



## SNACKS

Served 11am — 9pm

<b>NOCERELLA OLIVES</b>	5. <sup>50</sup>
<b>CHARRED &amp; SALTED PADRON PEPPERS</b>	8. <sup>50</sup>
<b>MARK'S BAKERY SOURDOUGH</b> Cotswold butter <b>or</b> whipped lardo	9. <sup>50</sup>
<b>WHITE ANCHOVIES</b> Pickled shallots	7. <sup>50</sup>
<b>BABA GHANOUSH</b> Charred flatbread	8. <sup>00</sup>
<b>TEA &amp; TOAST</b> Preserves and Hyll honey	10. <sup>00</sup>

## SIDES

<b>SKIN ON CHIPS</b>	5. <sup>00</sup>
<b>CRISPY CRUSHED POTATOES</b> Truffle, parmesan	6. <sup>50</sup>
<b>CHARRED BROCCOLI</b> Black garlic, toasted almonds	6. <sup>50</sup>
<b>SALAD LEAVES</b> Mint & lemon oil	5. <sup>00</sup>

## A BIT MORE

Served 12pm — 6pm

<b>HYLL TOASTIE</b> Salt Pig chorizo, smoked ham, Single Gloucester Cheddar, bechamel, pickles	18. <sup>00</sup>
<b>LAMB SWEETBREADS</b> Morels, local bobby beans, wilted greens	16. <sup>00</sup>
<b>BURRATA</b> Fresh peas, broad beans, mint & lemon oil	14. <sup>50</sup>
<b>HOUSE OMELETTE</b> Black truffle, mushroom, spinach	12. <sup>50</sup>
<b>HEREFORD ROAST BEEF SANDWICH</b> Rare roast beef, creamed horseradish, rocket	16. <sup>00</sup>
<b>TRUFFLE EGG SANDWICH</b> Truffle, chive mayonnaise, Evesham tomato	15. <sup>00</sup>
<b>AVOCADO &amp; POACHED EGGS</b> Smashed avocado, lime, chilli flakes, poached eggs, toasted sourdough	15. <sup>00</sup>
<b>CHEESE PLATE</b> Kingstone Dairy cheeses, grapes, quince jelly, Hyll chutney	18. <sup>00</sup>

## PUDDINGS

<b>ELDERFLOWER PANNA COTTA</b> Oxford gooseberries, lemon & poppy seed shortbread	9. <sup>50</sup>
<b>CHOCOLATE TORTE</b> Miso caramel, peanut brittle, vanilla ice-cream	11. <sup>00</sup>

Some of our food and drink may contain nuts and other allergens. If you have any dietary requirements, please speak to a member of our team who will help you. **Please note that a discretionary 10% service charge will be added to your final bill.**

