

THE KITCHEN

STARTERS

Roasted Cauliflower and Stilton Soup Black Truffle Oil, Crusty Roll	£5 ¾
Fresh King Prawn Cocktail Avocado, Spiced Marie Rose, Pancetta Crumb	£6 ¾
Antipasti Mixed Olives, Feta with Oregano, Marinated Artichokes & Sweet Peppers, Farmhouse Bread, Aged Balsamic, Oil	£6 ¾ / £11 ½
Whole Baked Camembert Garlic, Rosemary, Honey, Roast Shallot Chutney, Truffled Toasts	£7 ½ / £13 ½
Confit Chicken, Pistachio & Prosciutto Terrine Celeriac Remoulade, Candied Pistachio	£7

MAINS

Fresh Hand-made Seafood Pappardelle Scallops, Prawn, Squid, Mussels, Tomato, Chilli, Garlic, Herb Crust	£18
28 Day Aged Prime 8oz Hampshire Sirloin Steak Roasted Tomato, Crispy Onion Rings, Watercress Salad, French Fries	£23 ½
Braised Belly of Hampshire Pork Chive Mashed Potato, Sticky Red Cabbage, Cider and Grain Mustard Sauce	£17
Pan-Fried Halloumi and Quinoa Salad Avocado, Black Olives, Pappadew Peppers, Beetroot and Basil Dressing	£13
Beef Bourguignon Creamy Mashed Potato, Buttered Greens	£16 ½
Smoked Haddock, King Prawn and Chorizo Pie Creamed Mashed Potato Top, Garlic Asparagus	£16 ¾
Pan Roasted Breast of Free-Range Chicken Pancetta, Marsala and Cep Sauce, Parsnip and Celeriac Dauphinoise, Grilled Asparagus	£16
The Hillside Cheese Burger Streaky Bacon, Homemade Brioche Bun, Burger Relish, Onion Rings, Fries	£16 ½

DESSERTS

Green & Blacks Chocolate Pot Salted Caramel	£7
Crème Brulee Fresh raspberries	£6
Toffee Apple Crumble Fresh Vanilla Custard	£6 ½
Cheese Selection Sweet Onion Chutney, Cheese Biscuits	£7
Selection of Ice-Cream Various Flavours	£3 ½

For those with dietary requirements or allergies who would like to know more about the ingredients
Used please ask your server who will be happy to assist