



Soups

Sweet dumpling squash soup chestnut ginger bread	7.00
Red pepper & tomato broth broad beans Piquillo pepper	7.50
Water cress soup Stilton toast	8.00

Starters

Heritage tomatoes basil jelly mozzarella foam	10.00
Soft poached egg spinach cashew nuts chorizo water cress	12.00
Duck spring roll mixed dandelion leaf salad Hoisin sauce	13.00
Prawn cocktail brown bread butter	14.00
Mojito cured salmon cucumber fennel radish salad	15.00

Fish

Belgian style mussels crispy fries mayonnaise	18.00
Beer battered Cod hand cut chips mushy peas Tartare sauce	20.00
Sesame salmon fillet baby Bok choy sticky rice Teriyaki glaze	22.00
Seabass chowder clams mussels saffron broth	24.00
Grilled or pan fried Dover sole Tartare sauce	38.00

Meat

Cumberland sausage creamy mashed potato onion gravy	15.00
Veal Schnitzel Holstein fried egg anchovy warm potato salad	19.50
Roasted half black leg chicken hand cut chips grilled Portobello mushroom slow cooked tomato	21.00
Calves liver bacon creamed potatoes sage butter	23.50
10oz Aberdeen Angus rib eye steak	31.00
8oz Aberdeen Angus fillet steak Steaks are served with hand cut chips grilled Portobello mushroom slow cooked tomato	34.00
Vegetarian	
Spaghetti chilli garlic parsley parmesan	16.00
Girolle risotto pea mint	18.00

Hilton classics

Caesar Salad	14.00
Why not add?	
Grilled chicken	3.50
Prawns	5.50
Gourmet burger hand cut chips	16.00
Why not add?	
Bacon	1.50
Cheddar	1.50
Club Sandwich	16.00
Fried egg chicken bacon tomato hand cut	
Metropolitan Salad	16.00
Grilled chicken broad beans chilli- garlic dressing	

Side Dishes

Mashed potatoes	4.00
Roasted autumn vegetables	4.00
Green beans shallots	4.00
Broccoli	4.50
Hand-cut chips	5.00
Green salad red onion mini cherry tomatoes	5.50
Creamy spinach parmesan	6.00

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please ask for the manager. All prices include VAT. A discretionary 12.5% service charge will be added your final bill.



Champagne & Sparkling Wine

	125ml	750ml
Griffith Park Sparkling Brut Australia NV		33.00
Pommery Brut Royal NV	12.50	65.00
Pommery Brut Rosé NV	14.50	74.00
Veuve Cliquot, Brut, NV		75.00
Laurent Perrier, Rosé, NV		89.00

White Wine

	175ml	750ml
Chenin Blanc Kleine Zalze South Africa	5.00	19.00
Pinot Grigio-Solstice Italy	6.00	22.00
Chardonnay La Campagne France	7.00	23.00
Chardonnay Blackstone California		25.00
Sauvignon-Pinot Gris 'The Bandit' Australia	9.50	34.00
Sauvignon Blanc Villa Maria New Zealand		37.00

Red Wine

	175ml	750ml
Merlot Luis Felipe Edwards Chile	6.00	23.00
Chianti Riserva Piccini Italy		27.00
Shiraz Viognier The Vintner Australia	8.00	32.00
Shiraz Robert Mondavi Woodbridge California	8.00	32.00
Pinot Noir Bourgogne Louis Jadot France		38.00

Beers

	330 ml	
Becks	4.80	
Peroni	4.80	
Budweiser	4.50	
Stella Artois	4.50	

Rosé Wine

	175ml	750ml
Pinot Grigio Rosé Italy	7.50	29.00

Soft Drinks & Juices

Coca Cola	330 ml	3.50
Diet Coca Cola	330 ml	3.50
Orange juice	250 ml	4.50
Apple, Cranberry, Peach, Mango, Multivitamin, Tomato	200 ml	4.00

Hot Beverages

Espresso	3.50
Caffe Americano	4.00
Caffe latte	4.00
Cappuccino	4.50
Hot chocolate	4.00
Harney & Sons fine loose leaf tea	5.50

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