



## 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 or 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>

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

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

## PUDDINGS

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

