14 HILLS

BREAD & BUTTER 654 kcal 3
Warmed sourdough bread, salted French butter

STARTERS

CONSOMMÉ (vg) 567 kcal Wild mushroom consommé, black truffle King oyster mushroom, pearl barley and chestnuts	13
BURRATA (v) 995 kcal Buffalo milk burrata, fresh basil pesto, pine broad beans, smoked tomatoes, croutons	16
OYSTER 43 kcal (each) Jersey rock oyster aged sherry vinegar mignonette	4
CRAB 202 kcal Cornish crab salad, brown crab mayonnaise English asparagus, grapefruit, granny smith apple	17
SMOKED SALMON 293 kcal Highland cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar	16
TARTARE 201 kcal Westholme Wagyu beef tartare, Soy tallow dressing Hen of the woods mushroom, potato crisps	18
CAVIAR 380 kcal / 432 kcal King's Oscietra caviar, crème fraiche, warm blinis	10g / 30g 40 / 85

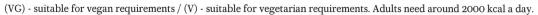
MAINS

GNOCCHI (vg) 567 kcal	26		
Rice flour gnocchi, tenderstem broccoli, garlic		CHATEAUBRIAND (for two) 3730 kcal	45 per person
pickled chillies, extra virgin olive oil, pine kernels		550g Black Hereford Chateaubriand, baby gem, chips	
		béarnaise and peppercorn sauce	
HALIBUT 782 kcal	36	Add five garlic prawns 363 kcal	+16
Seared fillet of halibut, fondant potato			
Shetland mussel fricassee, roasted bone sauce		TOMAHAWK (for two) 6006 kcal	60 per person
		1kg Salt-aged west country Tomahawk	oo per person
HAKE KYIV 2008 kcal	29	chips, baby gem, béarnaise and peppercorn sauce	
Cornish Hake, wild garlic butter, daikon radish		Add five garlic prawns 363 kcal	+16
miso mayonnaise, beurre blanc		ridd five garne prawns 303 kcar	10
SEA BREAM 494 kcal	34		
Seared fillet of sea bream, fregola, garlic prawns		SIDES	
tarragon, langoustine bisque, smoked caviar		MIXED LEAF SALAD (v) 39 kcal	6
		Mixed seasonal leaves, sherry vinaigrette	
CHICKEN 1425 kcal	33		
Sutton Hoo chicken and truffle ballotine, morels		FENNEL & ORANGE (v/vg) 263 kcal	7
white and green asparagus, chicken jus		Shaved raw fennel, spring onion, oranges	
SIRLOIN 1238 kcal	45	GREEN BEANS (v/vg) 342 kcal	8
300g, 42 day dry-aged, Black Angus, baby gem,		Extra fine green beans, tarragon butter	
béarnaise			
Add five garlic prawns 363 kcal	+16	ARTICHOKES (v/vg) 523 kcal	6
		Roasted Jerusalem artichokes, onion and fennel	
LAMB 1143 kcal	37		
Herdwick cannon of lamb, creamed potatoes		POTATO MOUSSELINE (v) 473 kcal	6
petit pois à la Fraçaise, bacon, minted red wine jus		Creamed potato purée	
BEEF FILLET 1404 kcal	43	POMMES FRITES (vg) 1011 kcal	7
200g Hereford beef fillet, celeriac and coffee purée		Chips, garlic and rosemary sea salt	

TO SHARE

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

caramelised shallot, sauce Perigourdine





Life's a picnic