

Desserts

Rhubarb, Rose and Pistachio Eton Mess v n 6.75

Meringue folded with whipped cream & raspberry sauce

Melting Millionaire's Sundae v 6.95

With vanilla ice cream, shortbread crumb & a gold chocolate sphere drizzled with warm salted caramel sauce

Warm Triple Chocolate Brownie v 6.50

With warm chocolate sauce, vanilla ice cream & a chocolate flake

Bill's Flowerpot v 7.50

Passionfruit cheesecake in a chocolate flowerpot with chocolate soil, strawberries & an edible flower

Salted Caramel and Chocolate Tart vg 6.50

Served with coconut ice cream.

Or swap to clotted cream v

Lemon Meringue Pie in a Glass v 6.75

Bill's lemon curd cheesecake & lemon sorbet on a crushed biscuit base topped with Italian meringue

Warm Gooseberry, Apple and Elderflower Crumble v 6.50

Dusted with icing sugar, served with custard & vanilla ice cream

Bill's Ice Creams and Sorbet 4.95

Chocolate, strawberry, salted caramel & vanilla ice cream v
Coconut ice cream, lemon sorbet vg

Warm Banoffee Doughnuts v 6.50

Salted caramel coated doughnuts with sliced banana, crumbled chocolate flakes & whipped cream

Cocktails — Please ask inside for our full drinks menu

Aperol Spritz 7.95

Passionfruit Spritz 8.50

Pineapple Express 7.95

Espresso Martini 7.75

Bloody Mary 7.50

Bill's Collins 7.95

Apple and Elderflower
Sour 8.50

Grapefruit and
Rosemary Paloma 8.95

Rhubarb and Rose
Collins 7.95

Hedgerow Fizz 6.75

Please check our website or ask our team for our full selection of wines, beers, spirits and cold & hot drinks

Teatime — Please ask inside for our full menu

Breakfast — Until 11.30am. Please ask inside for our full breakfast menu

Bill's Brunch 12.95

Two fried free range-eggs, smoked streaky bacon, Cumberland sausage, roasted plum tomatoes, mushrooms, fried potatoes, baked beans, black pudding & toast

Bill's Garden Plate v 12.95

Two poached free-range eggs, halloumi, roasted plum tomato, charred red peppers, smashed avocado, hollandaise, mushrooms, fried potatoes, baked beans, pea shoots, mixed seeds & toast

Traditional Breakfast 9.75

Fried free-range eggs, Cumberland sausage, smoked streaky bacon, roasted plum tomatoes, mushrooms & toast

Garden Breakfast v 9.95

Poached free-range eggs, halloumi, roasted plum tomatoes, charred red peppers, smashed avocado, hollandaise, pea shoots, mixed seeds & toast

Vegan Breakfast vg 8.95

Toasted sourdough with hummus, smashed avocado, spinach, roasted plum tomatoes, mushrooms & mixed seeds
add two poached free-range eggs 1.95

Buttermilk Pancakes

All served with pancake syrup

Banana, Strawberries
and Blueberries v

3 Stack 7.50 | 5 Stack 8.95

Smoked Streaky Bacon

3 Stack 8.50 | 5 Stack 9.95

A discretionary optional service charge of 12.5% will be added to your bill. Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done.
v vegetarian vg vegan n nuts



OPENING HOURS

Breakfast until 11:30 am

Lunch from 11:30am
until 5pm

LUNCH SET MENU

Mon - Fri from 12pm
Two courses 12.95
Three courses 15.95

Dinner from 5pm
until late

DINNER SET MENU

Sun - Thurs from 5pm
Two courses 17.50
Three courses 20.50

For the table

Toasted Focaccia with Pea
Hummus and Olives vg 4.95

Mini Cumberland
Sausages 5.25

Stone Baked Bread vg 3.25

Giant Green Olives vg 3.25

Roasted Garlic
and Herb Bread vg 4.50

Bill's Spiced Tortillas v 4.25

Avocado and
Spinach Dip vg 4.25

Starters

Carrot, Lentil and Cumin
Soup vg 5.95

Pea and Wild Garlic
Hummus on Toasted
Sourdough vg 6.25

Crispy Calamari 6.95

Fried Halloumi
Sticks v 6.50

Prawn Cocktail 7.50

Devilled Chicken Skewers
6.75

Truffalos vg 6.75

Crispy Chicken and
Sesame Dumplings 6.25

Sharing plates

Bill's Sharing Plate 14.95

Devilled chicken skewers, crispy calamari, lime aioli, spiced tortillas, avocado, tzatziki & red pepper dip & olives

Veggie Sharing Plate v 13.95

Crispy fried cauliflower, fried halloumi, Bill's chutney, spiced tortillas, avocado, tzatziki & red pepper dip & olives

Halloumi and Hummus Plate v 9.95

With fried halloumi, smashed avocado, tzatziki & toasted focaccia

Mains

Pea, Courgette and Watercress Risotto v 12.95

Topped with feta, toasted pumpkin seeds & pea shoots

Pan Fried Chicken with Wild Mushrooms 13.95

Chicken breast with herbed mashed potatoes, long stem broccoli & a creamy wild mushroom sauce

Roasted Half Chicken with Smokey Tomato Piri Piri 13.95

Pea shoots, spicy mayo & a smokey tomato, parsley & lemon dressing, served with fries or swap to sweet potato fries for 75p

Supergreen Chicken Curry 13.75

Chicken breast, sugar snap peas, courgette, spinach, chilli & coconut rice, finished with a crispy rice cracker

Pan Fried Sea Bass 15.95

With an avocado, cherry tomato & caper salsa & herb rösti

Beetroot Wellington vg 12.50

Butternut squash & beetroot filled wellington with carrot purée, seasonal greens & a rich vegetable gravy

Pan Fried Salmon 15.50

With long stem broccoli, herb rösti & Prosecco hollandaise

Macaroni Cheese v 10.95

With a green leaf & mixed seed salad & toasted focaccia

Chicken Milanese 13.25

With watermelon, feta, cherry tomato, red onion, mint & olive salad & smokey tomato mayonnaise

Slow Cooked Lamb Shank 16.75

With truffle mashed potatoes, king oyster mushrooms, Tuscan kale & red wine sauce

Duck Pie 14.50

Slow roasted duck with carrot & pearl barley, topped with buttery mash, served with pickled red cabbage & red wine gravy

Slow Cooked Beef Rib 16.95

Boneless beef braised in Cabernet Sauvignon wine, served with seasonal greens & chive mashed potato

Bill's Fish Pie 13.50

Prawns, cod, salmon & smoked haddock in a cream sauce topped with chive mash & cheese dressing

Bill's Beer Battered Cod 12.95

With pea purée, tartare sauce & fries

Sides

Sweet Potato
Fries v 4.25

Courgette, Pea
Shoot and Radish
Salad vg 3.50

With mixed seeds

Macaroni Cheese
v 4.75

Long Stem
Broccoli vg 3.75

With sugar snap
peas & mixed seeds

Seasonal Greens
with Smoked
Bacon 4.50

Sautéed with
roasted garlic butter

Fries v 3.50

Grill

Bill's Classic Burger 11.95

A beef burger with lettuce, tomato, red onion & spiced mayo in a sesame seed bun with rosemary salted fries. (Go nude - swap bun and fries for salad).

Halloumi Burger v 10.95

Chargrilled red peppers, hummus, red onion, sweet chilli sauce & pea shoots on a sesame seed bun served with garlic & lemon aioli & rosemary salted fries

Steak and Eggs 13.95

Chargrilled minute steak with two fried free-range eggs & rosemary salted fries

8oz Sirloin 18.95

Chargrilled, served with rosemary salted fries & roasted tomatoes, or swap to sweet potato fries for 75p

10oz Rib Eye 19.95

Chargrilled, served with rosemary salted fries & roasted tomatoes or swap to sweet potato fries for 75p

Buttermilk Chicken Burger 12.95

Crumbed chicken breast, creamy coleslaw, chipotle mayonnaise, tomato, sesame bun & rosemary salted fries

Mixed Fish Plate 16.50

Fillet of sea bass, lemon & fennel salmon skewer, crispy calamari, served with fries & smokey tomato mayonnaise

Salads

Warm Chicken Salad with Turmeric and Freekeh n 11.95

Grilled chicken breast with spinach, olives, pickled red onions, chilli flakes, toasted almonds, aubergine & red pepper & kimchi dressing. Served with grilled flatbread

Jackfruit Salad Bowl vg n 11.25

Smoked chilli jackfruit with mixed grains & rice, edamame beans, red cabbage, toasted cashew nuts, lettuce, mint & lime soy yoghurt, finished with a crispy rice cracker

Spiced Cauliflower and Butternut
Squash Falafel Bowl vg 11.50

Ancient grains, cauliflower cous cous, kale, spring onion & pickled red onion served with a turmeric & mint soy yoghurt