



JOHNNIE WALKER

VI.

Ketel One
VODKA

- SET MENU -

£32.95

2 COURSES & A COCKTAIL

COCKTAILS

RASPBERRY RUBY ROMANCE	9.95
Johnnie Walker Black Ruby shaken with raspberry, pomegranate & citrus	
PORN STAR SPRITZ	9.95
Ketel One vodka with passion fruit & vanilla topped with a splash of soda	
PASSION FRUIT SPRITZ (non-alcoholic)	6.75
Passion fruit & vanilla syrup served over ice with a splash of soda, passion fruit & mint	
PROSECCO CANAL CRANDO - 125ml	8.50
DOUBLE BUBBLES PROSECCO	20.00
£20.00 for the bottle to share	

FOR THE TABLE

BILL'S SPICED TORTILLAS (Vg)	4.95
Served with smashed avocado	
GREEN HALKIDIKI OLIVES (Vg)	4.50
GRILLED FLATBREAD (Vg)	5.50
Rosemary & herb OR Chilli & garlic flatbread	

STARTERS

TRUFFLE TEAR & SHARE STARTER CHOICE FOR 2 (V)	
Sourdough loaf stuffed with truffle cheese sauce & Somerset Camembert. Finished with rosemary, sea salt & honey	
KOREAN FRIED CAULIFLOWER (Vg)	
Crispy cauliflower tossed in spicy gochujang with sesame, coriander & pickled cucumber	
SMOOTH CHICKEN LIVER PÂTÉ	
Served with tomato chutney, peashoots & grilled flatbread	
BILL'S CHICKEN & SESAME DUMPLINGS	
Our original crispy fried dumplings served with Bill's spicy chutney	
CRISPY CALAMARI	
Served with roast garlic & basil aioli	

SIDES

FRIES	4.50
SWEET POTATO FRIES	4.95
ROASTED TENDERSTEM BROCCOLI	5.95
With garlic butter, pumpkin seeds & lemon	

MAINS

8oz CHARGRILLED RUMP STEAK (+£5 SUPPLEMENT)

21-day aged pavé rump steak served with rosemary salted fries, peppercorn sauce, roast tomato & dressed pea shoots

HONEY MUSTARD CHICKEN

Grilled rosemary & garlic marinated chicken, served on chive mash & tenderstem. Served with a honey mustard cream sauce

HOT HONEY CHILLI MAC & CHEESE (V)

Bill's Mac & cheese served with a crispy onion, hot honey & aleppo chilli topping

SEA BASS & PROSECCO HOLLANDAISE

Pan-fried sea bass served on chive mashed potatoes & tenderstem broccoli. Served with Prosecco hollandaise

HARISSA ROASTED AUBERGINE STEAK (V)

Roasted & glazed with harissa & date molasses, served with ancient grains, houmous, crumbled feta, pickled onions & toasted seeds

SWAP TO VEGAN FETA (Vg)

DESSERTS

+£5 TO ADD A DESSERT

SMITTEN TOFFEE PUDDING (V)

With vanilla ice cream, Biscoff® topping sauce, biscuit crumbs & heart sprinkles

SAUCY BROWNIE (V)

With warm chocolate sauce, vanilla ice cream, a chocolate flake & heart sprinkles

PASSION FRUIT & BERRY MESS (V)

Whipped vanilla cream & crushed meringue folded with passion fruit & berries

BLACK CHERRY & ALMOND CHEESECAKE (V) (N)

Topped with cherry compote, toasted almonds & sprinkle of gold

CHOCOLATE & SALTED CARAMEL TART (Vg)

Served with coconut ice cream

CARLIC GREEN BEANS & SUGAR SNAPS 4.95

Topped with pea shoots & toasted pumpkin seeds

CHILLI CORN RIBS 4.95

Fried corn ribs with tajin seasoning, coriander & lime



FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN THE QR CODE. A DISCRETIONARY OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. Always inform us of any allergies before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, with the exception of gluten. Processes are in place to ensure that meals noted as GF on our menu are made to recipes where the ingredients are free from gluten. Detailed allergen information is available via the QR code. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The FSA recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. (V) vegetarian, (Vg) vegan, (N) nuts