

# all day menu

## sharing & small plates

- PULLED PORK SHOULDER CORN CHIPS Overnight smoked pork, cheddar, guacamole, salsa, sour cream & jalapeños 12.5
- VEGAN LOADED CORN CHIPS Tomato sauce, refried beans, salsa, cheese, avocado, hot sauce & spring onion VG 12.5
- WARM BREID BAKERY SOURDOUGH LOAF Served with garlic or marmite butter V 6.5
- POTATO & ROSEMARY FLATBREAD Topped with artichoke, red pepper, mozzarella, rocket & pesto V 7.5
- SLOW-COOKED HAM HOCK & WOOKEY HOLE MATURE CHEDDAR CROQUETTES Served with English mustard mayonnaise 9
- BETROOT HUMMUS & ROSARY ASH GOATS CHEESE With mint, toasted seed dukkah & grilled flatbread V 6.5
- BANG BANG FERMENTED CHILLI & YUZU CAULIFLOWER With coriander, sesame seeds & mandarin VG GF 6.9
- KOREAN CHICKEN BITES Chicken tossed in a smoky BBQ glaze with sesame, spring onion & fresh chilli 8
- FRIED CALAMARI Served with a smoked chilli dipping sauce, corianders shoots, chilli & spring onion GF 7.5

## mains

### BEER-BATTERED FISH & THICK CUT CHIPS

Sustainably caught fish with thick cut chips, pea purée & homemade tartare sauce BK 16

### THE ULTIMATE CLUB SANDWICH & FRIES

Lightly toasted bread with breaded chicken, pork shoulder, lettuce, tomato & summer truffle mayonnaise 14

GRILLED BRITISH CHICKEN & TRUFFLE SALAD With Cornish eggs, cos lettuce, parmesan & a rosemary crumb 15.5

FOUR GRAIN SUPERFOOD BOWL Bed of grains with broccoli, avocado, pickled cabbage, carrot, seeds & soy VG 14.7

## buns

*all served in a brioche bun with rosemary salt fries*

*add bacon, cheese, jalapeños, fried egg 1.5*

PLANT-BASED MIAMI BURGER Vegan patty, bacon, smoked Applewood cheese, onion, relish & crispy onions VG 15.2

DOUBLE FILLET BUTTERMILK CHICKEN BURGER Breaded chicken breast with Coronation mango slaw, lettuce & tomato 15

HILL HOUSE FARM BEEF BURGER With cheddar, cos lettuce, tomato, sweet pickle, onion & house burger sauce 15.2

## sides

*add nduja ketchup GF 0.5*

TRUFFLE & PARMESAN FRIES GF 5.8

ROSEMARY SALT FRIES V GF 4.4

ROSEMARY SALT THICK CUT CHIPS V GF 4.4

WATERCRESS, FENNEL & RADISH Dressed with olive oil & lemon GF VG 4.5

## desserts

STICKY TOFFEE PUDDING Served with toffee sauce & vanilla ice cream V 7.5

CHOCOLATE BROWNIE & CHERRY ICE CREAM SUNDAE Topped with toasted almonds V 7.8