14 HILLS

BRUNCH 2 COURSES £38 3 COURSES £42

FIRST BITES

TIROPITA (v) $_{703\,\mathrm{kcal}}$ Baked feta, crispy filo pastry, chilli and orange honey, charred pepper ketchup, sesame

OCTOPUS 471 Kcal Char-grilled octopus hot dog, caramelised onions anchovy mustard, crispy shallots, brioche roll

RÖSTI 414 kcal London oak-smoked salmon, potato rösti crème fraiche, lime, capers, dill, Avruga caviar

DOUGHNUT 1118 kcal Warm sugared Doughnut, pork bacon, sriracha & honey, crispy shallots

MUSHROOM TOAST (vg) 483 kcal Sautéed wild mushrooms, sourdough bread, truffled oat bechamel, shaved Winter truffle

FRIED MAITAKE (vg) 746 kcal Crisp fried hen of the woods mushroom, radish salad, chilli soya mayo, spring onion

CROQUETTES (v) 842 kcal Aged Montgomery cheddar and black truffle croquettes smoked tomato chutney

SECOND BITES

TURKISH EGGS (v) 692 kcal Poached Clarence Court eggs, citrus yoghurt apricot harissa, dill, sunflower seed dukkah, flat bread

DUCK FRENCH TOAST 1421 kcal
Baked all-butter brioche pain perdu,
maple glazed smoked duck bacon, pan-fried duck egg

BENEDICT 1627 kcal Cornish white crab benedict, wilted spinach, tarragon, grapefruit hollandaise, timut pepper

LOBSTER BUN 703 kcal Native lobster and prawns, sambal cocktail sauce smoked tomatoes, baby gem, brioche bun

L.A. BAGEL 898 kcal Garlic butter bathed poppy seed bagel, whipped cream cheese, sliced salumi, rocket

PORK BELLY 599 kcal Pork belly, grilled ciabatta, mustard mayonnaise, leaf salad

TEMPURA CAULIFLOWER (vg) 830 kcal Crispy glazed cauliflower, sesame seeds coconut yoghurt, cucumber, dressed leaves

 $\label{eq:gnocchi} GNOCCHI\ (vg)\ _{567\,kcal}$ Rice flour gnocchi, tenderstem broccoli, garlic pickled chillies, extra virgin olive oil, pine kernels

SWEET BITES

PINEAPPLE (vg) 546 kcal

Spiced poached pineapple, pear and lime compote, banana and passionfruit sorbet

RASPBERRY KISS 522 kcal Raspberry crémeux, passion fruit, mango compote

BLACK FOREST (v) 361 kcal Chocolate choux bun, Morello cherry sorbet chantilly cream, Amarena cherries

CRÈME BRULEE (v) 560 kcal Spiced rum crème brûlée, shortbread biscuit

AFFOGATO (v) 431 kcal Vanilla ice cream, chilled espresso espuma, meringue coco nib tuille, Kahlua

CRUFFIN (v) 848 kcal Sugared croissant muffin, mixed berries chocolate crème pâtissiere, Anglaise

SIDES

CHIPS (vg) 1008 kcal
Rosemary and garlic salt

MIXED LETTUCE (v) 140 kcal

Vinaigrette

Life's a picnic

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.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant and will only accept card payments.



Feast your eyes