

WHILE YOU WAIT

Gordal olives	4.5
Maldon Oysters <i>mignonette</i>	4.5 each
Sourdough Focaccia V <i>whipped butter</i>	4.5

TO START

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 onion, house sauce, triple cooked chips</i>	18.5	Fish & Chips <i>mushy peas</i>	21
Ham, Egg & Chips <i>glazed ham hock, burford brown eggs, herbed sauce</i>	22	Fish Of The Day <i>ask your server for todays special / price</i>	MP

SUNDAY ROASTS

All served with Yorkshire pudding, honey glazed carrots, 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	Cauliflower Steak VG <i>lyonnaise onions, herb crumb</i>	18
Norfolk Black Corn-fed Chicken <i>lemon, thyme</i>	22		

DESSERT

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