

drinks

Beers

Cheddar Ales Potholer Ale	500ml	Refreshing and Zesty Fruit Flavours	4.3%	£4.50
Bristol Beer Hefe	500ml	Wheat Beer, Zesty & Refreshing	4.8%	£4.50
Bellfield Brewery Bohemian Pilsner	330ml	Gluten free, Pale with a Light Body	4.5%	£4
Laverstoke Organic Lager	330ml	Grassy with Citrus Notes, Malty and Zesty	4.5%	£4
Cornish Orchard Blush Cider	500ml	Fruity and Well Balanced	4.0%	£4.50
Cornish Orchard Farmhouse Cider	500ml	Fruity and Mellow	5.0%	£4.50

Wines

Yapp Blanc	12.5%		125ml	£3.50		175ml	£5		Bottle	£18
Las Rocas Sauvignon Blanc	12.5%		125ml	£4		175ml	£5.25		Bottle	£19.50
Cotes De Gascogne Château Millet	11.5%		125ml	£4.80		175ml	£5.50		Bottle	£21
Yapp Rouge	12.5%		125ml	£3.50		175ml	£5		Bottle	£18
Ardeche Red Terasse	12%		125ml	£4		175ml	£5.25		Bottle	£19.50
IGP Vaucluse 'Petit Caboché'	13.5%		125ml	£4.50		175ml	£5.50		Bottle	£21
Yapp Rosé	12.5%		125ml	£3.50		175ml	£5		Bottle	£18
Cremant de Limaux Brut NV	12.5%		125ml	£5		Bottle	£25			
Cremant de Limaux Rosé	12.5%		125ml	£5		Bottle	£25			

Cocktails

Bloody Mary	Black Cow Vodka, Big Tom Juice	£6
Mimosa	Frobishers Mango and Brut NV	£5
Bucks Fizz	Frobishers Orange and Brut NV	£5

Spirits

Conker Gin	40%		25ml	£3.50		50ml	£6
Black Cow Vodka	40%		25ml	£3.50		50ml	£6



drinks

Soft Drinks

Coca Cola	330ml	£2.50	
Diet Coca Cola	330ml	£2.50	
Luscombe Strawberry Crush	270ml	£2.75	
Luscombe Organic Sicilian Lemonade	270ml	£2.75	
Cornish Orchards Elderflower Presse	250ml	£2.50	
Cornish Orchards Cranberry and Raspberry	250ml	£2.50	
Wobblegate Apple and Raspberry Juice	250ml	£2.50	
Wobblegate Apple and Pear Juice	250ml	£2.50	
Big Tom Tomato Juice	250ml	£2.25	
Fever Tree Tonic Water	200ml	£2.25	
Fever Tree Slimline Tonic	200ml	£2.25	
Fever Tree Ginger Beer	200ml	£2.25	
Orange Frobishers	250ml	£2.50	
Apple Frobishers	250ml	£2.50	
Thirsty Planet Still Water	330ml	£2.50	1lr £4
Thirsty Planet Sparkling Water	330ml	£2.50	1lr £4

Speciality Teas

Wild Encounter (Berry Infusion)	£2.50
Peppermint	£2.50
Green Tea	£2.50
White Pear and Ginger	£2.50
Persian Pomegranate	£2.50
Keemun Tea (Smooth, Subtle Flavour)	£2.50
Darjeeling	£2.50
Earl Grey	£2.50
Decaf Ceylon	£2.50
Camomile	£2.50
Gunpowder (Smoky Flavour)	£2.50

Milkshakes

Chocolate, Banana, Strawberry and Vanilla.
(Our Milkshakes are made with ice cream!)

Smoothies

Berry Burst: Blackcurrant, Blueberry, Banana and Blackberry
Green Reviver: Banana, Kale, Mango and Lemongrass
Coconut Crush: Pineapple and Coconut (contains Milk)
Green Goodness: Banana, Oats, Spinach, Mango, Apple, Honey, Lime Juice and Matcha Powder
Ginger Beets: Beetroot, Pineapple, Blueberry & Ginger
Carrot Boost: Pineapple, Papaya, Carrot and Goji Berry

Hot Drinks

Latte	£2.80
Cappuccino	£2.80
Flat White	£2.70
Mocha	£3
Hot Chocolate	£2.90
Espresso	£2
Americano	£2.70
Breakfast Tea	£2.30



breakfast

Build Your Own Bap

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

Served in a soft bun

SERVED
UNTIL
NOON

Children's Breakfast

Build your own breakfast £5 for 4 items

(Sausage, Eggs Your Way, Bacon, Rosti, Tomato, Beans, Mushrooms or Toast)

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 ^{qv} £8.50

Smoked Kippers and Scrambled Egg on Brown Toast Served with Lemon * £7

Eggs Royale - Poached Eggs with Hollandaise Sauce and Smoked Salmon served on an English Muffin * £7.50

Eggs Benedict - Poached Eggs with Hollandaise Sauce and Ham served on an English Muffin* £7

Eggs Florentine - Poached Eggs with Spinach, Leeks and Hollandaise Sauce served on an English Muffin ^{*qv} £6.50

* Gluten free on request

† Vegan

^{qv} Vegetarian



lunch and à la carte

Starters and light lunches

- Homemade Soup of the Day with Ciabatta for one *^o £5
- Asparagus Wrapped in Parma Ham on a Bed of Rocket with Hollandaise Sauce * £6.50
- Sliced Smoked Venison Charcutier with Quail Eggs, Parmesan Shavings, Gherkins and Truffle Oil * £8
- Lamb Kofta's Served with a Mixed Salad and Tzatziki Dip £7
- Sun-Blushed Tomatoes, Goats Cheese and Red Onion Tartlet with a Balsamic Drizzle Served on a Bed of Rocket ^o £7
- Fish Platter with Smoked Salmon, Crayfish Tails, Trout Terrine and Fresh Ciabatta £7.50
- Smoked Haddock and Spring Onion Fish Cake with Poached Egg and Hollandaise Sauce £7

Ciabattas

- Brie, Pesto and Tomato ^o £7
- Minute Steak with Sautéed Red Onion £8
- Cod Goujons with Homemade Tartare Sauce £7.50
- Crayfish with Bloody Mary Sauce £7.50
- Chicken, Bacon and Garlic Mayo £7.50
- Sausage, Cheddar and Onion £7.50

All ciabattas served with crisps and a side salad

SERVED
UNTIL
5PM

Upgrade to Chips
or French Fries
for £1.50

Mains

- Beer Battered Fish and Chips with Mushy Peas, Homemade Tartar Sauce and Chunky Chips £12.50
- Hunters Chicken topped with Local Bacon and Mature Cheddar, with French Fries and Homemade Coleslaw * £11.50
- Local Honey Glazed Ham, Brace of Eggs, Chunky Chips and Spicy Tomato Chutney * £10.50
- Aubergine and Chickpea Tagine, Served with an Almond and Sage Couscous^{†o} £12.50

* Gluten free on request

† Vegan

^o Vegetarian



lunch and à la carte

Shortcrust Pastry Pie of the Day with Seasonal Vegetables and Roasted New Potatoes £12.50

Dressed Crab with a Potato and Chive Salad served with a Salad Garnish £14.50

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

Chicken, Ham, Leek and Cider Cream Cobbler Served with Seasonal Vegetables £12.50

Veal Saltimbocca: Pan-Fried Veal Escallop with Sage, Parma Ham and Mozzarella Served with Sauteed Potatoes and a Salad Garnish £15

Butternut Squash, Asparagus, Spring Onion and Feta Filo Parcel Served with a Pernod and Dill Sauce, Roasted New Potatoes and Salad £12

Dorset Beef Burger topped with Bacon and Cheddar £12.50

Homemade Falafel Burger topped with Grilled Halloumi and Chilli Jam ^{*v} £12.50

Cajun Chicken Burger topped with Bacon and Garlic Mayonnaise £12.50

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

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 ^{*v†} £9

Smoked Duck, Mango and Pistachio Salad £12

Side Dishes

Chunky Chips £3

French Fries £3

Ciabatta Garlic Bread £3

Mixed Salad £3

Seasonal Vegetables £3

Roasts

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

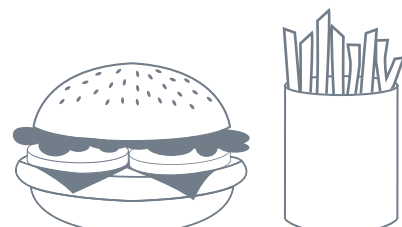
All roasts come with Seasonal Vegetables, Garlic and Thyme Roast Potatoes and a Pan Jus

Wild Mushroom, Spinach & Hazelnut Wellington with New Potatoes, Seasonal Veg and Blue Cheese Sauce ^v

* Gluten free on request

† Vegan

^v Vegetarian



desserts

Sticky Toffee Pudding with Vanilla Ice Cream £5.50

Chocolate Brownie Sundae * £5.50

Warm Dorset Apple Cake with Pouring Cream £5.50

White Chocolate and Coconut Parfait with Mango and Pineapple Compot £5.50

Apple and Mixed Berry Hazelnut Crumble and Custard £5.50

A selection of ice cream from Lovingtons Dairy

Vanilla Bean Ice Cream

Honeycomb Ice Cream

Chocolate Chip Ice Cream

Strawberry Ice Cream

Salted Caramel Ice Cream

Elderflower Sorbet

Raspberry 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 £2

Add Jam and Cream £1.50

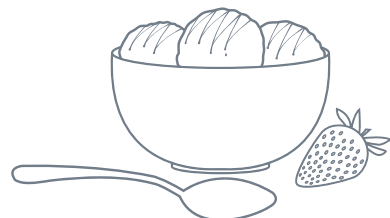
Locally Made Cakes From £2.20

Cake Slices From £2

* Gluten free on request

† Vegan

🌿 Vegetarian



WE ARE ALSO OPEN

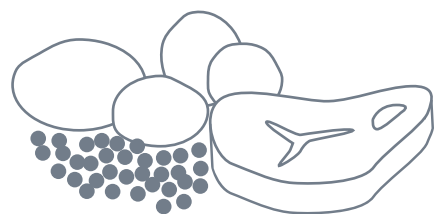
friday evenings

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.

