

SNACKS

NOCERELLA OLIVES	5. ⁵⁰
CHARRED & SALTED PADRON PEPPERS	8. ⁰⁰
MARK'S BAKERY SOURDOUGH Cotswold salted butter or whipped lardo	9. ⁵⁰
WHITE ANCHOVIES Pickled shallots	7. ⁰⁰
BABA GHANOUSH Charred flat bread	8. ⁰⁰

STARTERS

RABBIT GNOCCHI Smokedbacon,wildmushrooms, white wine	16. ⁰⁰
DEVON SCALLOPS Onionpuree,charredcorn, pancetta	17. ⁰⁰
WORCESTER SMOKED EEL Green apple, brown butter & cider dressing	15. ⁵⁰
WOODFIRED BEETROOT Ajo blanco, green chilli, smoked almonds	14. ⁵⁰
ROASTED CHESTNUT & SHIITAKE MUSHROOM SOUP Oat cream, truffle oil, duxelles crostini	14. 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.**

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
Clamchowder, Old Spot lardons, wilted spinach	
PAN FRIED HALIBUT	34. ⁰⁰
Puréed caramelised celeriac, spinach, black garlic hollandaise	
WILD MUSHROOM & POLENTA	22. ⁵⁰
Wintersquash, 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

Whitechocolate, pistachio & raspberries

MISO CHOCOLATE TORTE

11.⁵⁰

Misocaramel, 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

