



SNACKS

Served 11am — 9pm

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	
NOCERELLA OLIVES	5. ⁵⁰
CHARRED & SALTED PADRON PEPPERS	8. ⁵⁰

SIDES

SKIN ON CHIPS	5. ⁵⁰
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.
A discretionary 10% service charge will be added to your final bill.

ALL DAY

Served 12pm — 6pm

FENNEL SAUSAGE AND BUTTERNUT SOUP	15. ⁰⁰
White onion, orzo, lemon garlic croutons	
AVOCADO & POACHED EGGS	15. ⁰⁰
Smashed avocado, lime, chilli flakes, poached eggs, toasted sourdough	
HEREFORD ROAST BEEF SANDWICH	16. ⁰⁰
Rare roast beef, creamed horseradish, rocket	
TRUFFLE EGG SANDWICH	15. ⁰⁰
Truffle, chive mayonnaise, Evesham tomato	
HYLL TOASTIE	18. ⁰⁰
Salt Pig chorizo, smoked ham, single Gloucester cheddar, bechamel, pickles	
CHEESE PLATE	18. ⁰⁰
Kingstone Dairy cheeses, grapes, quince jelly, Hyll chutney, "Marks" sourdough	

A BIT MORE

Served 12pm — 3pm

RABBIT GNOCCHI	16. ⁰⁰
Smoked bacon, wild mushrooms, white wine	
HOUSE OMELETTE	12. ⁵⁰
Black truffle, mushroom, spinach	
EVESHAM ASPARAGUS AND LEEK RISOTTO	15. ⁰⁰
Shaved fennel, lemon and olive oil salad	
CHARGRILLED RIBEYE	40. ⁰⁰
Skin on chips, wild mushrooms, marrowbone, bordelaise sauce	

PUDDINGS

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

