

WHILE YOU WAIT

Gordal Olives	4.5
Maldon Oysters <i>mignonette</i>	4.5 each
Sourdough Focaccia V <i>whipped butter</i>	4.5
Sausage Roll <i>piccalilli</i>	6

TO START

Burrata Heart GF V <i>isle of white tomatoes, roasted peaches, pumpkin seed pesto</i>	10
Chicken Terrine <i>coronation chutney, spring onion</i>	9
Prawn Cocktail <i>native british prawns, marie rose, baby gem</i>	11.5
Watermelon Salad VG GF <i>jalapeño gazpacho</i>	8.5

The Hill Ploughmans Plate | 19.75

ham, stilton, cornish vintage cheddar, balsamic pickled onions, sausage roll, piccalilli, garden salad, sourdough focaccia, herb whipped butter

PUB CLASSICS

Beef Burger <i>british beef, cheddar, caramelised onions, house sauce, triple cooked chips</i>	18.5
Fish & Chips <i>mushy peas, tartare or curry sauce</i>	21
Pork Schnitzel <i>rocket, fennel & cherry tomato salad</i>	23
Ham, Egg & Chips <i>glazed ham hock, burford brown eggs, herbed sauce</i>	22

SIDES

Spring Greens	5
Triple Cooked Chips	5
Chargrilled Broccoli	5
Garden Salad	5

FROM THE GRILL

Fish Of The Day <i>ask your server for todays special / price</i>	MP
Roasted Cauliflower Steak VG <i>curry sauce, herb oil, lime</i>	18
Half Roast Chicken <i>burnt lemon aioli</i>	22
Jones' Bavette Steak GF <i>british aged beef, peppercorn sauce, triple cooked chips</i>	25

DESSERT

Victoria Sponge Cake <i>chantilly cream, strawberry</i>	8
Chocolate Tart <i>cream</i>	8
Cotswolds Cheese Platter <i>quince, oatcakes</i>	13
Ice Cream	3 Per Scoop