



MENU

NIBBLES

Favourful bite designed to whet your appetite whilst the kitchen prepare your meals

HUMMUS £5.5
(VG, GFO) 280 KCAL **B**
Roasted red pepper hummus
with toasted scrocchiarella

SELECTION OF BREAD £5.5
(VGO) 526 KCAL **C**
Oven baked pain au seigle, pain aux olives pain aux céréales
and French fingers with butter coins, oil and balsamic

OLIVES £5.5
(VG, GF) 150 KCAL **A**
A mix of pitted Kalamata and Halkidiki olives with
sundried tomatoes and garlic in a herb dressing

STUFFED PEPPERS £5.5
(V, GF) 198 KCAL **C**
Mini red peppers stuffed
with cream cheese

STARTERS AND SHARERS

SOUP OF THE DAY (VG, GFO) 204 KCAL **A** £7.5
Served with toasted bread and herb oil made in house

BOARDS

CHARCUTERIE BOARD (GFO) 767 KCAL **E** £18
Prosciutto, Coppa and Milano salami with goats cheese and
mature cheddar, figs and seeds green tomato chutney
and toasted bread

MEZZE BOARD (VG, GFO) 647 KCAL **B** £18
Red pepper hummus, baba ganoush, olives, crudites
toasted flat bread

NACHOS (V) **A** £7 617 KCAL / £12.5 848 KCAL
A trio of tortilla topped with triple blend cheese, tomato salsa,
chunky avocado, coriander and a wedge of lime

Add: Pulled Pork 134 KCAL **D** £5 | Beef Chilli 168 KCAL **E** £5

SALT AND PEPPER SQUID 317 KCAL **C** £9
Tossed in garlic, ginger, chillies and spring onions
with a sriracha mayo dip

REUBEN CROQUETTES (GF) 355 KCAL **D** £8.5
Cooked beef with cabbage, gherkins, cheddar cheese
and potato with a mustard dipping sauce

HOT HONEY FRIED CHICKEN BITES 197 KCAL **C** £8.5
Marinated and crispy chicken bites tossed in a hot honey coating
topped with sesame seeds with a dressed side salad

TEMPURA FRIED VEGETABLES (VG) 259 KCAL **A** £8
Light battered sweet potato, tenderstem broccoli, courgette
and peppers with a sweet teriyaki dipping sauce

KOREAN BEEF 489 KCAL **E** / **MUSHROOM** 374 KCAL **B**
BAO BUNS (VG) £8
Pulled beef brisket or pulled mushroom meat coated in
Korean BBQ sauce with pickled red onion in a steamed
bao bun topped with mayo and coriander

MAINS

BLACKENED SALMON (GF) 314 KCAL **C** £19
Chipotle seasoned salmon served with sweet potato
mash, wilted spinach and a chunky gazpacho sauce

PENNE ARRABBIATA (V) 519 KCAL **B** £15
Al dente penne pasta in a bold and spicy Arrabbiata sauce
made from tomatoes, garlic, and red chilli flakes. Finished
with a sprinkle of grated Parmesan cheese and crispy basil

Add: Chicken 130 KCAL **C** £5 | Salmon 131 KCAL **C** £7

FISH AND CHIPS (GF) 728 KCAL **D** £18
Crispy beer battered cod fillet with mushy peas,
tartare sauce and skin on fries

SAFFRON RISOTTO (GF) 825 KCAL **E** £16
A creamy fragrant saffron risotto tossed with sliced
green beans topped with parmigiano and micro herbs

Add: Chicken 130 KCAL **C** £5 | Salmon 131 KCAL **C** £7

CHICKEN KIEV 362 KCAL **C** £18
Garlic butter stuffed chicken breast coated in golden
breadcrumbs with sauté potatoes and seasonal greens

CAESAR SALAD (GF) 327 KCAL **B** £12
Shredded cos lettuce tossed with Caesar dressing
and topped with grated parmesan, anchovies
and croutons

SUPERFOOD SALAD (VG, GF) 157 KCAL **B** £13.5
Rich avocado, black rice, edamame and adzuki beans,
peppers and baby leaf salad in a fresh chimichurri
style dressing

KOREAN BEEF 967 KCAL **E** / **MUSHROOM** 679 KCAL **B**

RICE BOWL (VG) £18
Pulled beef brisket or pulled mushroom meat coated
in a sticky Korean BBQ sauce on a bed of sticky rice
with pickled slaw, carrot, cucumber, topped with
sriracha mayo and sesame seeds

BURGERS

HILTON BURGER (GFO) 1468 KCAL **E** £18
Two 4 oz steak patties with our ultimate
burger sauce, melted cheddar, iceberg lettuce,
gherkins and tomatoes in a potato bun
served with skin on fries

PERI PERI CHICKEN BURGER (GFO) 580 KCAL **C** £18
Double grilled marinated chicken breast
topped with chilli cheese and peri peri sauce
in a potato bun with iceberg lettuce and mayo

VEGAN BURGER (VG, GFO) 1101 KCAL **B** £17
Beyond meat pattie topped with vegan cheese,
mustard mayo, tomato sauce, iceberg lettuce, gherkins
and tomato in a potato bun served with skin on fries

PIZZAS (GFO)

All pizzas served with a scrocchiarella base
topped with rustic tomato sauce
and a cheese blend

CHEESE AND PESTO (V) 1532 KCAL **C** £18
With mini mozzarella balls, cherry tomatoes and
pesto topped with crispy basil

CHORIZO AND NDUJA 1663 KCAL **C** £19
With spicy nduja sausage and chorizo topped
with chilli jam, sliced chillies and roquette

MIXED CHARGRILLED VEG (V) 1207 KCAL **C** £19
With chargrilled peppers, aubergines and courgettes

SIRLOIN STEAK (GFO) 809 KCAL **E** £27

Aged British 8oz sirloin
Served with skin on fries, oven
roasted flat mushroom, beef tomato
and battered onion rings

STEAK SAUCES

£3.5

Pink peppercorn (V, GF) 224 KCAL **C**

Béarnaise (V, GF) 509 KCAL **C**

Chimichurri (V, GF) 110 KCAL **C**

CURRIES

All served with wild rice, mango chutney,
lime pickle and poppadoms

BUTTER CHICKEN CURRY (GF) 892 KCAL **C** £18
Diced chicken thighs slow cooked in an
aromatic butter and tomato sauce

BUTTERNUT GOBI DHANSACK (GF, VG) 818 KCAL **B** £17.5
Cauliflower florets, butternut squash, red onions,
red peppers, split peas and lentils in a spiced sauce

LAMB ROGAN JOSH (GF) 937 KCAL **E** £18
Tender pieces of lamb in a medium hot sauce
with tomato, onion, coriander and spices

SIDES

SWEET POTATO MASH (VG, GF) 253 KCAL **C** £4.5 | **GARLIC FLAT BREAD** (V) 488 KCAL **C** £5 | **GARLIC FLAT BREAD WITH TRIPLE CHEESE** (V) 562 KCAL **C** £5.5

MAC AND CHEESE (V) 300 KCAL **C** £6.5 | **SEASONAL VEGETABLES** (VG, GF) 37 KCAL **A** £6 | **CHEF'S SALAD** (VG, GF) 104 KCAL **B** £4.5 | **FRIES** (VG, GF) 340 KCAL **B** £4.5

SWEET POTATO FRIES (VG, GF) 277 KCAL **B** £5.5 | **ONION RINGS** (VG) 244 KCAL **C** £5

DIRTY FRIES:

MILLIONAIRE (V, GF) 803 KCAL **B** £9
Crispy skin on fries tossed in parmesan and garlic topped with chives and chipotle mayo

PULLED PORK (GF) 803 KCAL **C** £9
Crispy skin on fries topped with BBQ pulled pork, triple cheese and BBQ sauce

Klimato

CO₂e data provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/serving)
and a rating (A-E) reflecting its relative climate impact.



Very low



low



Medium



High



Very High



LEARN
MORE

V - Vegetarian / VE - Vegan / GF - Gluten Free / GFO - Gluten Free on request

If you have any dietary requirements, speak to a team member before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential for cross-contamination. Prices include VAT. Gluten free dishes are produced utilising non-gluten containing ingredients. Please note a discretionary 10% service charge will be applied to your bill.

Adults need around 2000KCAL a day.

This menu was printed on eco-friendly paper.