



HILLTOP KITCHEN

Smoked almonds 3.5

Nocellara olives 4.5

Our focaccia & two fields olive oil 4.0

Nutbourne padron peppers & pecorino 5.5

Boquerones, parsley & chilli 6.0

Goldies tomatoes, labneh, dukkah & garden herbs 7.5

'Lamb Tonnato' with anchovy mayonnaise, rocket & capers 9.0

British speck with celeriac remoulade 9.5

Burrata with caponata, almonds & basil from the garden 13.5

Sweetcorn chowder, crispy bacon & buttered cornbread 13.5

Salad with roast carrots, crispy chickpeas, pickled sultanas, curry dressing & Berkswell 14.0

Stracci with courgettes, parmesan, pine nuts & love 14.0

Tagliatelle with Scottish girolles, garlic & parsley 17.5

Grilled Wintershall lamb loin with crispy garlic potatoes, glazed onions & chimichurri rojo 24.0

Our Gloucester Old Spot XL chop, brown butter, lemon & capers with a celeriac & fennel remoulade 27.0

Grilled aubergine, chilli & mint dressing 6.0

Crispy potatoes, crème fraîche & herbs 6.5

Davidoff's mixed leaf salad 6.5

Crème caramel with boozy prunes 7.5

Whipped chocolate mousse, vanilla ice cream & raspberries 8.5

Affogato 6.0