DRINKS MENU

WHAT'S ON AT THE HILL

STEAK NIGHT

Tuesday nights are all about great steak, good company, and a proper pub atmosphere. For just £15, enjoy bavette steak and chips, with every cut coming from our friends at Jones' The Butchers.

QUIZ NIGHT

Our weekly quiz kicks off every Wednesday from 7 pm and everyone's welcome. It's free to play, packed with laughs, and every week there is a bottle of wine and a £50 bar tab up for grabs.

SUNDAY ROAST

There's nothing quite like a proper Sunday roast at the pub, so we have you covered. Choose from 28-day aged Scottish sirloin, Norfolk Black corn-fed chicken, slow-cooked crispy pork belly or our homemade seasonal nut roast, all served with seasonal veggies.

Plus unlimited roasties and yorkies; just ask for a top-up.

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

THE HILL
PUBLIC HOUSE

Cocktails

Aperitifs

Negroni 12.5
gin, Campari, sweet vermouth, stirred over ice, orange peel

Espresso Martini 11
vodka, coffee liqueur, fresh espresso, sugar syrup

Margarita 13
tequila, Cointreau, fresh lime, salt rim

Old Fashioned 12.5
bourbon, demerara, Angostura and orange bitters, orange peel

Picante 12
tequila, fresh chilli, coriander, lime, agave

Spritz

Aperol Spritz 11
Aperol, prosecco, soda, orange slice

Hugo Spritz 12.5
elderflower liqueur, prosecco, soda, fresh mint, lime

Limoncello Spritz 12.5
limoncello, prosecco, soda, lemon

Campari Spritz 11
Campari, prosecco, soda, orange slice

Ask our bartenders for any of your favourite classics that aren't listed

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No & Low

Cucumber & Ginger Spritz 7
alcohol-free spritz, fresh cucumber, ginger, lime, soda

Lady Zero Sparkling 7
alcohol-free sparkling from the Lady A family | 125ml, or 40 a bottle

Beefeater 0% & Tonic 7.5
fresh lime peel

WINE SPECIALS

BIN ENDS

The last few bottles of wines we've loved, at a special price until they're gone.

SEASONAL SPECIALS

Wines picked for the time of year, changing with the seasons by the glass and bottle.

Check the specials on the mirrors or ask the team what's open today, we're always happy to give you a taste!

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White Wine

	175ML	CARAFE	BTL
Grecanico, Vialetto, Sicily, 2024 *A vibrant Sicilian white with refreshing lemon zest, green apple and delicate Mediterranean herbal notes.*	7.9	15	29
Vinho Verde, Anjos de Portugal, Quinta da Lixa, 2024 *Light and refreshing, with lively citrus, crisp green apple and a delicate, invigorating spritz.*	8	17	33
Sauvignon Blanc, Maison Vincent, France, 2025 *A crisp, aromatic Sauvignon Blanc bursting with gooseberry, grapefruit and fresh grassy notes.*	9	18	35
'Modello' Pinot Grigio, Masi, Delle Venezie, 2025 *An elegant Italian Pinot Grigio with delicate pear, green apple and white blossom, finishing beautifully fresh.*			39
'Mont Clair' Picpoul, Luvignac, Languedoc, 2025 *Wonderfully crisp and zesty, with vibrant lemon, lime and green apple complemented by refreshing minerality.*			41
Chardonnay, Tormaresca, Puglia, 2025 *A beautifully balanced Chardonnay from the Antinori family, offering ripe peach, pineapple and refreshing citrus.*	10.75	22	43
'La Meirana' Gavi di Gavi, Broglia, Piemonte, 2025 *A distinguished Piedmontese white with elegant pear, citrus and white flowers, complemented by delicate minerality.*			51
Sauvignon Blanc, Dog Point, Marlborough, 2025 *organic* *An exceptional Marlborough Sauvignon Blanc with vibrant passion fruit, grapefruit, fresh herbs and striking salty complexity.*			54
Chablis, Domaine Jean-Marc Brocard, Burgundy, 2024 *A classic Chablis with crisp green apple, lemon and the region's distinctive minerality.*			60
'La Croix du Roy' Sancerre, Lucien Crochet, Loire, 2024 *A refined Loire Valley Sauvignon Blanc with elegant citrus, gooseberry, white blossom and a long, flinty finish.*			67
Chardonnay, Château Buena Vista, Carneros, 2023 *A luxurious Californian Chardonnay with ripe pear, baked apple, creamy vanilla and delicately toasted oak.*			76
'Grandes Coutures' Bourgogne Blanc, Xavier Monnot, Burgundy, 2021 *An elegant white Burgundy offering ripe orchard fruits, lemon curd, subtle hazelnut and lightly integrated oak.*			90

Rosé Wine

	175ML	CARAFE	BTL
Lady A Rosé, Château La Coste, Provence, 2024 *An elegant Provence rosé with delicate wild strawberry, white peach and citrus blossom, finishing crisp and refreshing.*	11	23	42
'Symphonie', Château Sainte Marguerite, Côtes de Provence, 2025 *organic* *A refined Cru Classé Provence rosé with delicate white peach, grapefruit, floral notes and a fresh mineral finish.*			63
Lady A Rosé Magnum (1.5L), Château La Coste, Provence, 2025 *Double the size, double the fun – bigger is always better!*			85

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Red Wine

	175ML	CARAFE	BTL
Gamay, Georges Duboeuf, Vin de France, 2024 *Light, juicy and vibrant, bursting with fresh cherry, raspberry and redcurrant, with soft, supple tannins.*	7.9	15	29
Merlot, Wild Iris, South Africa, 2024 *A smooth, approachable Merlot with ripe plum, black cherry, gentle spice and a velvety finish.*	8	17	32
Shiraz, Deakin Estate, Victoria, 2024 *A generous Australian Shiraz with rich blackberry, dark plum, black pepper and subtle chocolate notes.*	9	18	35
'Montipagano' Montepulciano, Umani Ronchi, Abruzzo, 2025 *organic* *A vibrant organic Italian red with juicy cherry, blackberry, Mediterranean herbs and beautifully soft tannins.*			39
Rioja Crianza, Promesa, Spain, 2022 *A classic oak-aged Rioja with ripe cherry, plum, sweet vanilla spice and smooth, rounded tannins.*	10.75	21	41
'La Flor' Malbec, Pulenta Estate, Mendoza, 2023 *An elegant Mendoza Malbec with rich blackberry, ripe plum, violet and a beautifully velvety finish.*			44
Chianti Superiore, Santa Cristina, Tuscany, 2023 *A classic Tuscan Sangiovese with vibrant sour cherry, red berries, dried herbs and elegant spice.*			52
'Fiulot' Barbera d'Asti, Prunotto, Piemonte, 2024 *A lively Piedmontese red with juicy cherry, raspberry, delicate floral notes and beautifully refreshing acidity.*			54
Pinot Noir, Buena Vista, California, 2023 *An elegant Californian Pinot Noir with silky red cherry, strawberry, subtle spice and soft, refined tannins.*			56
Château Bouquey, St-Émilion Grand Cru, 2019 *A refined Right Bank Bordeaux with rich black cherry, plum, cedar and elegant, structured tannins.*			61
Confidences de Prieuré-Lichine, Margaux, 2019 *A sophisticated second wine from a classified Margaux estate, offering blackcurrant, violet, cedar and beautifully polished tannins.*			85
'Three Valleys' Zinfandel, Ridge, Sonoma County, 2022 *An outstanding Sonoma County blend with concentrated blackberry, raspberry, black pepper and layers of elegant spice.*			100

Sparkling

	125ML	BTL
Prosecco Extra Dry, Ca' del Console, Italy, NV *Light and elegant, with delicate bubbles, crisp green apple, ripe pear and floral notes.*	7	35
'Preamble No. 2', Hundred Hills, Oxfordshire, 2021 *An exceptional English sparkling wine with elegant orchard fruits, citrus, delicate brioche and a refined finish.*		85
Carte d'Or Brut, Drappier, Champagne, NV *A distinguished Pinot Noir-led Champagne offering ripe peach, red apple, toasted brioche and a beautifully rounded finish.*	12	90
Cuvée 747, Jacquesson, Champagne, 2019 base *A prestigious, intricately layered Champagne with baked apple, citrus, toasted hazelnut and remarkable mineral precision.*		150

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All listed spirits served as 25ml

Gin

Hayman's Dry	5
Gin Mare	6
Hayman's Peach & Rose	5
Hayman's Sloe	5
Hendrick's	6
Monkey 47	6
Silent Pool	6
Tanqueray	5
Tanqueray No. 10	6
Beefeater 0.0	5

Rum

Appleton	5.5
Diplomatico	7
Kraken	5.5
Pineapple Plantation	5.75
Ron Santiago de Cuba Blanca (Light)	5
Ron Santiago de Cuba 11 Year	7
Ron Santiago de Cuba 8 Year (Dark)	5
Wray & Nephews	5.75

Tequila & Mezcal

Casamigos Mezcal	7.5
El Tequilino Blanco	5.25
El Tequilino Reposado	5.25
Vida Mezcal	6
La Chica	5

Vodka

Absolut	5
Discarded Vodka	6
Belvedere	7
Grey Goose	7.5

Bourbon & Whisky

Benriach 10 Year	6
Bulleit Bourbon	5.5
Haig Club	5
Jack Daniel's	5.5
Laphroaig 10 Year	6
Maker's Mark	6
Monkey Shoulder	6
Wild Turkey	6
Nikka From The Barrel	8
Woodford Reserve	6

Brandy & Cognac

Courvoisier	5
Hennessy VS	5.5
Metaxa	6.5
Calvados	6

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