

14 HILLS

STARTERS

MEZZE V hummus, tzatziki, babaganoush, seeded crackers	9.00
BURRATA V heirloom tomatoes, shallots Oporto vinegar & basil	10.50
CRUNCHY SUMMER SALAD VG baby gem, radish, cherry tomatoes, asparagus sugar snap, citrus dressing add poached lobster half 16.00 / whole 30.00	10.00
TUNA TARTARE yellow fin tuna, avocado, crispy wonton tomatoes concasse, sesame & soy dressing	15.00
PATE homemade pork & chicken pate, piccalilli, sourdough bread	11.50

MAINS

RISOTTO V fennel, saffron arborio rice	24.50
KIEV free range chicken breast, hispi cabbage roast garlic butter, parsley mayo	23.50
RIBEYE 300 gr 28 days dry aged, Aberdeen angus cross Peppercorn or Bearnaise add seared foie gras 4.50 supplement	32.00
SEA BREAM grilled, freekeh rice, peach & rose harissa	26.50
HALIBUT Provençal ratatouille, basil	32.00

DESSERTS

FONDANT white chocolate, pistachio red currant ice cream	8.00
PANNACOTTA elderflower & blackberries	8.00
CITRUS MERINGUE TART lemon grass curd, ginger, strawberry sorbet	8.00
SELECTION OF 3 CHEESES tomato & cherry chutney, homemade crackers	10.00
ICE CREAM & SORBET made in house selection	7.00

SIDES

POMME FRITES rosemary Maldon salt	5.00
GREEN BEANS extra fine, tarragon	5.00
BABY GEM horseradish & buttermilk	5.00
TOMATO SALAD onion, extra virgin olive oil & basil	5.00

Please inform your waiter of any allergy or dietary requirements when making your order. VG- suitable for vegan requirements, V- suitable for vegetarian requirements
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness
12.5% discretionary service charge will be added to your bill. Prices include VAT

W I N E B Y T H E G L A S S

<i>C H A M P A G N E</i> 125ml		<i>R E D</i> 175ml		<i>S W E E T</i> 100ml	
<i>Taittinger Brut Réserve NV</i>	15.00	<i>Grenache, Yalumba Estate 'Old Bush Vine'</i> <i>Barossa Valley, Australia 2016</i>	8.50	<i>Royal Tokaji Late Harvest</i> <i>Tokaji Hungary, 2017</i>	9.50
<i>Taittinger Prestige Rosé NV</i>	18.00	<i>Tempranillo, Ramon Bilbao 'Monte Llano'</i> <i>Rioja, Spain 2017</i>	10.00	<i>Sauternes, Château Guiraud</i> <i>'Petit Guiraud' Bordeaux, France, 2016</i>	13.00
<i>Laurent-Perrier Rosé NV</i>	21.00	<i>Pinot Noir, Bourgogne Vallet Frères</i> <i>Burgundy, France, 2018</i>	14.00	<i>Royal Tokaji Blue Label 5 Puttonyos</i> <i>Tokaji, Hungary, 2013</i>	14.50
<i>Ruinart Blanc de Blancs NV</i>	23.00	<i>Malbec, Bodega Catena Zapata 'Vista Flores'</i> <i>Mendoza, Argentina, 2017</i>	16.00		
<i>S P A R K L I N G</i> 125ml		<i>Bordeaux Blend, Lussac St-Emilion,</i> <i>Château Lyonnat, Bordeaux, France</i>	17.50	<i>F O R T I F I E D 100ml</i>	
<i>Chandon Brut Mendoza, Argentina, NV</i>	11.00			<i>Graham's Six Grapes Ruby Port</i> <i>Douro, Portugal, NV</i>	7.00
<i>Nyetimber 'Classic' Sussex, England, NV</i>	14.00			<i>Graham's Quinta dos Malvedos</i> <i>Douro, Portugal, 2006</i>	11.00
<i>Nyetimber Rosé Sussex, England, NV</i>	16.00	<i>CORAVIN SELECTION</i> 175ml		<i>Graham's Tawny Port</i> <i>Douro, Portugal, 10YO</i>	13.00
<i>W H I T E</i> 175ml		<i>W H I T E</i>			
<i>Chardonnay, Star Crossed</i> <i>Victoria, Australia, 2018</i>	7.50	<i>Riesling, Domaine Weinbach 'Schlossberg'</i> <i>Grand Cru, Alsace, France, 2017</i>	28.00		
<i>Chenin Blanc, Seriously Cool</i> <i>Stellenbosch, South Africa</i>	9.00	<i>Chardonnay, Meursault 'Les Tessons'</i> <i>Michel Bouzereau, Burgundy, France, 2017</i>	30.00		
<i>Pinot Gris, Sharpham Vineyard</i> <i>Devon, England, 2018</i>	12.00	<i>R E D</i>			
<i>Sauvignon Blanc, Sancerre Dom. Millet</i> <i>'Les Chênes Marchands'</i> <i>Loire Valley, France, 2018</i>	14.00	<i>Barolo DOCG, Azienda Agricola Ascheri</i> <i>Piemonte, Italy, 2015</i>	24.00		
<i>Sauvignon Blanc, Cloudy Bay</i> <i>Marlborough, New Zealand, 2019</i>	18.00	<i>Cabernet Blend, Margaux</i> <i>Château Marquis d'Alesme Bordeaux</i> <i>France, 2016</i>	30.00		
<i>R O S E</i> 175ml					
<i>Château de Minuty 'M de Minuty'</i> <i>Provence, France, 2018</i>	13.00				

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