

The Hill's Specials

Starters

Cocktail de cangrejo de río	£5.80
Crayfish cocktail with horseradish cream and avocado	
Pulpo a la parrilla	£9.50
Grilled octopus garnished with paprika, rock salt and olive oil	
Grilled Asparagus	£6.50
Topped with olive oil and parmesan shavings ✓	
Galapagos salad	£6.50
Tiger prawns marinated in horseradish sauce on a bed of smoke salmon, topped with mixed salad in a lemon vinaigrette	
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	
Tamales de cerdo	£6.50
Peruvian dish made from ground white corn dough, ají amarillo (yellow pepper) Pork, olive and egg centered wrapped in banana leaves and steamed cooked (Vegetarian option available on request) ✓	
Ceviche Ecuatoriano	£8.50
A South American speciality of marinated prawns with lime juice, onion, coriander and fresh tomatoes (Vegetarian option available on request) ✓	
Empanada	£6.50
Latin American baked pastry, filled with ham and cheese or goat cheese and spinach ✓	

Please note that discounts are not valid on these specials

The Hill's Specials

Mains

Codillo de cerdo	£15.50
Roasted pork knuckle marinated with garlic, rock salt, pepper and rosemary served with apple sauce and mashed potatoes	
Paella	£16.50
A traditional Spanish dish with seafood and chicken, peppers and peas <i>(Vegetarian Paella available on request)</i> ✓	
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	
Filete de cerdo Iberico	£15.50
Grilled Iberian pork fillets marinated with rosemary and rock salt served w roasted new potatoes	
Lubina al limon	£16.50
Whole baked Sea Bass in a lemon sauce served with roasted new potatoes	
Pollo relleno	£15.50
Chicken leg stuffed with caramel onion and raisins served with grilled asparagus, roasted new potatoes and red wine sauce	
Cordero con vegetales Mediterraneo	£16.50
Lamb terrine served with mixed grilled vegetables	

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Tapas

Olives	£2.00
Pimientos del Padron Pan fried Padron peppers with a drizzle of olive oil	£5.50
Morcilla Black pudding on a bed of mixed leaves	£4.80
Manchego ✓ Sheep cheese from the Manchego region topped with olive oil	£5.50
Calamari Fried squid served with tartar sauce	£6.50
Chorizo al vino Traditional Spanish sausage slowly cooked in red wine	£5.50
Gambas al ajillo Sautéed tiger prawns with garlic and chillies	£5.80
Croquetas de jamón Serrano ham croquets	£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
Croquetas de setas ✓ Mushroom croquets	£4.20
Champiñones al ajillo ✓ Sautéed mixed wild mushroom with garlic and parsley	£4.20
Boquerones en vinagre White anchovies marinated in vinegar	£4.50

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	
Antipasto mixto	£9.50
A mixed plate with chorizo, salami Milano, spianata picante, buffalo mozzarella and bruschetta	
Tricolore salad ✓	£7.50
Buffalo mozzarella, tomatoes and avocado with a drizzle of olive oil and homemade pesto sauce	
Soup of the day ✓	£4.50
Homemade soup	

Pasta

Gnocchetti alla primavera ✓	£11.50
Pasta with peas, tenderstem broccoli, cherry tomatoes and basil	
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 ✓	£11.50
Pasta filled with pumpkin and ricotta cheese in butter and sage, topped with parmesan shavings	



Gluten free pasta dishes are available on request for some dishes, 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

Bife ancho 300gr of grilled Argentine rib-eye steak	£28.00
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	£15.50
Pincho de pollo y chorizo Marinated chicken skewers with Spanish chorizo and vegetables served with mixed leaves salad	£14.50

Side orders

Homemade chips	£3.20
Mashed potatoes	£4.50
Sweet potatoes 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	£3.50
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.