

COCKTAILS

APEROL SPRITZ WINE GLASS 9.80
Aperol topped with refreshing Prosecco, Fever-Tree soda & an orange slice

ELDERFLOWER & BRAMBLE SPRITZ WINE GLASS 9.20
Tanqueray London Dry Gin, Prosecco, lemon & elderflower cordial & a splash of soda

PASSION FRUIT MARTINI COUPE 9.95
Ketel One Vodka with Passoã passion fruit liqueur, passion fruit purée & pineapple juice

ESPRESSO MARTINI COUPE 9.80
Ketel One Vodka shaken with our cold brew coffee martini mix

STRAWBERRY MARGARITA ROCKS 9.80
Casamigos Blanco Tequila, strawberry purée & fresh citrus

BANANA COLADA TALL 9.55
Ron Santiago De Cuba Blanca Rum, banana liqueur mixed with coconut milk & pineapple juice

RHUBARB CRUMBLE SOUR TALL 9.55
Ron Santiago De Cuba Blanca Rum, shaken with a spiced blend of ginger & rhubarb

BILL'S BRUNCH MARTINI COUPE 9.80
All the flavours of raspberry jam on toast served with a little jam on toast. Made with Ketel One Vodka

SEEDLIP & RASPBERRY SPRITZ WINE GLASS 9.00
Seedlip Grove 42 served over ice with pink lemonade

TANQUERAY 0.0 & FEVER-TREE MEDITERRANEAN TONIC 9.00
Garnished with cucumber & mint

CRODINO SPRITZ WINE GLASS 6.50
A non-alcoholic sparkling & refreshing aperitivo

WHAT'S ON...

BRUNCH BUBBLES £20 BOTTLE OF PROSECCO 10am – 5pm EVERY SATURDAY & SUNDAY

BOTTOMLESS PANCAKES £9.95 EVERYDAY 3–5PM

WEEKDAY SET MENU 2 COURSE £17.50 3 COURSE £21.50 MONDAY – FRIDAY 11:30 – CLOSE (Ask your server)

NEWSLETTER

Be the first to hear all things Bill's
SIGN UP TO GET 20% OFF ON YOUR NEXT VISIT
bills-website.co.uk

WINE

SERVING SIZES 175ml | 250ml | BOTTLE

WHITE

MACABEO 7.25 / 8.25 / 23.95
Borchorno – Spain
CHENIN BLANC 8.10 / 9.50 / 28.25
Simonshof – South Africa
PINOT GRIGIO 8.75 / 10.25 / 29.95
Libbre – Italy
SAUVIGNON BLANC 9.25 / 12.00 / 35.00
Les templiers – France
CHARDONNAY 9.75 / 12.50 / 36.25
Maso di mezzo – Italy
VIOGNIER 28.00
Deakin estate – Australia
SAUVIGNON BLANC 43.50
Fiddlehead – New Zealand

SERVING SIZES 125ml | BOTTLE

SPARKLING

PROSECCO 8.50 / 34.50
Infinito – Italy
PROSECCO ROSÉ 38.50
Acquesi – Italy
CHAMPAGNE 75.00
Veuve clicquot brut – France

RED

PRIMAVERINA ROSSO 7.50 / 8.25 / 24.50
Italy
CARIGNAN/MERLOT 8.75 / 9.50 / 28.25
Le pinada – France
SHIRAZ 9.25 / 9.95 / 28.50
First fleet – Australia
PINOT NOIR 9.95 / 12.00 / 35.95
Les templiers – France
MALBEC 10.25 / 12.75 / 37.25
Punta de vacas – Argentina
CÔTES-DU-RHÔNE 36.50
Mazets de saint victor – France
PRIMITIVO 45.00
Codicci masserie – Italy

ROSÉ

PRIMAVERINA ROSATO 7.75 / 9.25 / 27.75
Italy
PINOT GRIGIO ROSÉ 38.25
Libbre – Italy
LADY A 10.45 / 13.50 / 49.00
Château la coste – France

BEER & CIDER

BILL'S CIDER 330ml 5.0% 5.95

CRAFT

ATLANTIS - NORTH BREWING 6.75
Pale ale 440ml 4.1%

SOFT DRINKS

COKE, DIET COKE OR COKE ZERO 3.60
RED BULL 4.40
Original or Sugar Free
RED BULL EDITIONS 4.40
Tropical or White Peach
FEVER-TREE SODA 3.65
Raspberry & Orange Blossom Soda or Pink Grapefruit Soda
NATURAL SPRING WATER 4.50
Still or Sparkling 750ml

MINDFUL DRINKS

These are CBD soft drinks. Deliciously refreshing, lightly sparkling & infused with natural adaptogens to help you unwind
ELDERFLOWER & MINT TRIP 5.50
PEACH & GINGER TRIP 5.50

BILL'S FRESH COOLERS

RASPBERRY & POMEGRANATE LEMONADE 4.75
CLOUDY ELDERFLOWER LEMONADE 4.75
TROPICAL LEMONADE 4.75
PINK LEMONADE 4.75
RHUBARB GINGER BEER 4.75
PEACH & FRESH MINT ICED TEA 4.65

GIN & TONICS

BILL'S HOUSE G&T 7.95
Tanqueray London Dry Gin with Fever-Tree Mediterranean Tonic, raspberry & lemon

TANQUERAY FLOR DE SEVILLA GIN WITH FEVER-TREE LIGHT TONIC 9.95
Garnished with orange slices

CHASE PINK GRAPEFRUIT & POMELLO GIN WITH FEVER-TREE TONIC 10.45
Garnished with grapefruit & lemon

TANQUERAY N° TEN GIN WITH FEVER-TREE INDIAN TONIC 10.95
Garnished with rosemary & blueberries

FEVER-TREE

MIX with the BEST

HOT DRINKS

POT OF TEA 3.45
English Breakfast OR Earl Grey

TEA INFUSIONS 3.25
Bill's peppermint, fresh mint, jasmine green, camomile or elderflower & rose tea

HOT CHOCOLATE 3.75
ADD CREAM 40p

ESPRESSO (SGL) 3.35 / (DBL) 3.90

MACCHIATO (SGL) 3.35 / (DBL) 3.90

AMERICANO 3.65

FLAT WHITE 4.00

LATTE 4.00

CAPPUCCINO 4.00

MOCHA 3.90

ADD HONEYCOMB, HAZELNUT OR CARAMEL SYRUP 50p

MATCHA COCONUT LATTE 4.75

BILL'S GOLDEN LATTE 4.75
Turmeric, agave, ginger root, cinnamon, black pepper & coconut milk

DAIRY-FREE MILKS
Soya or coconut.
Available at no extra cost

GLUTEN FREE

BRUNCH

LUNCH

DINNER

& DRINKS

Bill's

KEEP

IT

COLOURFUL

BILL'S IS CASHLESS

BRUNCH COCKTAILS

BILL'S BRUNCH MARTINI COUPE 9.80

All the flavours of raspberry jam on toast served with a little jam on toast. Made with Ketel One Vodka

RHUBARB CRUMBLE SOUR TALL 9.55
Ron Santiago De Cuba Blanca Rum, shaken with a spiced blend of ginger & rhubarb

NON-ALCOHOLIC

CRODINO SPRITZ WINE GLASS 6.50
A non-alcoholic sparkling & refreshing aperitivo

JUICES & SMOOTHIES

Our special cold-pressed juices are close to our greengrocer roots. We use 1/2 a kilo of fruit & veg in every glass. We hope you like them as much as we do!

SUPERGREENS 5.75
Cucumber, apple, mango, spinach, lime & ginger

TROPICAL 5.75
Pineapple, mango & passion fruit

CLOUDY APPLE JUICE 3.95

FRESHLY PRESSED ORANGE JUICE 3.95

THE IMMUNITY SMOOTHIE 5.75
Orange, lemon, ginger, turmeric, cayenne, banana & avocado

SUPERBERRY SMOOTHIE 5.75
Redcurrant, blueberry, strawberry, banana, lime & coconut

MOJU SHOTS

Body boosting bursts of goodness

GINGER SHOT 2.50
Cold-pressed fruit & ginger root shot, with acerola cherry powder

TURMERIC SHOT 2.50
Cold-pressed fruit & turmeric root shot, with black pepper & acerola cherry powder

BRUNCH 11.30AM UNTIL 5PM

BILL'S BIG BRUNCH 14.50
Two fried free-range eggs, smoked streaky bacon, Cumberland sausage, roasted plum tomatoes, avocado, mushrooms, hash browns, baked beans & toast

THE GARDEN PLATE 14.50
Two poached free-range eggs, halloumi, roasted plum tomatoes, charred red peppers, smashed avocado, hollandaise, mushrooms, hash browns, baked beans, pea shoots & toast

ADD BLUEBERRY PANCAKES FOR A WINNING COMBO 3.00

ULTIMATE BRUNCH BURGER 16.95
Beef patty, smoked streaky bacon, fried free-range egg, avocado, spinach & cheese sauce stacked in a gluten free bun. Served with rosemary salted fries

AVOCADO ON SOURDOUGH 11.25
Two poached free-range eggs, spicy cherry tomatoes, coriander & lime

STEAK EGGS & CHIPS 16.50
6oz minute steak served with rosemary salted fries & two fried free-range eggs

EGGS BENEDICT & FRIES 13.50
Two poached free-range eggs, Wiltshire ham & hollandaise sauce served on toasted sourdough

EGGS ROYALE & FRIES 14.50
Two poached free-range eggs, smoked salmon & hollandaise served on toasted sourdough

EGGS AVOCADO FLORENTINE & FRIES 13.50
Two poached free-range eggs, smashed avocado, spinach & hollandaise served on toasted sourdough

BILL'S BLUEBERRY PANCAKES

Bill's iconic pancakes: dangerously fluffy, famously moreish & sometimes bottomless. Choose a 5 stack of blueberry pancakes served with your topping of choice & pancake syrup

SMOKED STREAKY BACON 11.50 **BERRIES & WHIPPED VANILLA CREAM** 11.50

EXTRAS

SMASHED AVOCADO	2.30	VEGAN BACON	2.30
BAKED BEANS	1.80	VEGAN SAUSAGE	2.30
SMOKED STREAKY BACON	2.30	CHORIZO & CHILLI HONEY	3.85
SMOKED SALMON	3.85	HASH BROWNS	3.25
HALLOUMI	3.25	LOADED HASH BROWNS	4.50
FRIED POTATOES	2.30	Topped with smoked streaky bacon & cheese sauce	
CUMBERLAND SAUSAGE	2.30		



accredited by



FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN THE QR CODE. 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. 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 FSA recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. ① vegetarian ② vegan ③ nuts

DRINKS TO START

BILL'S HOUSE G&T 7.95
Tanqueray London Dry Gin with Fever-Tree Mediterranean Tonic, raspberry & lemon

PASSION FRUIT MARTINI COUPE 9.95
Ketel One Vodka with Passoã passion fruit liqueur, passion fruit purée & pineapple juice

ELDERFLOWER & BRAMBLE SPRITZ WINE GLASS 9.20
Tanqueray London Dry Gin, Prosecco, lemon & elderflower cordial & a splash of soda

STARTERS

KOREAN FRIED CAULIFLOWER 7.50
Crispy cauliflower tossed in gochujang with sesame, coriander & pickled cucumber

HALLOUMI 7.95
Fried halloumi cheese drizzled with chilli honey & nigella seeds

MAINS & SALADS

8oz CHARGILLED RUMP STEAK 25.50
21 day aged pavé rump steak served with rosemary salted fries, garlic butter, roast tomato & dressed pea shoots

ADD PEPPERCORN SAUCE/ BÉARNAISE TRUFFLE & RED WINE JUS 2.30

DUCK CURRY 16.50
A spicy duck curry with butternut squash, tomato, sugar snap peas & spinach. Served with coconut rice, pickled red cabbage, turmeric pickled onions & mint yoghurt

SHAWARMAS

An unwrapped shawarma marinated in a blend of herbs & spices. Served with garlic flatbread, chopped salad, house pickles, chillies, mint yoghurt & hummus

HALLOUMI SHAWARMA 15.50

CHICKEN SHAWARMA 15.50

NIBBLES

GREEN HALKIDIKI OLIVES 4.25

BILL'S SPICED TORTILLAS 4.50
Served with smashed avocado

ROASTED FLATBREAD 4.95
Rosemary & herb **OR** Chilli & garlic

CHORIZO & CHILLI HONEY 5.75
With toasted flatbread

ROAST SQUASH HUMMUS & FLATBREAD 5.25
Topped with pumpkin seeds & drizzled with olive oil

BUFFALO MOZZARELLA SALAD 8.75
Buffalo mozzarella, basil pesto, shaved courgette, pine nuts & extra virgin olive oil

TUNA STEAK 19.50
Mediterranean style tuna steak. Served with crushed new potatoes, halkidiki olives, chargrilled red peppers & capers

BILL'S FISH PIE 16.95
Salmon, king prawns & smoked haddock baked in a cream sauce topped with chive mash & cheese

AUBERGINE & MOZZARELLA PARMIGIANA 15.95
Baked aubergine, Parmesan, spinach & tomato sauce topped with green basil pesto & creamy Buffalo mozzarella. Served with fried potatoes & basil aioli

SIDES

FRIES 4.50

SWEET POTATO FRIES 4.85

ROASTED FLATBREAD 4.95
Rosemary & herb **OR** Chilli & garlic

BILL'S HOUSE SALAD 4.75

HALLOUMI FRIES 5.50
With chilli honey

SHARER

A vibrant platter of tasty bites made for sharing

VEGGIE SHARER 15.25
Chilli honey halloumi, roast squash hummus, chilli corn ribs, tzatziki, flatbread, pickles & olives

KING PRAWN, AVOCADO & MANGO COCKTAIL 8.95
Mango, chilli & lime salsa, avocado & king prawns topped with cocktail sauce & served with Bill's spiced tortillas

CLASSIC CHICKEN CAESAR 14.95
Grilled chicken with romaine lettuce, creamy Caesar dressing & Parmesan

THE HIPPY BOWL 14.95
Ancient grains, avocado, oasted squash, spicy cherry tomatoes, baby spinach & chimichurri sauce topped with chilli corn ribs & crispy tortillas

SANTORINI SALAD 13.95
Bill's take on a Greek salad. Watermelon, feta cheese, mint, olives, cucumber, red onion, tomato, pumpkin seeds & date molasses

SWAP TO VEGAN FETA

DIPS Spicy BBQ, Gochujang ketchup or Roast garlic & basil aioli 1.55 EACH 4.00 ALL 3

GARLIC BUTTERED GREENS 4.85
Courgette, sugar snaps & peas topped with pea shoots & toasted pumpkin seeds

CHILLI CORN RIBS 4.75
Fried corn ribs with tajin seasoning, coriander & lime

CELERIAC & APPLE SLAW 4.25
Celeriac, apple & white cabbage slaw

BURGERS

HALLOUMI BURGER 14.95
Chargrilled red peppers, hummus, red onion, sweet chilli sauce & pea shoots on a gluten-free bun served with garlic & basil aioli & rosemary salted fries

BILL'S CLASSIC BURGER 14.95
A crowd-pleasing classic that's earned its stripes. Beef patty, tomato, lettuce, secret sauce & red onion in a gluten-free bun with house pickles & rosemary salted fries

LOADED FRIES

KOREAN LOADED FRIES 6.75
Fries loaded with spicy gochujang ketchup, cheese, chilli & spring onion

BBQ & BACON LOADED FRIES 6.75
Fries loaded with BBQ sauce, smoked bacon & cheese

UPGRADE TO LOADED FRIES 2.00
Korean **OR** BBQ & Bacon

ADD TOPPINGS

CHEESE	1.80
SMOKED STREAKY BACON	2.30
VEGAN BACON	2.30
SMASHED AVOCADO	2.30

DESSERTS

LEMON MERINGUE PIE SUNDAE 7.50
Whipped vanilla cream, oaty crumble, meringue pieces & Sicilian lemon topped with lemon sorbet

TRIPLE CHOCOLATE BROWNIE 7.75
With warm chocolate sauce, vanilla ice cream & a chocolate flake

ICE CREAMS & SORBET (2) 4.50 (3) 6.50
Chocolate, strawberry, salted caramel & vanilla
Coconut ice cream, lemon sorbet

MINI DESSERTS

SALTED CARAMEL & CHOCOLATE BROWNIE POT 4.65

MANGO CHEESECAKE POT 4.65

DRINKS TO FINISH

ESPRESSO MARTINI COUPE 9.80
Ketel One Vodka shaken with our cold brew coffee martini mix

BANANA COLADA TALL 9.55
Ron Santiago De Cuba Blanca Rum, banana liqueur mixed with coconut milk & pineapple juice