

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>	

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

PUB CLASSICS

Beef Burger <i>british beef, cheddar, caramelised onion, house sauce, triple cooked chips</i>	18.5	Fish & Chips <i>mushy peas, tartare sauce</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, maple 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	Slow Cooked Crispy Pork Belly <i>burnt apple purée, apricot chutney,</i>	23
Norfolk Black Corn-fed Chicken <i>lemon, thyme</i>	22	Roasted Cauliflower VG <i>herb crumb</i>	18

DESSERT

Cheesecake <i>lemon & coconut crumble</i>	8	Cotswolds Cheese Platter <i>quince, oat cakes</i>	13
Chocolate Tart <i>cream</i>	8	Ice Cream	3 Per Scoop

Please make us aware of any allergies . We cannot guarantee our menu is suitable for those with severe allergies. 12.5% discretionary service charge is added to all bills. This goes directly to the team. Please be aware we are a cashless venue.