95

Still or sparkling 500ml

Peach and Fresh Mint Iced Tea 2.95

Bill's Pink Lemonade 3.75

Botanical Ginger Beer 3.50

Elderflower Cordial 2.95

Hot or cold

HOT DRINKS

Bill's Pot of Tea 2.50

English breakfast or Earl Grey

Tea 1.95

Bill's peppermint, fresh mint, jasmine green tea or fruit tea

Espresso Sgl 2.35 | Dbl 2.65

Macchiato

Sgl 2.45 | Dbl 2.75

Americano 2.50

Mocha 2.95

Flat White 2.95

Latte / Cappuccino 2.75

Beetroot Hot Chocolate 3.25

Hot Chocolate 2.95

Hot Chocolate with Cream 3.25

COCONUT LATTES

Turmeric and Coconut Latte 3.25

Matcha and Coconut Latte 3.25

Beetroot and Coconut Latte 3.25

Bill's Elderflower Pressé 3.75

Coke/ Diet Coke / Coke Zero 2.85

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones and our olives may contain fragments of stone, please take care. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Please ask us for more information. V-vegetarian VG-vegan N-nuts.