

THE HILL

PUBLIC HOUSE

SET MENU

2 COURSES £36 | 3 COURSES £39

TO START

Ham Hock Terrine

Toasted croutons, piccalilli, dill mayonnaise

Seared Tuna Ceviche

Ponzu dressing, chilli, mango, avocado purée

Heritage Beetroot Tartare | VG | GF

Avocado, green apple, puffed quinoa

MAINS

Glazed Braised Short Rib

King oyster mushrooms, garlic mashed potato, beef jus

Parsley Crusted Salmon

Prawn velouté, mussels, medley of seasonal vegetables

Cauliflower Steak | VG | GF

Curry sauce, tenderstem broccoli, pomegranate seeds

DESSERT

Chocolate Tart

Vanilla ice cream, chocolate sauce

Lemon Tart

Strawberry coulis, meringue

Sticky Toffee Pudding | VG

Raspberry sorbet