

ALL DAY MENU

We're STILL joining in – Monday – Wednesday
Save up to 50% when dining from our set menu

Picking up from the eat out to help out scheme, we've created a set menu packed full of value

Pan fried Sea Bass and Prosecco Hollandaise
With baby spinach, spring onion mashed potato & chives
Was £17.95 / Now £10

8oz Sirloin Steak
Rosemary salted fries, a green leaf & mixed seed salad & garlic butter
Was £20 / Now £10

Chargrilled Chicken Breast
With truffle mashed potato, rosemary sauce & pea shoots
Was £16.50 / Now £10

Mushroom and Truffle Risotto v
Topped with a poached egg, toasted pumpkin seeds & pea shoots
Was £16.25 / Now £10

Please ask to see our full set menu

For the table

Mini Cumberland Sausages 5.25

Stone Baked Bread vg 3.25

Giant Green Olives vg 3.25

Bill's Spiced Tortillas v 4.25

Roasted Garlic and Herb Bread vg 4.50

Starters

Truffalos vg 6.75
Vegan truffled buffalo "wings" with a vegan cheese dip & celery

Tuna Tacos 7.95
Seared raw tuna, avocado & spicy cherry tomatoes on crunchy blue corn tortillas, with crème fraîche, coriander & toasted sesame seeds

Carrot, Lentil and Cumin Soup vg 5.95
With toasted focaccia

Crumbed Halloumi Sticks v 6.25
With lime aioli

Deville Chicken Skewers 6.95
With spicy barbeque glaze, spring onion, lime & tzatziki

Crispy Chicken and Sesame Dumplings 6.25
With Bill's spicy chutney

Crispy Calamari 6.25
With red chilli & lime aioli

Sharing Plates

Bill's Sharing Plate 14.95
Deville chicken skewers, crispy calamari, lime aioli, spiced tortillas, avocado, tzatziki & red pepper dip & olives

Halloumi and Hummus Plate v 9.95
With crumbed halloumi, smashed avocado, tzatziki & toasted focaccia

Veggie Sharing Plate v 13.95
Crispy fried cauliflower, crumbed halloumi, lime aioli, spiced tortillas, avocado, tzatziki & red pepper dip & olives

Salads & Bowls

Grilled Miso Salmon 14.50
Miso marinated salmon fillet with coconut rice, fried aubergine, baby spinach & spring onion with toasted sesame & honey

Soul Bowl v 11.50
Brown rice & turtle beans with smashed avocado, baby spinach, chopped beetroot, red chilli & roast chickpeas, topped with a fried egg

Smashed Avocado, Feta and Poached Eggs v 11.50
Baby spinach, red pepper dressing, coriander & chilli with toasted focaccia, pickled red onions & olives

Bill's Chicken Caesar 12.50
Buttermilk fried chicken breast on a creamy Caesar dressed kale & romaine salad with spicy chickpea croutons, dried cranberries & radish. **Swap to chargrilled chicken**

Spiced Cauliflower and Butternut Squash Falafel Bowl vg 11.95
Ancient grains, cauliflower cous cous, kale, spring onion & pickled red onion served with a turmeric & mint soy yoghurt.
add halloumi v 3.50
add mojo chicken skewers 3.50

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. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. 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 Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. v vegetarian vg vegan n nuts

Mains

Bill's Fish Finger Sandwich 9.95
Cod goujons, baby gem & tartare sauce on toasted sourdough, served with fries

Pan Fried Chicken with Wild Mushrooms 13.50
Chicken breast with herbed mashed potatoes, long stem broccoli & a creamy wild mushroom sauce

Eggs Benedict with Fries 10.95
Two poached free-range eggs, Wiltshire ham & hollandaise served on a toasted muffin

Macaroni Cheese v 9.95
With a green leaf & mixed seed salad & toasted focaccia.
add smoked streaky bacon 1.95

Grill

Steak and Eggs 12.95
Chargrilled minute steak with two fried free-range eggs & rosemary salted fries

8oz Sirloin 19.95
Chargrilled, served with rosemary salted fries & roasted tomatoes or swap to sweet potato fries for 75p

Sauces
Peppercorn Sauce 1.50
Wild Mushroom Sauce v 1.75

Pan Fried Sea Bass 16.45
With an avocado, cherry tomato & caper salsa & herb rösti

Slow Cooked Beef Rib 17.95
Boneless beef braised in Cabernet Sauvignon wine, served with seasonal greens & chive mashed potato

Sides

Fries v 3.50
Macaroni Cheese v 4.75
Sweet Potato Fries v 4.25

Desserts

Strawberry and Basil Eton Mess v 6.50
Meringue folded with whipped cream & strawberry sauce, sprinkled with basil sherbet

Bill's Flowerpot v 7.50
Passionfruit cheesecake in a chocolate flowerpot with chocolate soil, strawberries & an edible flower

Warm Gooseberry, Apple and Elderflower Crumble v 6.50
Dusted with icing sugar, served with custard & vanilla ice cream

Lemon Meringue Pie in a Glass v 6.75
Bill's lemon curd cheesecake & lemon sorbet on a crushed biscuit base topped with Italian meringue

Crab Cakes 13.50
Two spiced crab & courgette cakes topped with poached eggs on brown sourdough with paprika hollandaise, baby spinach, roasted plum tomatoes & toasted seeds

Beetroot Wellington vg 12.95
Butternut squash & beetroot filled wellington with carrot purée, seasonal greens & a rich vegetable gravy

Supergreen Chicken Curry 13.75
Chicken breast, sugar snap peas, courgette, spinach, chilli & coconut rice, finished with a crispy rice cracker

Bill's Fish Pie 13.95
Prawns, cod, salmon & smoked haddock in a cream sauce topped with chive mash & cheese

Mojo Marinated Chicken Skewers 12.50
With grains, wild rice, cucumber & red onion salad, tzatziki & grilled flatbread

Halloumi Burger v 10.95
Chargrilled red peppers, hummus, red onion, sweet chilli sauce & pea shoots on a sesame seed bun served with garlic & lemon aioli & rosemary salted fries

Bill's Classic Burger 11.50
A beef burger with lettuce, tomato, red onion & spiced mayo in a sesame seed bun with rosemary salted fries. (Go nude - swap bun and fries for salad)
Add Extras
smoked streaky bacon 1.95
cheddar cheese v 1.35
smashed avocado vg 1.95

Buttermilk Chicken Burger 12.50
Crumbed chicken breast, creamy coleslaw, chipotle mayonnaise, tomato, sesame bun & rosemary salted fries

Long Stem Broccoli vg 3.75
With sugar snap peas & mixed seeds

Seasonal Greens with Smoked Bacon 4.50
Sautéed with roasted garlic butter

Warm Triple Chocolate Brownie v 6.50
With warm chocolate sauce, vanilla ice cream & a chocolate flake

Warm Banoffee Doughnuts v 6.50
Salted caramel coated doughnuts with sliced banana, crumbled chocolate flakes & whipped cream

Salted Caramel and Chocolate Tart vg 6.50
Served with coconut ice cream. Or swap to clotted cream v

Bill's Ice Creams and Sorbet 4.95
Chocolate, strawberry, salted caramel & vanilla ice cream v
Coconut ice cream, lemon sorbet vg

DRINKS MENU

Cold drinks

Coke / Diet Coke /
Coke Zero 2.85

Peach and Fresh
Mint Iced Tea 2.95

Kingsdown Natural
Spring Water 3.75
Still or Sparkling 750ml

Bill's Pink Lemonade 3.75

Bill's Ginger Beer 3.75

Bill's Elderflower Pressé 3.75

Real Kombucha Royal Flush 4.50
A great non-alcoholic alternative to Prosecco.
Notes of white peach & rhubarb

Real Kombucha Dry Dragon 4.50
Hints of apple and citrus, a great alternative
to a crisp Sauvignon Blanc

Blackberry & Lavender
Cooler 4.75
Blackberry & lavender cordial, rhubarb purée &
cloudy apple juice, finished with sparkling water

Watermelon and Raspberry
Cooler 4.75
Watermelon & raspberry juice, orange
& Bill's Pink Lemonade

Elderflower and Mint TRIP 4.50
Lightly sparkling elderflower & mint drink with
15mg full spectrum CBD, l-theanine, ginseng,
lemonbalm, chamomile & rooibos

Peach and Ginger TRIP 4.50
Lightly sparkling peach & ginger drink
with 15mg full spectrum CBD, l-theanine,
chamomile, lemonbalm, ginseng & turmeric

We're proud to be bringing a new range of
CBD drinks to our menu. CBD is the non-
psychoactive extract from the cannabis
plant, which can provide a range of functional
wellness benefits to help you feel more
balanced. CBD can be great for reducing
stress, and relieving pain and inflammation.

COCKTAIL LIST

See separate
menu

Hot drinks

Bill's Pot of Tea 2.50
Tea for Two 3.50
English breakfast or Earl Grey

Tea and Infusions 1.95
Bill's peppermint, fresh mint, jasmine
green tea, chamomile or elderflower &
rose tea

Espresso
Single 2.40 | Double 2.70

Macchiato
Single 2.45 | Double 2.75

Americano 2.50

Mocha 2.95

Flat White 2.95

Latte / Cappuccino 2.75

Matcha and Coconut
Latte 3.25

Golden Latte 3.50
Turmeric, agave, ginger root, cinnamon,
black pepper & coconut milk

Hot Chocolate 2.95

Hot Chocolate
with Cream 3.25

Hip Hot Chocolate 3.95
Cacao, caramel, date syrup
& oat milk

Pressed juices

Supergreens 4.55
Cucumber, apple, mango,
spinach, lime & ginger

Superboost 4.55
Strawberry, apple, mint
& lemon

Golden Glow 4.55
Carrot, apple, orange
& ginger

Tropical 4.55
Pineapple, cantaloupe,
mango & passionfruit

FULL WINE LIST

See separate
menu

Low & No Alcohol

Bitter Orange and
Rhubarb Spritz 6.75
Rhubarb, grapefruit, bitter orange &
botanicals, finished with sparkling water

Everleaf Spritz 6.95
Everleaf bitter aperitif topped with light tonic

About Thyme 6.50
Elderflower, bergamot, lemon, thyme
& fennel cordial, finished with Dry
Dragon Real Kombucha

Deep Peach 6.95
Pink grapefruit, lemon verbena & earl grey
cordial, topped with peach & ginger TRIP

Virgin Mary 5.50
Big Tom spicy tomato juice & celery
served with Bill's Hot & Fruity sauce

Ceder's Classic and
Tonic 5.65
Non-alcoholic alt-gin spirit & tonic

Hayman's Small Gin,
served with Fever-Tree
Slimline Tonic 6.95
Cut down on alcohol without sacrificing on
flavour. Each serve contains just 0.2 units of
alcohol but still tastes like a full-flavour G&T.

Beer & Cider

Bill's Beer
275ml 4.0% 4.25

Meantime Pale Ale
330ml 4.3% 4.50

Meantime Yakima Red Ale
330ml 4.1% 4.50

Aspall Cyder
330ml 5.5% 4.95

Peroni
330ml 5.1% 4.50
660ml 5.1% 6.95

Peroni
*Pint 5.1% 5.50
*Half Pint 5.1% 3.00

Menabrea
330ml 4.8% 4.75

Low & non-alcoholic

BrewDog Nanny State
330ml 0.5% 3.95

Peroni Libera
330ml 0.0% 3.95

*Draft only available in selected
Bill's restaurants

Wines

By the glass 175ml

White

House White, Spain 5.25

Chardonnay Journey's End 'Haystack'
South Africa 7.25

Pinot Grigio La Maglia Rosa,
Italy 6.00

Sauvignon Blanc Valley of Spies,
New Zealand 7.95

Rosé

Lierre Rosé, Italy 5.95

Red

House Red, Spain 5.25

Malbec Tilia, Argentina 7.25

Rioja Crianza Castillo Clavijo,
Spain 6.50

Pinot Noir Giesen Vineyard
Selection, New Zealand 7.95