

The hill's specials

Starters

Ceviche Peruano £8.50

A chilled South American speciality of marinated fish with lime juice, onion, celery, coriander and lightly spiced with ginger and chilli

Grilled Aparagus £6.50

Topped with olive oil and parmesan shavings ✓

Empanada £6.50

Latin American baked pastry, filled with beef, ham and cheese **or** goat cheese and spinach ✓

Carpaccio de polpo £6.80

Thinly sliced raw octopus garnished with paprika, Maldon sea salt flakes and olive oil

Galapagos salad £6.50

Tiger prawns marinated in creamed horseradish on a bed of smoked salmon, topped with mixed salad in a lemon vinaigrette

Ceviche Ecuatoriano £8.50

A South American speciality of marinated prawns with lime juice, onion, coriander and fresh tomatoes

(Vegetarian option available on request) ✓

Mains

Cerdo al horno £13.50

Roasted pork loin stuffed with sage, apricot and onion served with chantenay carrots

Paella Negra £13.50

Made with squid, peppers and cuttlefish ink, is a typical Mediterranean dish characterized by its black colour

Sea Bream £14.50

Whole baked sea bream served with a side salad of fennel, red onion and orange

Aji de Gallina £14.50

Shredded chicken in a slightly spicy creamy sauce flavored with garlic, white onion and Peruvian chili peppers served with white rice

Paella Valenciana £16.50

A traditional Spanish dish with seafood and chicken, peppers and peas

(Vegetarian Paella available on request) ✓

Encocado de pescado £14.50

Slow cook haddock with coconut, fresh tomatoes, bell pepper and coriander served with rice typical from the Northern coast of Ecuador

Costillas a la parrilla £14.50

Grilled marinated pork ribs served with chips

Cordero con vegetales Mediterraneos £15.50

Rump of lamb in a bed of mediterranean vegetables

Please note that discounts are not valid on these specials

Tapas

Manchego ✓ Sheep cheese from the Manchego region topped with olive oil	£5.50
Chorizo al vino Traditional Spanish sausage slowly cooked in red wine	£5.50
Whitebait Lightly floured and fried whitebait served with tartar sauce	£5.50
Gambas al ajillo Sautéed tiger prawns with garlic and chillies	£5.80
Croquetas de jamón Serrano ham croquets	£6.50
Calamari Fried squid served with tartar sauce	£6.50
Patatas bravas ✓ Fried potatoes with spicy tomato sauce	£4.00
Bruschetta ✓ Grilled ciabatta topped with tomato, basil, garlic and olive oil	£3.80
Tortilla Española ✓ Traditional Spanish omelette made with potatoes, onions and eggs	£4.20
Champiñones al ajillo ✓ Sautéed mixed wild mushroom with garlic and parsley	£4.20
Pimientos del Padron ✓ Pan fried Padron peppers with a drizzle of olive oil	£5.50
Boquerones en vinagre White anchovies marinated in vinegar	£4.40
Morcilla Homemade black pudding on a bed of mixed leaves	£5.20
Croquetas de sepia Squid and black ink croquets	£5.50

Please note that discounts are not valid on these Tapas

The hill's a la carte menu

Starters

Whitebait	£5.50
Lightly floured and fried whitebait served with tartar sauce	
Croquetas de rape	£6.50
Monkfish croquets	
Antipasto mixto	£9.50
A mixed plate with chorizo, salami Milano, spianata picante, buffalo mozzarella and bruschetta	
Capresse ✓	£6.50
Buffalo mozzarella, tomatoes and capers with a drizzle of olive oil	
Soup of the day ✓	£4.50
Homemade soup	

Pasta

Gnocchetti alla primavera ✓	£10.50
Pasta with peas, tenderstem broccoli, cherry tomatoes and basil	
Ravioli ✓	£12.50
Gorgonzola and walnut ravioli	
Spaghetti con Gambas	£14.50
Pasta with Prawns, chilies and spring onions	
Linguine di mare	£15.50
Pasta with sautéed mussels, squid and tiger prawns	
Tortelloni di zucca ✓	£14.50
Pasta filled with pumpkin and ricotta cheese in butter and sage, topped with parmesan shavings	



Gluten free pasta dishes are available on request, ask your waiter for more information

Salads

Ensalada de queso de cabra ✓	£7.50
Goat's cheese salad served in a bed of mixed leaves, grilled peppers, aubergines and courgettes	
Ensalada de pollo	£10.50
Mixed leaves salad, with, egg, chicken, parmesan shavings, pine nuts and croutons	
Mediterranean ✓	£8.50
Salad of mixed leaves, grilled peppers, feta cheese and olives	

Pizzas

Margherita Classic tomato and cheese	£9.90
Tutto carne Tomato sauce, mozzarella, chorizo, salami Napoli, salami Milano, spianata picante, parma ham and red onion	£14.00
Funghi au tartuffo Tomato sauce, mixed mushrooms, fresh chopped tomatoes, mozzarella, Italian salami and drizzle of truffle oil	£12.50
Calzone Folded pizza, filled with mozzarella, ham and mushrooms served with tomato sauce	£13.50
Quattro formaggi Taleggio, gorgonzola, mozzarella and fontina	£11.90
Diavola Tomato sauce, mozzarella, spianata piccante, chorizo, gherkins, fresh chilli, and homemade pesto	£14.50
Americana Tomato sauce, mozzarella, chorizo, peppers, fresh tomatoes, red onions	£12.50
Campagnola Tomato sauce, mozzarella, red onions, peppers, aubergines, mushrooms and courgettes	£10.90
Verona Tomato sauce mozzarella, chilli topped with rocket and pecorino cheese	£11.80
Quattro stagioni Tomato sauce and mozzarella, parma ham and rocket, mushrooms, four cheeses, salami and chilli	£14.50
Bianca neve Goat's cheese, mozzarella, spinach and cherry tomatoes	£11.80

Extra topping

Vegetables: £1.50

Meat: £2.50

Meat

Pincho de pollo Marinated chicken skewers and vegetables served with mixed leaves salad	£14.50
Bife ancho 300gr of grilled Argentine rib-eye steak	£21.50
Pollo in crema di funghi Pan fried chicken in cream and mushroom sauce served with sauté potatoes	£14.50
Cariucho de pollo Traditional Ecuadorian dish made with chicken breast in peanut butter sauce coriander served with rice and avocado	£14.50

Side orders

Homemade chips	£3.20
Tomato and onion salad	£3.50
Mixed grilled vegetarian plate	£4.50
Sautéed spinach with garlic	£3.20
Fried plantain	£3.50
Mixed salad	£4.50
Garlic bread	£3.70

**** Discounts are not valid on side dishes ****

FOOD ALLERGIES And INTOLERANCES

Please speak to our staff about the ingredients in your meal,
when making your order.

Thank you.