



SNACKS

Served 11am — 9pm

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

SIDES

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

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.**

A BIT MORE

Served 12pm — 6pm

HYLL TOASTIE	18. ⁰⁰
Salt Pig chorizo, smoked ham, Single Gloucester Cheddar, bechamel, pickles	
RABBIT GNOCCHI	16. ⁰⁰
Smoked bacon, wild mushrooms, white wine	
ROASTED CHESTNUT & SHIITAKE MUSHROOM SOUP	14. ⁰⁰
Oat cream, truffle oil, duxelles crostini	
HOUSE OMELETTE	12. ⁵⁰
Black truffle, mushroom, spinach	
HEREFORD ROAST BEEF SANDWICH	16. ⁰⁰
Rare roast beef, creamed horseradish, rocket	
TRUFFLE EGG SANDWICH	15. ⁰⁰
Truffle, chive mayonnaise, Evesham tomato	
AVOCADO & POACHED EGGS	15. ⁰⁰
Smashed avocado, lime, chilli flakes, poached eggs, toasted sourdough	
CHEESE PLATE	18. ⁰⁰
Kingstone Dairy cheeses, grapes, quince jelly, Hyll chutney	

PUDDINGS

VANILLA BASQUE CHEESECAKE	11. ⁰⁰
Hyll granola, caramelised banana	
CHOCOLATE TORTE	11. ⁰⁰
Miso caramel, peanut brittle, vanilla ice cream	

