

MAIN MENU

This menu has been created using our passion for nutritious, comforting, home cooked food. Expect seasonal produce from our on-site garden, combined with our Central European heritage

Breaking bread house hummus butter olive oil & balsamic dip gf bread available great for sharing	10
Soup of the day toasted sourdough gf gf bread available	9
Mustard & tarragon sausage roll red onion chutney mixed leaf salad	7.5
Lemongrass & coconut laksa curry rice noodles baby sweetcorn tender-stem broccoli tofu puffs gf & vegan	14.5
Traditional Hungarian beef goulash made using our family recipe toasted sourdough contains red wine gf gf bread available	16
Oak smoked pork belly potato rosti sweetcorn puree rocket & mustard salad pork reduction gf	16

PAUS. & NOURISH

A selection of health focused dishes
curated by our Head Chef and Nutrition
Coach Piers

Fire roasted harissa cauliflower red pepper quinoa labneh maple tahini dressing vegetarian	14
Sott'olio w/ asparagus, pea, broccoli & mint grilled chicken thigh crumbled feta charred Lemon gf	14
Chickpea, kale & red cabbage salad carrot miso, tahini & garlic dressing vegan gf	11

TACOS

All served on authentic soft blue corn
tortilla

Oak smoked beef cheek cucumber & chilli salsa verde pickled red onions gf	15
Sticky miso aubergine ginger 'mayo' pickled cucumber crushed peanuts radish vegan gf	12

FRESHLY BAKED HOMEMADE CAKES

please ask for today's selection or come inside to have a look

If you have a food allergy or special dietary requirements, please inform a member of our team
when placing your order.

PAUS.

HILLTOP DRINKS
Thursday & Friday 11am-8pm
Saturday & Sunday 10am-6pm

TEA

english breakfast | earl grey loose | 2.5
green | black chai | peppermint |
red berry | linden blossom loose |
fresh mint

SOFT DRINKS

Sparkling water 750ml 3.8
Cambridge juice co 330ml (various) 3.4
Breckland orchard 275ml (various) 3

COFFEE

Single espresso 2.5
Double espresso | americano 2
Cappuccino | flat white | latte 3.6
Hot choc | mocha | ice coffee 3.9

PILSNER URQUELL ON TAP

half pint | pint 3.25 | 6

BOTTLED BEER 330ML

Birra Moretti 4

FAMILLE PERRIN 'NATURE' WINE

125ml | 175ml | bottle

ORGANIC CÔTES-DU-RHONE BLANC | 2021 | 750ml 6 | 7.5 | 35

light yellow colour in the glass with delicate aromas of honeysuckle,
lime zest and fleshy white peach

ORGANIC CÔTES-DU-RHONE ROSÉ | 2021 | 750ml

notes of citrus fruit, fresh berries and floral notes

ORGANIC CÔTES-DU-RHONE RED | 2019 | 750ml

aromas of violets, dark fruit and strawberries, with hints of black pepper

RATHFINNY SUSSEX SPARKLING WINE

Family owned vineyard in Sussex committed to producing wine using sustainable methods that are
kind to the land, people and environment

CLASSIC CUVÉE BRUT | 2018 | 750ml 48

made in the traditional method from Pinot Noir, Pinot Meunier and Chardonnay
grapes grown and hand-harvested on the Rathfinny Wine Estate.

ROSÉ BRUT | 2018 | 750ml 57

red-fruit style that beautifully showcases the increased presence of
Pinot Noir within the blend.

PROSECCO

125ml | bottle

Vino Spumante 7.5 / 35

CHAMPAGNE

bottle

Moët & Chandon Impérial Brut 750ml 85

GIN & TONIC

single | double

Gordons & Schweppes indian tonic 6 | 8

Hendrick's & mediterranean Fever-tree tonic 7.5 | 9.9

Warner's Rhubarb gin & mediterranean Fever-tree tonic 7.5 | 9.9

Brewdog Peach & Passionfruit gin with indian Fever-tree tonic 7.5 | 9.9