

## • To Share •

### Sharing platter

- Serrano • Cornichons • Olives • Isle of Mull cheese •  
• Salami • Piccalilli • Rocket • Sourdough •

• 15 •

## • To Start •

**Soup** [v] 6  
Heritage tomato, with Sussex farmhouse cheddar rarebit

**Burrata** [v] 7  
Baby spinach, horseradish, cured heritage beetroot

**Oxtail Bon Bon** 6  
Horseradish and paprika dip

## • Sides •

- Jersey Royals • Chips • Green beans •  
• Rocket salad •
- Heritage tomato salad • Shallot onion rings •  
• Brassica cabbage in chilli oil • Mash •  
• Truffle & parmesan chips •

• 4 •

[VG] Vegan [V] Vegetarian

## • Mains •

**Lamb** 12  
Braised Surrey lamb in Chapel Down Pinot Noir ragu,  
homemade pappardelle pasta

**Fishcake** 11  
Finnan haddie and mackerel, free range poached egg,  
spinach and hollandaise

**Avocado & Quinoa Grain Bowl** [VG] 10  
Pomegranate and nigella seeds salad

**Fish & Chips** 12  
London battered fish, triple cooked chips,  
mushy peas

**Butterhead House Salad** [V] 10  
Salad leaves, asparagus, heritage tomatoes,  
honey & mustard dressing add chicken 2

## • Steaks •

21 DAY AGED GRASS FED SURREY FARM BEEF  
Grilled in our unique way

**Fillet 224g** 26

**Ribeye 224g** 19

**Flat Iron 224g** 14

Sauces: Peppercorn • Beef dripping • Béarnaise

## • 144 Dirty Burgers •

100% GROUND SURREY FARM, GRASS FED BEEF

**Beef** 13  
Two premium homemade burgers, crispy bacon, Mayfield Swiss  
cheese, baby gem, tomato, crispy shallot rings, gherkin, home-  
made Richmond tomato jam, beer sourdough bun & chips

**Chicken** 12  
Creedy Carver butterfly chicken burger with panko crumbs,  
pulled leg meat, fennel slaw, dill cucumber, beer sourdough  
bun & chips

**Jackfruit** [VG] 12  
Cajun jackfruit burger with red cabbage and apple slaw,  
vegan cheese, beer sourdough bun & chips

## • Desserts •

**Bakewell Tart** 6  
Made with blueberry jam and clotted cream

**Valrhona Chocolate Mousse** [VG] 7  
With honeycomb crunch

**Lemon Meringue Knickerbocker Glory** 7

**Rhubarb Bread & Butter Pudding** 7

**Ice Creams & Sorbets** per-scoop 2  
Ice cream: almond crunch [VG], chilli chocolate, salted caramel  
Sorbet: lemon, gin and tonic, strawberry and mint

**Surrey & Borders Cheeses** 9  
Tornegus, Stinking Bishop stilton, Capricorn Goats cheese,  
quince and crackers

A 'Turf to Table' inspired menu  
that changes with the seasons.

With the emphasis on reducing the  
environmental footprint, whenever possible  
our produce is sourced locally and follows  
natural seasonal trends.

Celebrating traditional British ingredients  
our menu strives to bring 144 On The Hill into  
this genre of cooking with passion, style and  
consideration to the local environment.

We are unable to guarantee that food is completely allergen free.  
For those with special dietary requirements or allergies who may wish to  
know about the food ingredients used, please ask your server.

## • LUNCH •