

BISTRO OPENING HOURS:
Thursday | Friday 10am-9.15pm
Saturday | Sunday 10am-6pm
KITCHEN HOURS:
Thursday | Friday 12pm-5pm
Saturday | Sunday 12pm-5.30pm

Hilltop Bistro Menu

FOR THE TABLE

Marinated olives & feta may contain small stones gf	5.5
Dulcedo Bakery breads hummus butter olive oil & balsamic dip gf bread available	11

STARTERS

Dressed PAUS. grown beets Whitelake Farm goat's curd oregano dressing candied pumpkin seeds vegan option available gf	10
Honey & thyme roasted pear chicory walnut Cambridge blue cheese gf	10
Soup of the day homemade focaccia gf bread available	9.5
Nduja bruschetta crumbled feta hot honey crispy sage gf, df & vegan option available	11
"Placka"; PAUS. sauerkraut & marjoram rosti sautéed chestnut mushrooms fried egg pickled mushrooms chives gf df	10

MAINS

Pork & spicy Calabrian sausage ragu rigatone df option available	18
Roasted aubergine tomato sauce mozzarella PAUS. grown kale pesto homemade focaccia leaf salad vegan option available gf bread available	15
Braised chickpeas & PAUS. grown chard stew vegan gf	15
Torched sea bass fillet Sicilian style pepperonata may contain small bones gf df	18
Traditional Hungarian beef goulash using our family recipe Bramblebee Farm beef toasted sourdough gf bread available contains red wine df	18

SIDES

Miso & honey glazed hispi cabbage burnt lime crispy onion gf	8
Roasted PAUS. grown squash candied seeds sage gf vegan	8
PAUS. grown seasonal greens gf vegan	7

DESSERTS

Please ask us about today's selection or come to see our cake display at the bar

Service charge is not included

Please inform our team about your allergies or special dietary requirements when placing your order.
Despite every effort, we cannot promise 100% allergen-free environment and cannot guarantee against cross contamination.