

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, sausage roll, 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>	18.5
Fish & Chips <i>mushy peas, tartare sauce</i>	21
Half Roast Chicken <i>burnt lemon aioli</i>	22
Ham, Egg & Chips <i>glazed ham hock, burford brown eggs, herbed sauce</i>	22

SIDES

Green Beans, Garlic & Chilli	5
Triple Cooked Chips	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
Watermelon Salad VG GF <i>jalapeño gazpacho</i>	8.5

FROM THE GRILL

Fish Of The Day <i>ask your server for todays special / price</i>	MP
Grilled Pork Chop <i>beetroot cured pork, grilled hispi cabbage, black garlic buttermilk, puffed rice</i>	23
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