

# Sipping Through the Skies

## A Wine Flight Tasting Menu at 14 Hills £65

Cloud Nine Collection £35

Skyline Sippers £70

**Jersey rock oyster, mignonette, celery granita** 33 kcal

C. Chandon Brut NV - Mendoza - Argentina

S. Lanson Pere & Fils Brut NV - Champagne - France

**Fleur des Marais Salants goat's cheese, pine nut, confit courgettes, shallots** 182 kcal

C. Sancerre - Domaine du Pre Semele - Loire Valley - France 2022

S. Pouilly-Fume - Domaine Bouchie-Chatellier - Loire Valley - France 2022

**Seabream, garlic prawn fregola, langoustine bisque** 468 kcal

C. Grüner Veltliner - Franz & Friends - Weingut Türk - Kremstal - Austria 2022

S. Chablis 1er Cru - De la Motte - Burgundy - France 2022

**Corn-fed chicken, polenta, charred corn, tarragon salsa** 780 kcal

C. Bourgogne Pinot Noir - Domaine Fichet - Burgundy - France 2023

S. Pinot Noir - Greywacke - Marlborough - New Zealand 2021

**Milk chocolate cremeux, morello cherries, Urfa chilli** 516 kcal

C. Oremus Tokaji Late Harvest - Vega Sicilia - Hungary 2018

S. Riesling - Cordon Cut - Mount Horrocks - Clare Valley - Australia 2022

Dishes subject to change.

All wines are served in 100ml except for sparkling in 125ml.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

15% service charge will be added to your bill.