



SNACKS

Served 11am — 9pm

NOCERELLA OLIVES	5.50
CHARRED & SALTED PADRON PEPPERS	8.50
MARK'S BAKERY SOURDOUGH	9.50
Cotswold butter or whipped lardo	
WHITE ANCHOVIES	7.50
Pickled shallots	
BABA GHANOUSH	8.00
Charred flatbread	
TEA & TOAST	10.00
Preserves and Hyll honey	

SIDES

SKIN ON CHIPS	5.00
CRISPY CRUSHED POTATOES	6.50
Truffle, parmesan	
CHARRED BROCCOLI	6.50
Black garlic, toasted almonds	
SALAD LEAVES	5.00
Mint & lemon oil	

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	

