

This menu has been created using our passion for comforting nutritious home cooked food.
Expect seasonal produce from our on-site garden & live fire cooked dishes

SMALL PLATES

Ideal as a light dish or sharing nibble whilst you wait for your main

Selection of marinated olives & feta gf	3.8	Sticky Korean gochujang charcoal grilled chicken wings fresh chilli sesame gf	10
Smashed peas on toasted sourdough fire roasted beetroot balsamic glaze salad vegan gf bread available	9	Charred hispi cabbage miso butter sauce blackened lime gf	9

MAIN MENU

Breaking bread house hummus butter olive oil & balsamic dip gf bread available great for sharing			10
Soup of the day homemade focaccia gf vegan gf bread available			9
Apricot & thyme sausage roll with locally sourced pork mince red onion chutney mixed leaves salad			7.5
Beetroot poke bowl soba noodles sugar snap peas radish pickled carrot mini cucumbers roasted sesame dressing gf vegan			14
Traditional Hungarian beef goulash made using our family recipe toasted sourdough contains red wine gf bread available			16.5

PAUS. & NOURISH

Health focused dishes curated by our
Head Chef and Nutrition Coach Piers

Fire roasted butternut squash garlic & lemon ricotta braised butterbeans cavolo nero candied pumpkin seeds gf	14.5
Sott'olio asparagus, pea, tender stem broccoli, mint & selection of PAUS. garden greens grilled chicken thigh crumbled feta charred lemon gf	15.5

TACOS

All served on authentic soft corn tortilla
3pcs

BBQ chicken al pastor charred sweetcorn tomatillo salsa coriander gf	15.5
Sticky miso aubergine ginger 'mayo' pickled cucumber crushed peanuts radish coriander vegan gf	14

Service charge is not included.

If you have a food allergy or special dietary requirements, please inform a member of our team
when placing your order. Despite our every effort, we cannot promise a 100% allergen free environment and cannot guarantee
against cross contamination.

PAUS.

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

TEA

english breakfast | earl grey | green 2.5
black chai | peppermint | red berry
linden blossom | 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 2.7
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 | 250ml | bottle

ORGANIC CÔTES-DU-RHONE BLANC | 750ml 6 | 8.5 | 11.85 | 35

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

ORGANIC CÔTES-DU-RHONE ROSÉ | 750ml

notes of citrus fruit, fresh berries and floral notes

ORGANIC CÔTES-DU-RHONE RED | 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 6 | 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

Gordons Passionfruit gin | indian Fever-tree tonic 7.5 | 9.9