



HILLTOP KITCHEN

Nocellara Olives 4.5 Smoked almonds 3.5

Our focaccia & two fields olive oil 4.5

Padron peppers & pecorino 6.0

Boquerones, parsley & chilli 6.5

Charred leeks & hazelnut romesco 7.0

Home-reared house cured coppa & cider 9.0

Wild garlic & scamorza arancini with sundried tomato 9.5

Burrata & puntarella alla Romana & blood orange 13.5

Classic minestrone with 36 month parmesan & two fields 12.0

Grilled herbed chicken caesar salad 16.5

Hand-cut tagliatelle with roast porcini, garlic & cream 18.0

Pappardelle with Loxwood Venison shoulder Ragu 24.0

Baked Cornish Hake Puttanesca with fennel & Nocellara olives 24.5

Slow cooked Wintershall lamb neck, white beans & salsa verde 26.5

Crispy potatoes, crème fraîche & herbs 6.5

Radicchio & blood orange salad 6.5

Yorkshire rhubarb & pistachio pavlova 9.0

Tiramisu 9.0

Affogato 6.0

Ask a member of staff for information on allergens

Game may contain shot