

14 HILLS

LOVE BUBBLES

Taittinger Brut Reserve NV	72.00
Taittinger Prestige Rosé NV	98.00
Chandon Brut Mendoza, Argentina, NV	55.00
Nyetimber Classic Cuvée Sussex, England, NV	79.00
Nyetimber Rosé Sussex, England, NV	88.00

STARTERS

ROYALE soft poached egg, smoked salmon muffin, hollandaise	10.00
BENEDICT soft poached egg, smoked ham hock muffin, hollandaise	8.00
AVOCADO VG smashed avocado, salsa cruda, poached egg muffin, hollandaise	9.00
PATE homemade pork & chicken pate, piccalilli, sourdough bread	11.50
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 supplement	10.00

MAINS

SUCCOTASH corn, bleck beans, mushrooms & tomato feta, jalapeño, scrambled eggs	22.00
BUCKWHEAT PANCAKES streaky bacon, maple tuile brown butter maple syrup	18.00
RISOTTO VG available fennel, saffron arborio rice	24.50
WAFFLES seared duck liver, roast peach	28.00
STEAK & EGGS hanger steak, fried eggs, crispy potatoes Café de Paris butter	29.50
SEA BREAM grilled, freekeh rice, peach & rose harissa	26.50
VEGAN HASH VG crispy potatoes, piquillo peppers sun dried tomato spinach, fine herbs, balsamic glaze	18.00

SIDES 5.00

POMME FRITES rosemary Maldon salt
GREEN BEANS extra fine, tarragon
BABY GEM horseradish & buttermilk
TOMATO SALAD onion, extra virgin olive oil & basil
BACON crispy rare breed streaky bacon

DESSERTS

FONDANT white chocolate, pistachio red currant ice cream	8.00
PANNA COTTA 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

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

C H A M P A G N E
125ml

Taittinger Brut Réserve NV	13.50
Taittinger Prestige Rosé NV	16.00
Laurent-Perrier Rosé NV	19.00
Ruinart Blanc de Blancs NV	23.00

S P A R K L I N G
125ml

Chandon Brut Mendoza, Argentina, NV	10.00
Nyetimber 'Classic' Sussex, England, NV	13.00
Nyetimber Rosé Sussex, England, NV	15.00

W H I T E
175ml

Chardonnay, Star Crossed Victoria, Australia, 2018	7.50
Pinot Gris, Sharpham Vineyard Devon, England, 2018	12.00
Sauvignon Blanc, Sancerre Dom. Millet 'Les Chênes Marchands' Loire Valley, France, 2018	14.00
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand, 2019	18.00

R O S E
175ml

Château de Minuty 'M de Minuty' Provence, France, 2018	13.00
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R E D
175ml

Grenache, Yalumba Estate 'Old Bush Vine' Barossa Valley, Australia 2016	8.50
Tempranillo, Ramon Bilbao 'Monte Llano' Rioja, Spain 2017	10.00
Pinot Noir, Bourgogne Vallet Frères Burgundy, France, 2018	14.00
Malbec, Bodega Catena Zapata 'Vista Flores' Mendoza, Argentina, 2017	16.00

Bordeaux Blend, Lussac St-Emilion Château Lyonnat, Bordeaux, France	17.50
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C O R A V I N S E L E C T I O N
175ml

Riesling, Domaine Weinbach 'Schlossberg' Grand Cru, Alsace, France, 2017	28.00
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Chardonnay, Meursault 'Les Tessons' Michel Bouzereau, Burgundy, France, 2017	30.00
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R E D

Barolo DOCG, Azienda Agricola Ascheri Piemonte, Italy, 2015	24.00
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Cabernet Blend, Margaux Château Marquis d'Alesme Bordeaux, France, 2016	30.00
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S W E E T
100ml

Royal Tokaji Late Harvest Tokaji Hungary, 2017	9.50
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Sauternes, Château Guiraud 'Petit Guiraud' Bordeaux, France, 2016	13.00
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Royal Tokaji Blue Label 5 Puttonyos Tokaji, Hungary, 2013	14.50
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F O R T I F I E D 100ml

Graham's Six Grapes Ruby Port Dauro, Portugal, NV	7.00
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Graham's Quinta dos Malvedos Dauro, Portugal, 2006	11.00
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Graham's Tawny Port	13.00
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