

DINNER  
FROM 3.30PM Daily

AVOIDING GLUTEN  
**BRUNCH MENU**  
11.30AM - 3.30PM  
WEEKENDS & BANK HOLIDAYS

BILL'S CREAM TEA  
Daily

BITES AND PLATES FOR SHARING

Giant green gordal  
olives vg  
2.95

Seared prawns  
with chilli and garlic  
Smoked tomato sauce  
and parsley  
6.50

Fried halloumi sticks v  
Bill's chutney  
5.50

Avocado and spicy red pepper dip  
With sweet potato crisps  
4.95

Health plate vg  
Smashed avocado and raw spinach,  
hummus, mixed seeds, ancient grains,  
smoked tomatoes, olives  
and kale crackers  
9.95

Spiced nuts and  
roasted corn vg  
2.95

Bread and  
hummus plate vg  
Toasted sourdough  
with hummus and olives  
4.95

Devilled chicken skewers  
With lime  
4.95

Bill's brunch  
Two fried eggs,  
smoked streaky bacon,  
roasted plum tomato,  
avocado, mushrooms,  
potato rosti, baked beans  
and gluten free toast  
12.95

Eggs Royale  
with chips  
Two poached eggs,  
smoked salmon  
and hollandaise on  
gluten free toast,  
served with chips  
10.95

EGGS

Steak & eggs  
Chargrilled minute steak  
with two fried eggs  
and chips  
13.95

Smashed avocado,  
feta and  
poached eggs v  
Baby spinach,  
red pepper dressing,  
coriander and chilli  
with gluten free toast  
9.95

Garden plate v  
Two poached eggs, halloumi,  
roasted plum tomato, charred  
peppers, smashed avocado,  
hollandaise sauce, mushrooms,  
potato rosti, baked beans,  
gluten free toast, pea shoots  
and mixed seeds  
12.95

MAINS

Bill's hamburger  
Lettuce, tomato, red onion and  
spiced mayo on a gluten free bun  
served with Bill's tomato chutney  
and rosemary salted chips  
10.95  
ADD SMOKED STREAKY BACON 1.55  
ADD CHEDDAR CHEESE 1.25

Soup, salad and roll v  
Cup of wild mushroom soup, green  
leaf, avocado and mixed seed salad  
with Cheddar and red onion  
chutney roll  
8.95

Chargrilled 9oz rib-eye steak  
Smoked tomato béarnaise, rosemary  
salted chips and roasted tomatoes  
19.95

Pan fried chicken with  
truffle and wild mushrooms  
Chicken breast with herbed mashed potatoes,  
long stem broccoli and a creamy truffle  
& wild mushroom sauce  
13.95

Ancient grain bowl vg  
Salad of wild rice, buckwheat, toasted millet,  
black quinoa, avocado, red peppers, roasted cherry  
tomatoes, charred broccoli, mixed seeds, red pepper  
tapenade and purple basil & pine nut pesto  
9.95

ADD GRILLED CHICKEN / HALLOUMI 3.50

SIDES

Chips v 2.95  
Sweet potato fries v 3.50  
Mashed potatoes v 2.95  
Long stem broccoli  
with lemon oil and seeds vg 3.25  
Green leaf and avocado salad  
with mixed seeds vg 3.50

Halloumi burger v  
Chargrilled red peppers, hummus,  
red onion, sweet chilli sauce and pea  
shoots, served on a gluten free bun  
with rosemary salted chips  
10.95

ADD SMASHED AVOCADO 1.95

Warm chicken, avocado  
and Parmesan salad  
Garlic and herb grilled chicken  
breast, baby gem lettuce and  
creamy Parmesan dressing  
11.50

Seabass with avocado salsa  
Pan fried fillets with avocado, tomato,  
coriander, chilli and caper salsa  
with crispy potato rosti  
14.50

DESSERTS

Eton Mess  
With fresh strawberries, strawberry sauce,  
vanilla ice cream and a waffle cone

6.50

Salted caramel apple crumble v  
With vanilla ice cream and custard

5.95

Warm triple chocolate brownie v  
With warm chocolate sauce, vanilla ice cream  
and chocolate flake

6.75

Bill's ice cream and sorbets v  
Chocolate, strawberry, salted caramel,  
clotted cream and vanilla ice creams, lemon sorbet

3.95

A discretionary optional service charge of 12.5% will be added to your bill  
Please always inform your server of any allergies before placing your order, as not all ingredients can be listed v-vegetarian vg-vegan