Much of what's on the menu is grown or made **CLOSE BY**: vegetables from the Drinkwater's farm next door, fruit from orchards near Oxford and tomatoes from the glasshouses of Evesham. Some things come from **A LITTLE FURTHER AWAY** like charcuterie from the legendary Salt Pig in Kingham or the celebrated cheeses of Kingstone Dairy. All are chosen with care, depending on the season and what's good.

SNACKS

NOCERELLA OLIVES 5.50

CHARRED & SALTED PADRON PEPPERS 8.00

MARK'S BAKERY SOURDOUGH 9.50
Cotswold salted butter **or** whipped lardo

WHITE ANCHOVIES 7.00
Pickled shallots

BABA GHANOUSH 8.00
Charred flat bread

STARTERS

RABBIT GNOCCHI 16.00
Smoked bacon, wild mushrooms, white wine

DEVON SCALLOPS 17.00
Onion puree, charred corn, pancetta

WORCESTER SMOKED EEL 15.50
Green apple, brown butter & cider dressing

WOODFIRED BEETROOT 14.50
Ajo blanco, green chilli, smoked almonds

ROASTED CHESTNUT & SHIITAKE MUSHROOM SOUP 14.00
Oat cream, truffle oil, duxelles crostini

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.**

MAINS

BRIAR HILL FARM HOGGET 35.50
Cannellini beans, salsa verde, charred broccoli

DRINKWATER'S WARM WINTER VEGETABLE SALAD 21.50
Candied pecans, Oxford blue cheese, Hyll hot honey butter

ROAST COD 32.00
Clam chowder, Old Spot lardons, wilted spinach

PAN FRIED HALIBUT 34.00
Puréed caramelised celeriac, spinach, black garlic hollandaise

WILD MUSHROOM & POLENTA 22.50
Winter squash, sage, capers, pickled walnuts, truffle oil, local cream

8oz HEREFORD RIBEYE 40.00
Sweet potato dauphinoise, wild mushrooms, marrowbone bordelaise sauce

SPATCHCOCK POUSSIN 29.00
Dates, caramelised lemon, crushed truffle & parmesan potatoes

SIDES

SKIN ON CHIPS 5.50

CRISPY CRUSHED POTATOES 6.50
Truffle, parmesan

CHARRED BROCCOLI 6.50
Garlic, flaked almonds

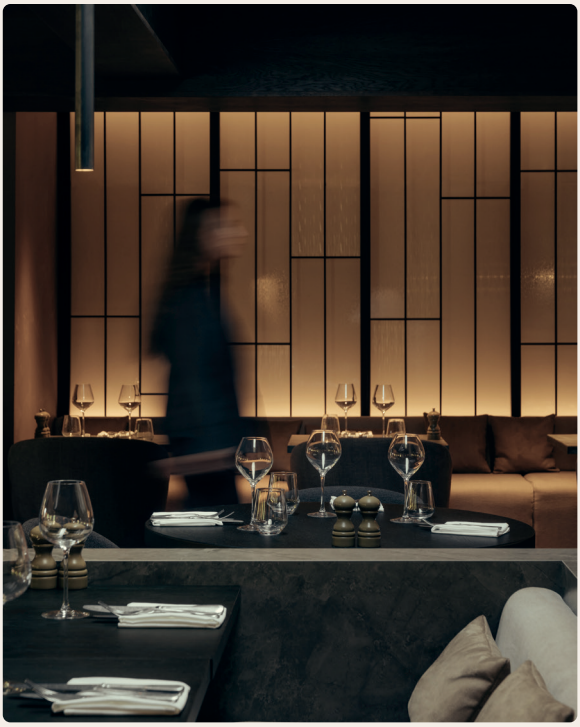
SALAD LEAVES 5.00
Mint & lemon oil

PUDDINGS

PROFITEROLES 10.00
White chocolate, pistachio & raspberries

MISO CHOCOLATE TORTE 11.50
Miso caramel, peanut brittle, vanilla ice cream

HYLL HONEY BAKLAVA TART 10.00
Vanilla cream, blood orange sorbet

VANILLA BASQUE CHEESECAKE 11.00
Hyll granola, caramelised banana

LOCAL CHEESES 15.00
Grapes, quince, biscuits