KITCHEN HOURS:
Thursday 12pm-5.30pm day time menu
Friday I Saturday I Sunday 12pm-5pm
BISTRO OPENING HOURS:
Thursday I Saturday I Sunday 10am-6pm
Friday 10am-9.30pm

Hilltop Bistro Menu

FOR THE TABLE

Marinated olives & feta **5.5**
may contain small stones I gf

Dulcedo Bakery breads I hummus I butter I olive oil & balsamic dip **11**
gf bread available

STARTERS

Soup of the day I homemade focaccia **9.5**
vegan I gf bread available

Nduja bruschetta I crumbled feta I hot honey I crispy sage **11**
gf option available I df & vegan option available

PAUS. grown delicata squash wedges I crispy parmesan I wild mushrooms I roasted kale I lemon cream cheese dip **10**
df option available

Sticky Korean gochujang chicken wings I fresh chilli I sesame **11.5**
4pcs I gf I df

MAINS

Homemade pierogi dumplings I sautéed cabbage & mushroom filling **15**
caramelised onion I sour cream I vegan option available

Roasted aubergine I tomato sauce I mozzarella I PAUS. grown kale pesto I homemade focaccia I leaf salad **15**
vegan option available I gf bread available

PAUS. grown roasted delicata squash risotto I parmesan I crispy sage **15**
gf

“Segedin” I pork, sauerkraut & dried mushroom stew I toasted sourdough **18**
gf bread available

Red Thai curry I noodles I crushed peanuts I red chilli **15**
vegan
add tofu 2 I add grilled chicken thigh 4.5

Traditional Hungarian beef goulash using our family recipe **18**
Bramblebee Farm beef I toasted sourdough I gf bread available I contains red wine I df

SIDES

Miso & honey glazed hispi cabbage I burnt lime I crispy onion **8**
gf

PAUS. grown seasonal greens **7**
gf I vegan

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.