

## STARTERS

### SEASONAL SOUP <sup>(V)</sup>

Ask your server about our seasonal soup, served with a grilled cheese focaccia sandwich

(GLUTEN FREE OPTION AVAILABLE <sup>(GF)</sup>)

### CRISPY CALAMARI

Served with roast garlic & basil aioli

### HALLOUMI <sup>(V)</sup> <sup>(GF)</sup>

Fried halloumi cheese drizzled with chilli honey & nigella seeds

### CRISPY SHIITAKE MUSHROOM TOSTADA <sup>(Vg)</sup>

Crispy pulled shiitake tossed in a smoky tomato salsa on a tostada with pickles & crumbled vegan feta

### KING PRAWN, AVOCADO & TOMATO COCKTAIL <sup>(GF)</sup>

Tomato, avocado & caper salsa, king prawns served with cocktail sauce & spiced tortillas

### BILL'S CHICKEN & SESAME DUMPLINGS

Our original crispy fried dumplings served with Bill's spicy chutney

## MAINS

### BILL'S CLASSIC BURGER

A crowd-pleasing classic that's earned its stripes. Beef patty, linseed bun, tomato, lettuce, pickles, secret sauce, red onion & rosemary salted fries

(GLUTEN FREE OPTION AVAILABLE <sup>(GF)</sup>)

ADD CHEESE 1.80  
SMOKED STREAKY BACON 2.50

### CHARGRILLED BLACK ANGUS SIRLOIN STEAK (+£7 SUPPLEMENT) <sup>(GF)</sup>

Aged sirloin steak, served with rosemary salted fries, garlic butter, roast tomato, onion rings & dressed pea shoots

ADD PEPPERCORN/ BÉARNAISE 2.30  
CARAMELISED ONION JUS

### BILL'S FISH PIE <sup>(GF)</sup>

Salmon, king prawns & smoked haddock baked in a cream sauce topped with chive mash & cheese

### CHICKEN SCHNITZEL

Topped with a fried egg & drizzled with garlic butter & crispy capers. Served with a creamy hispi cabbage slaw & skin on fries

### CLASSIC CAESAR SALAD <sup>(V)</sup>

Chopped romaine lettuce & spinach, creamy Caesar dressing, crispy capers, focaccia croutons & Italian hard cheese

(GLUTEN FREE OPTION AVAILABLE <sup>(GF)</sup>)

ADD ROSEMARY & GARLIC GRILLED CHICKEN 3.45  
ADD HALLOUMI <sup>(V)</sup> 3.25  
ADD STREAKY BACON 2.50  
ADD VEGAN BACON <sup>(Vg)</sup> 2.30

### BILL'S MAC & CHEESE <sup>(V)</sup>

Perfect with a topping

ADD BEEF BRISKET 3.00  
ADD BUFFALO CHICKEN 2.55  
ADD TRUFFLE MUSHROOM <sup>(V)</sup> 2.00

### ROASTED AUBERGINE STEAK <sup>(V)</sup> <sup>(GF)</sup>

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

SWAP TO VEGAN FETA <sup>(Vg)</sup>

### DIRTY VEGAN BURGER <sup>(Vg)</sup>

"Cheese" topped vegan patty in vegan brioche with burger sauce, lettuce, tomato, red onion & rosemary salted fries

### HALLOUMI BURGER <sup>(V)</sup>

Chargrilled red peppers, houmous, red onion, sweet chilli sauce & pea shoots in a linseed bun. Served with garlic & basil aioli & rosemary salted fries

(GLUTEN FREE OPTION AVAILABLE <sup>(GF)</sup>)

## DESSERTS

### TRIPLE CHOCOLATE BROWNIE <sup>(V)</sup> <sup>(GF)</sup>

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

### MINI CINNAMON DOUGHNUTS <sup>(V)</sup>

Served warm with cinnamon sugar, chocolate sauce & dulce de leche

### CHOCOLATE & SALTED CARAMEL TART <sup>(Vg)</sup>

Served with coconut ice cream

### LEMON MERINGUE PIE

#### IN A GLASS <sup>(V)</sup> <sup>(GF)</sup>

Layers of whipped vanilla cream, lemon curd and oaty crumble topped with torched Italian meringue

### RHUBARB & CUSTARD TART <sup>(V)</sup>

With a brûléed sugar crust, oaty crumble & clotted cream ice cream

### ICE CREAMS & SORBET

Chocolate <sup>(V)</sup>, strawberry <sup>(V)</sup>, salted caramel & vanilla <sup>(V)</sup>  
Coconut ice cream <sup>(GF)</sup>,  
lemon sorbet <sup>(Vg)</sup>

(GLUTEN FREE OPTION AVAILABLE <sup>(GF)</sup>)

## SIDES

FRIES 4.50

SWEET POTATO FRIES 4.85

DIPS 1.55 EACH/4.00 FOR 3

Spicy BBQ, Gochujang ketchup, Roast garlic & basil aioli, Blue cheese, Buffalo hot sauce or Truffle mayo

BILL'S MAC & CHEESE 5.35

GRILLED FLATBREAD 4.95

Garlic & herb  
OR Chilli & maple  
(GLUTEN FREE OPTION AVAILABLE <sup>(GF)</sup>)

BILL'S HOUSE SALAD 4.75

Served with our house dressing

HALLOUMI FRIES 5.50

With chilli honey

PICKLED SLAW 4.25

Red cabbage, carrot, hispi & leek slaw

CREAMY SLAW 4.25

Hispi cabbage & leek slaw with creamy mayo dressing



FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN

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. <sup>(V)</sup> vegetarian <sup>(Vg)</sup> vegan <sup>(GF)</sup> gluten free <sup>(N)</sup> nuts

## SOFT DRINKS

<b>RASPBERRY &amp; POMEGRANATE LEMONADE</b>	4.75
<b>CLOUDY ELDERFLOWER LEMONADE</b>	4.75
<b>MANGO &amp; PASSION FRUIT LEMONADE</b>	4.75
<b>PINK LEMONADE</b>	4.75
<b>RHUBARB GINGER BEER</b>	4.75
<b>PEACH &amp; FRESH MINT ICED TEA</b>	4.65
<b>PEPSI, DIET PEPSI OR PEPSI MAX</b>	3.60
<b>FEVER-TREE SODA</b>	3.65
Raspberry & Orange Blossom Soda OR Pink Grapefruit Soda	
<b>NATURAL SPRING WATER</b>	4.50
Still or Sparkling 750ml	

## WINE

Bottle

### WHITE

<b>FERNÃO PIRES</b>	23.95
Cintila - Portugal	
<b>CHENIN BLANC</b>	28.25
Hazy View - South Africa	
<b>PINOT GRIGIO</b>	29.95
Novita - Italy	
<b>SAUVIGNON BLANC</b>	35.00
Terre du soleil - France	
<b>CHARDONNAY</b>	36.25
Undurraga - Chile	
<b>VIOGNIER</b>	28.00
Berton vineyard - Australia	
<b>SAUVIGNON BLANC</b>	43.50
Faultline - New Zealand	

### RED

<b>ROSSO D'ITALIA</b>	24.50
Sollazzo - Italy	
<b>MERLOT</b>	28.25
Terre du soleil - France	
<b>SHIRAZ</b>	28.50
Boundary line - Australia	
<b>PINOT NOIR</b>	35.95
Tournée du sud - France	
<b>MALBEC</b>	37.25
Cambalache - Argentina	
<b>CÔTES-DU-RHÔNE</b>	36.50
Cellier des princes - France	
<b>RIOJA RESERVA</b>	45.00
Bodegas ondarre - Spain	

### ROSÉ

<b>CASTELÃO ROSÉ</b>	27.75
Cintila - Portugal	
<b>PINOT GRIGIO BLUSH</b>	38.25
Novita - Italy	
<b>LADY A</b>	49.00
Château la coste - France	

### SPARKLING

<b>GROUP BUBBLES</b>	20.00
£20.00 per bottle of prosecco	
<b>PROSECCO ROSÉ</b>	36.95
Masottina - Italy	
<b>ENGLISH SPARKLING</b>	45.00
Highweald - South East England	

## COCKTAILS & SPRITZ

<b>ELDERFLOWER &amp; BRAMBLE SPRITZ</b> WINE GLASS	9.20
Tanqueray London Dry Gin, Prosecco, lemon & elderflower syrup & a splash of soda	
<b>APEROL SPRITZ</b> APEROL GLASS	9.80
Aperol topped with refreshing Prosecco, Fever-Tree soda & an orange slice	
<b>PASSION FRUIT MARTINI</b> COUPE	9.95
Ketel One Vodka with passion fruit purée & pineapple juice	
<b>ESPRESSO MARTINI</b> COUPE	9.80
Ketel One Vodka shaken with our cold brew coffee martini mix	
<b>PISTACHIO COLADA</b> TALL	9.55
Ron Santiago De Cuba Blanca Rum, pistachio, coconut milk & pineapple	
<b>SPICY MANGO MARGARITA</b> ROCKS	9.80
Casamigos Blanco Tequila, mango, chilli & fresh citrus	
<b>BLOODY MARY</b> TALL	9.20
Ketel One Vodka, Bloody Tomato Juice & celery	
<b>BILL'S JAM ON TOAST MARTINI</b> COUPE	9.80
Drinkable jam on toast with Ketel One Vodka, served with a mini jam on toast	

### MOCKTAILS

<b>SEEDLIP &amp; RASPBERRY SPRITZ</b> WINE GLASS	9.00
Seedlip Grove 42 served over ice with pink lemonade	
<b>TANQUERAY 0.0 &amp; FEVER-TREE MEDITERRANEAN TONIC</b> BALLOON	9.00
Garnished with cucumber & mint	
<b>ENGLISH GARDEN SPRITZ</b> WINE GLASS	6.50
Botivo served over ice with elderflower pressé, lemon & mint	
<b>CRODINO SPRITZ</b> WINE GLASS	6.50
A non-alcoholic sparkling & refreshing aperitivo	

## BEERS & CIDERS

<b>BILL'S CIDER</b> 330ml 5.0%	5.95
<b>CHILL BILL LAGER</b> 4.5%	330ml 5.75 / 3.50 HALF* / 6.75 PINT*
<b>PERONI</b> 5.0%	330ml 5.95 / 660ml 8.25 / HALF* 4.00 / PINT* 7.25
*Draught only available in selected Bill's restaurants	
<b>GUINNESS</b> 440ml 4.2%	6.50
<b>ATLANTIS - NORTH BREWING</b> 440ml 4.1%	6.75
Pale ale	
<b>ANYTIME IPA - MEANTIME BREWERY</b> 330ml 4.7%	6.25
IPA	
<b>PEACH LAGER - JUBEL</b> 440ml 4.0%	6.75
Crisp & refreshing peach lager	

### LOW & NO ALCOHOL

<b>LUCKY SAINT</b> 330ml 0.5%	5.75
<b>PERONI NASTRO AZZURRO</b> 330ml 0.0%	4.95
<b>LUCKY SAINT HAZY IPA</b> 330ml 0.5%	5.75
<b>GUINNESS 0%</b> 440ml 0.0%	4.95