



• ON THE HILL •

A LA CARTE
5PM TO 10PM

TO START

Soup of the day vg, gf 8

Warm artisan roll whipped salted flavoured butter v 5

Heritage beetroot labneh, pickled pear, walnut, mint dressing v, gf 12

Smoked salmon tartare & prawns mango & shallot salsa gf 14

Ham hock & pea croquettes truffled aioli, chilli jam 11

Corn-fed chicken & duck liver terrine fig & port chutney, brioche 12

Wild mushroom risotto aged parmesan v, gf 12

MAINS

35 day-aged ribeye steak 300g - *with one side of your choice* 40

Green peppercorn 3.5, Braised ox jus 3.5

Confit duck leg dauphinoise potatoes, spinach purée, sesame & honey fine beans gf 24

Slow braised beef cheek creamy mash, Brussels sprouts, rich jus gf 28

Wild mushroom risotto aged parmesan v, gf 19

Pork belly sweet & smoky bbq sauce reduction, celeriac & apple remoulade 23

White crab linguine chilli & caper butter emulsion, parsley 23

Supreme chicken breast tikka masala okra, cashew & raisin jasmine rice gf 22

Potato gnocchi squash, sage oil, pumpkin seeds vg, gf 19

Fish of the day 30



SIDES 5

144 leafy salad, aged balsamic vg, gf • Rosemary skin on fries vg

Garlic & chilli butter greens v, gf • Honey & thyme roasted root vegetables vg, gf

Colourful crunchy slaw vg, gf • Buttery mashed potato v, gf

DESSERTS

Dark chocolate mousse spiced gingerbread crumbs v 10

144 sticky toffee pudding butterscotch sauce, vanilla ice cream v 9

Knickerbocker glory blackcurrant, meringue - *perfect for two* v 14

Apple & winter berries crumble tart cinnamon crème anglaise v 8

'Hackney Gelato' sorbetto raspberry, lemon, rich chocolate vg, gf 8

British farmhouse cheeses water biscuit, grapes, chutney v *for one* 12, *for two* 20

Vegetarian (v) Vegan (vg) Gluten free (gf) Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.