

# drinks

## Beers

- Cheddar Ales Potholer Ale 500ml Refreshing and Zesty Fruit Flavours 4.3% £4
- Bristol Beer Hefe 500ml Wheat Beer, Zesty & Refreshing 4.8% £4
- Bellfield Brewery Bohemian Pilsner 330ml Gluten free, Pale with a Light Body 4.5% £3.80
- Laverstoke Organic Lager 330ml Grassy with Citrus Notes, Malty and Zesty 4.5% £3.80
- Cornish Orchard Blush Cider 500ml Fruity and Well Balanced 4.0% £4
- Cornish Orchard Farmhouse Cider 500ml Fruity and Mellow 5.0% £4

## Wines

- Yapp Blanc 12.5% | 125ml £3.10 | 175ml £4.50
- Las Rocas Sauvignon Blanc 12.5% | 125ml £3.40 | 175ml £4.60
- Cotes De Gascogne Château Millet 11.5% | 125ml £3.60 | 175ml £4.80
- Yapp Rouge 12.5% | 125ml £3.10 | 175ml £4.50
- Ardeche Red Terasse 12% | 125ml £3.40 | 175ml £4.60
- IGP Vacluse 'Petit Caboché' 13.5% | 125ml £3.60 | 175ml £4.80
- Yapp Rosé 12.5% | 125ml £3.10 | 175ml £4.50
- Cremant de Limaux Brut NV 12.5% | 125ml £4.90
- Cremant de Limaux Rosé 12.5% | 125ml £4.90

## Cocktails

- Bloody Mary Black Cow Vodka, Big Tom Juice £4.50
- Mimosa Frobishers Mango and Brut NV £4.90
- Bucks Fizz Frobishers Orange and Brut NV £4.90

## Spirits

- Conker Gin 40% | 25ml £3.50 | 50ml £5.20
- Black Cow Vodka 40% | 25ml £3.50 | 50ml £5.20



# drinks

## Soft Drinks

Coca Cola	330ml	£2.20		
Diet Coca Cola	330ml	£2.20		
Luscombe Strawberry Crush	270ml	£2.20		
Luscombe Organic Sicilian Lemonade	270ml	£2.20		
Cornish Orchards Elderflower Presse	250ml	£2.20		
Cornish Orchards Cranberry and Raspberry	250ml	£2.20		
Wobblegate Squeezed Breakfast Juice	250ml	£2.20		
Wobblegate Apple and Pear Juice	250ml	£2.20		
Big Tom Tomato Juice	250ml	£2		
Fever Tree Tonic Water	200ml	£2		
Fever Tree Slimline Tonic	200ml	£2		
Fever Tree Ginger Beer	200ml	£2		
Orange Frobishers	250ml	£2		
Apple Frobishers	250ml	£2		
Thirsty Planet Still Water	330ml	£2		1lr £3
Thirsty Planet Sparkling Water	330ml	£2		1lr £3



## Speciality Teas

Wild Encounter (Berry Infusion)	£2.40
Peppermint	£2.40
Green Tea	£2.40
White Pear and Ginger	£2.40
Persian Pomegranate	£2.40
Keemun Tea (Smoky Flavour)	£2.40
Darjeeling	£2.40
Earl Grey	£2.40
Decaf Ceylon	£2.40
Camomile	£2.40

## Hot Drinks

Latte	£2.70
Cappuccino	£2.70
Flat White	£2.60
Mocha	£2.90
Hot Chocolate	£2.80
Espresso	£1.90
Americano	£2.60
Breakfast Tea	£2.20



# breakfast

SERVED  
UNTIL  
NOON

## Build Your Own Bap

Choose up to 3 of the following: Egg, Bacon, Sausage, Mushrooms, Tomato £5

Served in a soft bun

## Brunch

Full English - 2 Sausages, 2 Eggs Your Way, 2 Bacon, Potato Rosti, Tomato, Beans, Mushrooms and Toast £9.50

Vegetarian - 2 Eggs, Potato Rosti, Tomato, Fried Mushrooms, Sautéed Spinach, Beans and Toast <sup>qv</sup> £8

Smoked Salmon and Scrambled Egg on Brown Toast \* £7

Eggs Royale - Poached Eggs with Hollandaise Sauce and Smoked Salmon served on an English Muffin \* £7

Eggs Benedict - Poached Eggs with Hollandaise Sauce and Ham served on an English Muffin\* £6.50

Eggs Florentine - Poached Eggs with Spinach, Leeks and Hollandaise Sauce served on an English Muffin <sup>\*qv</sup> £6

\* Gluten free on request

† Vegan

<sup>qv</sup> Vegetarian



# lunch and à la carte

## Starters and light lunches

Soup of the Day with Ciabatta for one <sup>\*v</sup> £5

Homemade Duck Liver and Orange Pâté with Chutney and Toast £6.50

Fish Platter with Smoked Salmon, Crayfish Tails, Trout Terrine and Fresh Ciabatta £7 for one | £14 for two

Caramelised Goats Cheese, Red Onion and Sun-dried Tomato Bruschetta <sup>\*v</sup> £6.50

Smoked Haddock and Spring Onion Fish Cake with Poached Egg and Hollandaise Sauce £6.50

King Prawns wrapped in Filo Pastry with Sweet Chilli Dip \* £7

Mixed Kalamata Olives with Sun Blushed Tomatoes, Ciabatta, Oil and Balsamic Vinegar Dips <sup>\*v</sup> £8

## Ciabattas

Classic Egg Mayo and Tomato <sup>v</sup> £7

Minute Steak with Sautéed Red Onion £7.50

Cod Goujons with Homemade Tartare Sauce £7.50

Mature Cheddar Cheese, Honey Glazed Ham and Chutney £7

Crayfish with Bloody Mary Sauce £7.50

Chicken, Bacon and Garlic Mayo £7.50

All ciabattas served with crisps and a side salad

SERVED  
UNTIL  
5PM

Upgrade to Chips  
or French Fries  
for £1.50

## Mains

Luxury Fish Pie with King Prawns, Cod and Haddock, served with Cheddar Mash and a side Salad £13

Local Honey Glazed Ham, Brace of Eggs, Chunky Chips and Spicy Tomato Chutney \* £10

Venison Red Wine Cottage Pie topped with Buttery Mash and served with Seasonal Vegetables \* £12

Hunters Chicken topped with Local Bacon and Mature Cheddar, with French Fries and Homemade Coleslaw \* £11

Butternut Squash, Leek and Beetroot Risotto topped with Beetroot Drizzle and Parsnip Crisps †<sub>(on request)</sub> <sup>v</sup> £10.50

\* Gluten free on request

† Vegan

<sup>v</sup> Vegetarian



# lunch and à la carte

## Mains

- Cauliflower, Lentil and Tomato Chana Masala Curry with Jasmine Rice and a Mini Naan †<sup>v</sup> £10
- Beer Battered Fish and Chips with Mushy Peas, Homemade Tartar Sauce and Chunky Chips £12.50
- Dressed Brixham Crab with New Potato Salad and Lime Mayonnaise \* £13.50
- Classic Chicken Caesar Salad with Cos Lettuce, Garlic Croutons and Anchovies £11
- House Salad with Bacon, Avocado, Feta and French Dressing \* £10
- Mixed Bean and Chickpea Salad with Diced Avocado \*<sup>v</sup>† £9
- Dorset Beef Burger topped with Bacon and Cheddar £12.50
- Pork and Apple Burger topped with Blue Cheese and Red Onion Chutney £12.50
- Homemade Falafel Burger topped with Grilled Halloumi and Chilli Jam \*<sup>v</sup> £12.50

All burgers served in a Brioche Bun with Onion Rings, Homemade Coleslaw and French Fries

- Sirloin Steak with Grilled Tomato, Portobello Mushroom, French Fries and Rocket \* £16

Add a sauce: Brandy and Peppercorn, Garlic Butter, Bearnaise £2

## Side Dishes

- Chunky Chips £3
- French Fries £3
- Ciabatta Garlic Bread £3
- Mixed Salad £3

## Roasts

Every Sunday there will be a choice of two meats from our local butcher.

All roasts come with Seasonal Vegetables, Garlic and Thyme Roast Potatoes and a Pan Jus.

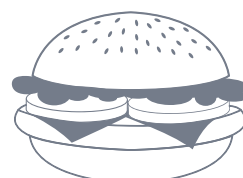
Wild Mushroom, Spinach & Hazelnut Wellington with New Potatoes, Seasonal Veg and Blue Cheese Sauce <sup>v</sup>

SUNDAY  
ONLY

\* Gluten free on request

† Vegan

<sup>v</sup> Vegetarian



# desserts

- Homemade Lemon and Lime Cheesecake with Pouring Cream £5.50  
Sticky Toffee Pudding with Vanilla Ice Cream £5.50  
Warm Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream \* £5.50  
Warm Dorset Apple Cake with Pouring Cream £5.50  
Eton Mess with Locally Grown Strawberries and Meringue \* £5.50

*A selection of ice cream from Lovingtons Dairy*

- Vanilla Bean Ice Cream  
Honeycomb Ice Cream  
Lemon Meringue Ice Cream  
Chocolate Chip Ice Cream  
Strawberry Ice Cream

Elderflower Sorbet

Raspberry and Mint Sorbet

Blackcurrant and Orange Sorbet

1 Scoop £2 | 2 Scoops £3 | 3 Scoops £4

## *Cakes, Teacakes and Scones*

Toasted Tea Cake with Butter £2.20

Fruit, Plain or Cheese Scone £1.50

Add Jam and Cream £1.50

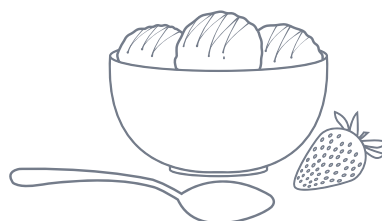
Locally Made Cakes From £2

Cake Slices From £1.50

\* Gluten free on request

† Vegan

⌘ Vegetarian



WE ARE ALSO OPEN

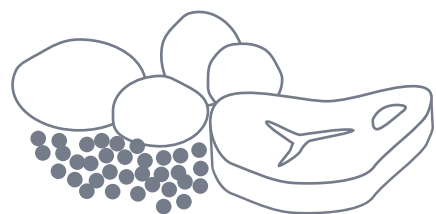
# friday evenings

6PM - 9PM

Come and enjoy your favourite Visit Hillbrush  
food and drinks, as well as additional

## Special dishes

Changed on a weekly basis



# our suppliers

## *Yapp Brothers*

Yapp Brothers Wine Merchants was founded in 1969 and is now widely recognised as the UK's leading importer of French regional wines. They have won multiple awards and have also co-hosted an event at Visit Hillbrush.

## *Mere Fish Farm*

Established in 1982, Mere Fish Farm raises its trout in spring-fed ponds. Their famous Smoked Trout Terrine has grown in demand over the years, with 270kg being produced every week.

## *Taylor's of Bruton*

Taylor's of Bruton has recently celebrated 70 years of baking in Somerset. It is currently in its 3rd generation of bakers, and the majority of its products are made by hand using traditional methods. Their team of experienced craft bakers prepare their products to the highest standards in their bakery.

## *Lavender Blue Bakery*

Lavender Blue Bakery in Gillingham started 12 years ago. They make everything from scratch as you would at home, only they make it in large quantities! They supply to various businesses, including a small range to Fortnum and Mason.

## *Andrew Barclay Traditional Family Butchers*

Andrew Barclay started his career as a 12 year old butchers boy. 50 years later and he's still in the same business having established Andrew Barclay Butchers in Wincanton in 1998. Many of the staff are long-standing employees who have been trained by Andrew himself and all share his passion for high quality meat and produce.

## *Jessica's Farmhouse Cakes*

Jessica's is a family-run business which originally began as a farmhouse kitchen in 1998, but has since expanded. They still use the original recipes developed by Jessica to create that incredible 'home-made' taste.

