

— 14 HILLS —



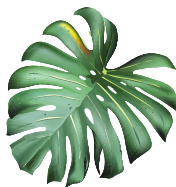
## BAR SNACKS

OYSTER 33 kcal Colchester rock oyster aged sherry vinegar mignonette	4.00 each
+ GLASS OF LANSON CHAMPAGNE 125ml	16.00
NUTS <sup>(vg)</sup> 617 kcal Mixed salted nuts	5.00
OLIVES <sup>(vg)</sup> 199 kcal Lemon and garlic Provençal olives	5.00
CRACKERS <sup>(vg)</sup> 453 kcal Light chilli rice crackers	5.00
PICOS <sup>(vg)</sup> 193 kcal Mini Spanish basil breadsticks	6.00
PARMESAN 322 kcal Crispy baked parmesan crisps	6.00



## BAR SNACKS

CHIPS <sup>(v/vg)</sup> 1405 kcal	8.00
Rosemary and garlic, truffle mayo	
HUMMUS <sup>(vg)</sup> 752 kcal	8.00
Tomato and red pepper hummus, grissini	
SALUMI 986 kcal	10.00
Plate of sliced cured meats, cornichons, bread boule	
KINGS CAVIAR (380/432 kcal)	10g /30g
Oscietra Caviar, Blinis, Crème fraiche	40 / 85
CHEESE (335-360 kcal)	8
Your choice of one house cheese, pear chutney and crackers	
CHEESE BOARD (to share) 843 kcal	20
Our selection of five British & French cheeses	
Kidderton Ash, Cornish Yarg, Tomme Aux 7 Fleurs, Baron Bigod, Bleu de Causse	



Please inform your Waiter or Bartender of any allergy or dietary requirements when making your order.

Prices include VAT.

13.5% discretionary service charge will be added to your bill.

Adults need around 2000 kcal a day.



14 HILLS

COCKTAILS

£15 EACH

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**THIRSTY PANDA**

*No3 Gin, Yuzu Sake, Grapefruit Juice, Coconut Puree, Lemon Juice*

**LOST IN THYME**

*No3 Gin thyme infused, Aperol, Montenegro, Lemon Juice, Sugar Syrup*

**SANCERRE-JE**

*No3 Gin, Sancerre, Lime juice, Homemade Strawberry & Basil Syrup*

**CHAMOMILE ME CRAZY**

*No3 Gin camomile infused, Italicus, Noilly Prat, Lemon Juice, Sugar Syrup*

**LONDON MULE**

*No3 Gin, Lime Juice, Angostura Bitters, Sugar Syrup,  
Fever-Tree Ginger Beer*

**BRAMBLE**


*No3 Gin, Lemon Juice, Sugar Syrup, Creme de Mure*

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NO:  
3  
LONDON DRY GIN

@14HILLSLDN

@NO3GIN



## SIGNATURE COCKTAILS

### My Muse 18.00

Casamigos reposado, Kah blanco, Don Julio anejo, Lost Explorer Mezcal, rhubarb  
bitters, agave, lime, oat milk, lychee puree, guava juice

### Hidden Gems 15.00

Tarquin's rhubarb gin, Chambord, cranberry juice, honey syrup, citrus,  
Fever - Tree Italian Blood Orange Soda Water

### Soirée 14.00

Roku gin, lime & basil cordial, gomme syrup, peppermint bitters

### Citrus Symphony 15.00

Sauvelle vodka, Italicus Rosolio di Bergamotto, pineapple & citrus  
Taylor's Velvet Falernum, lemongrass & ginger cordial, chocolate bitters



## SIGNATURE COCKTAILS

### Guava Groove 15.00

Damoiseau Blanc Rhum, Damoiseau Guava, Aperol,  
citrus, ginger syrup, Angostura bitters

### Quick one 15.00

Haku vodka infused kaffir, Sipsmith gin, Taylor's Velvet falernum,  
citrus, hibiscus syrup, spice mix, Angostura bitters

### Midnight in Paris 16.00

Grey Goose Strawberry & Lemongrass, Lillet Rosé, Gabriel Boudier ginger liqueur,  
Fever - Tree Pink Grapefruit Soda Water

### Time Travel 15.00

Remy Martin VSOP, Flor de Caña 12,  
agave & thyme syrup, citrus

### Volare 9.00

Clarified punch with, Martini Riserva Speciale Rubino, Aperol, Angostura orange  
bitters, fresh ginger, Crodino



## SIGNATURE COCKTAILS

### Afterglow 15.00

Havana 3, Havana 7, apricot puree, citrus, sage syrup,  
black walnut bitters

### Liquid Exchange 15.00

Makers Mark infused with moroccan mint tea & pink peppercorn,  
Gabriel Boudier peach liqueur, citrus, hibiscus syrup, grapefruit & tonka bitters

### Strawberry Hill 16.00

Grey Goose infused strawberries, Tanqueray 10, Cointreau, citrus, gomme syrup

### Gentleman's Club No.2 16.00

Toki Blended Japanese, Jura 10, Woodford Reserve, Gabriel Boudier banana  
liqueur, maple syrup, coconut, spiced oak smoke



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## UNFORGOTTEN CLASSICS

### Lychee Martini 15.00

Sauvelle Vodka, Gabriel Boudier lychee, lychee puree, fresh lime

### Negroni 15.00

Tanqueray 43 gin, Campari, Martini Riserva Speciale Rubino

### Vesper 16.00

The Botanist gin, Ciroc vodka, Lillet Blanc

### French 75 14.00

Cambridge Dry gin, citrus, gomme syrup, bubbles

### Aperol Spritz 14.00

Aperol, Fever-Tree Soda, bubbles



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## ALCOHOL-FREE COCKTAILS

Good Behaviour 10.00 75 kcal

Everleaf Mountain, fresh lime, lychee, gomme syrup

Fragaria Sour 10.00 94 kcal

Caleno Light & Zesty, fresh lime, strawberry, gomme syrup

Cirasa Fizz 10.00 88 kcal

Caleno dark & spicy, fresh lime, Morello cherry, gomme syrup

Fever-Tree Soda Water

Sworn Off 10.00 87 kcal

Everleaf Marine, fresh lime, Pomegranate, mixed berries, gomme syrup

## NON-ALCOHOLIC APERITIVO

Crodino 8.00 115 kcal



## GIN & TONIC EXPERIENCE

### Bordeaux Noble Rot Gin & Fever-Tree Elderflower Tonic 17.50

Vintage gin made from a blend of green cardamom distillates, jasmine flowers, and fresh citrus fruits. This terroir gin with a very floral aromatic profile is sweetened with the sugar naturally present in Sauternes wines. Its name is a vibrant tribute to the miraculous mushroom that allows every year during late harvests to produce this exceptional sweet wine.

### Malfy 'Rosa' & Mediterranean Fever-Tree Indian Tonic 16.50

Very attractive nose with typical London Dry characters with some slight spicy notes. Crisp and fresh on the nose and equally so in the mouth. Some tangy notes in the mouth add extra freshness to the traditional characters. Fairly complex. Good balance of all components and racy, fresh finish.

### No.3 London Dry & Fever-Tree Mediterranean Tonic 17.50

Meticulously distilled in a 100-year-old, brick-encased, copper pot still. Achieving the perfect balance of juniper - citrus - spice. With just the right amount of coriander, angelica root, cardamom, grapefruit, sweet orange peel and - of course - juniper, No. 3 is a gin that perfectly balances 3 key flavours: Juniper, Citrus and Spice.



## GIN & TONIC EXPERIENCE

### Cambridge Dry Gin & Fever-Tree Light Tonic 16.00

The world's first gin to focus solely on Japanese botanicals, with these exciting and unusual flavours, which were only accessible because of Cambridge Distillery's low-temperature distillation processes. Japanese Gin is made using six botanicals: juniper, shiso leaf, sesame seeds, cucumber, sansho and yuzu: each distilled individually in a vacuum, then blended for exceptional purity of flavour.

### Tarquin's Rhubarb & Raspberry & Fever-Tree Light Tonic 18.50

Indulge in the exquisite blend of Tarquin's Rhubarb & Raspberry, a tantalizing infusion of tart rhubarb and succulent raspberry. Crafted with the finest botanicals, this handcrafted gin boasts a vibrant pink hue and a harmonious balance of fruity sweetness and zesty freshness. A delightful journey for your taste buds.

### Monkey 47 & Indian Fever-Tree Indian Tonic 20.00

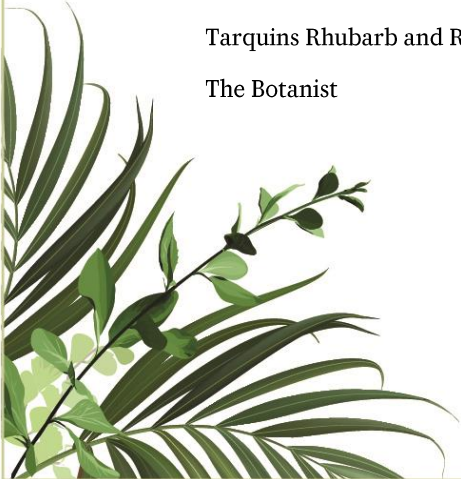
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## SPIRITS

### GIN

	50ml
Aviation	12.00
Cambridge Dry Gin	11.50
Cambridge Truffle Gin	18.00
Gin Mare	15.00
Hendricks	12.50
Hendricks Neptunia	13.00
Mirabeau Dry Rose Gin	13.00
Malfy 'Rosa'	12.00
Monkey 47	15.50
No. 3 London Dry Gin	14.00
Suntory Roku	13.00
Sipsmith	13.00
Tanqueray 43	10.50
Tanqueray 10	12.00
Tarquins Rhubarb and Raspberry	14.00
The Botanist	14.75



## SPIRITS

### VODKA

	50ml
Absolut Vanilla	10.00
Absolut Citron	10.00
Absolut Peppar	10.00
Ciroc	11.00
Grey Goose	12.00
Grey Goose Essences 'Strawberry & Lemongrass'	12.00
Grey Goose Essences 'Watermelon & Basil'	12.00
Grey Goose Essences 'White Peach & Rosemary'	12.00
Ketel One	10.00
Koniks Tail	12.00
Sauvelle	12.50
Stolichnaya Elit	15.25
Suntory Haku	12.00

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## SPIRITS

### RUM

	50ml
Brugal 1888	14.00
Damoiseau	11.00
Diplomatico Reserva Exclusiva	16.00
Havana 3yrs	10.00
Havana 7yrs	12.00
Havana Club Seleccion de Maestros	16.50
Havana Spiced	11.00
Flor de Caña 12yrs	12.50
Gosling Black Seal	10.50
Koko Kanu Coconut	10.50
Mount Gay Black barrel	13.00
Ron Zacapa 23	18.25
Ron Zacapa XO	32.00
Santa Teresa 1796	16.00
Wray & Nephew Overproof	14.25
Leblon Cachaça	14.25



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## SPIRITS

### AGAVE

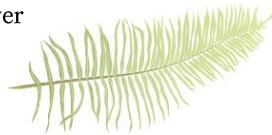
	50ml
Casamigos Blanco	16.50
Casamigos Reposado	18.50
Casamigos Anejo	20.00
Casa Dragones Blanco	18.00
Casa Dragones Anejo	25.00
Casa Dragones Joven	40.00
Cazcabel Café	12.00
Don Julio Blanco	13.00
Don Julio Reposado	15.00
Don Julio Anejo	17.00
El Jimador Blanco	11.00
El Jimador Reposado	12.00
Kah Blanco	12.00
Kah Anejo	15.00
Mezcal Amores 'Espadin'	14.00
Lost Explorer 'Espadin'	16.00
Ilegal Reposado	19.00
Clase Azul Mezcal Durango	80.00



## SPIRITS

### APERITIF & LIQUEURS

	50ml
Campari	11.00
Martini Riserva Speciale Ambrato	12.50
Martini Riserva Speciale Rubino	12.50
Noilly Prat	12.50
Lillet Blanc	12.00
Lillet Rose	12.00
Amaretto Adriatico	12.00
Amaro Montenegro	12.00
Baileys Original	11.00
Belle de Brillet Pear Liquer	11.50
Chambord	12.00
Cointreau	10.00
D.O.M. Benedictine	11.00
Frangelico	11.50
Grand Marnier	12.00
Koko Kanu	10.50
Luxardo Limoncello	11.50
Sambuca Molinari	10.50
St. Germain Elderflower	10.00
Kahlua	11.50





## SPIRITS

### SCOTCH WHISKY

	50ml
Bowmore 18yo	23.00
Chivas	11.00
Dalmore 12yo	12.00
Dalmore King Alexander 1263	49.00
Fettercairn 12yo	16.50
Glenffidich 12yo	11.00
Glenmorangie 18yo	20.00
Johnnie Walker Black Label	12.00
Johnnie Walker Gold Reserve	13.00
Johnnie Walker Blue Label	33.00
Jura 10yrs	12.50
Lagavulin 16yo	20.00
Laphroaig 10yo	13.50
Macallan 12yo	15.50
Macallan 15yo	31.00
Macallan 18yo	55.00
Talisker 10yo	10.50



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## SPIRITS

### IRISH WHISKEY

	50ml
Jameson	11.50
Redbreast 12yo	15.00
Roe & Co Irish	10.50

### AMERICAN WHISKEY

	50ml
Maker's Mark	12.00
Woodford Reserve Labrot & Graham	13.25
Woodford Rye	16.75
Jack Daniels	10.00
Jack Daniels Single Barrel	15.50
Jack Daniel Tennessee Honey	10.00
Sazerac Rye	14.50



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## SPIRITS

### JAPANESE WHISKEY

	50ml
Suntory Toki	13.00
Hibiki Harmony	18.00
Hibiki 21yo	95.00
Yamazaki 12yo	28.00
Yamazaki 18yo	80.00

### COGNAC & CALVADOS

	50ml
Dupont Pays d'Auge Calvados VSOP	15.50
Hennessy Paradise	140.00
Remy Martin VSOP	13.50
Remy Martin XO	39.50
Remy Martin 1738	16.00
Remy Martin Louis XIII 15ml	95.00
Remy Martin Louis XIII 25ml	150.00
Remy Martin Louis XIII 50ml	300.00

Pisco ABA



13.00

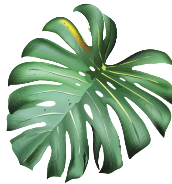
## BEERS & CIDER

### BOTTLED BEERS & CIDER

NOAM Lager Unfiltered	7.00
Peroni Nastro Azzurro	6.60
BBNO 21 Pale Ale Unfiltered	7.00
Asahi Super Dry	6.60
Aspall Suffolk Cider	6.60
Peroni Libera 0.0% 330ml 73 kcal	5.50
BBNO Citra Pale Ale Unfiltered 0.5% 330ml 73 kcal	5.50

### DRAUGHT BEERS

	3/4 Pint
Peroni Nastro Azzurro	7.00
Purity Session IPA	7.00



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## SOFT DRINKS

Coca Cola	94 kcal	4.50
Diet Coke	10 kcal	4.50
Coke Zero	8 kcal	4.50
Fever Tree Indian Tonic Water	48 kcal	4.50
Fever Tree Elderflower Tonic Water	41 kcal	4.50
Fever Tree Refreshingly Light Tonic	33 kcal	4.50
Fever Tree Mediterranean Tonic	75 kcal	4.50
Fever Tree Soda Water Tonic	75 kcal	4.50
Fever Tree Italian Blood Orange Soda Water	75 kcal	4.50
Fever Tree Pink Grapefruit Soda Water Tonic	75 kcal	4.50
Fever Tree Mexican Lime & Yuzu Soda Water Tonic	75 kcal	4.50
Fever Tree Lemonade	58 kcal	4.50
Fever Tree Ginger Ale	51 kcal	4.50
Fever Tree Ginger Beer	83 kcal	4.50



## JUICES

Apple Juice	42 kcal	5.00
Pineapple Juice	42 kcal	5.00
Cranberry Juice	42 kcal	5.00
Pink Grapefruit Juice	48 kcal	5.00
Turner Hardy Tomato Juice	69 kcal	5.50
Freshly Squeezed Orange Juice	113 kcal	5.50



## HOT DRINKS

### COFFEE

Espresso	24 kcal	3.80
Double Espresso	48 kcal	4.90
Americano	45 kcal	4.90
Cappuccino	96 kcal Semi - 87 Soya kcal - 74 Coconut kcal - 89 oat kcal - 60 kcal Almond	4.90
Latte	96 kcal Semi - 87 Soya kcal - 74 Coconut kcal - 89 oat kcal - 60 kcal Almond	4.90
Flat white	120kcal semi - 111 kcal soya- 98 kcal coconut- 113 kcal oat - 84kcal Almond	4.90
Mocha	169 kcal	4.90

### TEA & INFUSION

English Breakfast	0 kcal	4.90
Earl Grey	0 kcal	4.90
Green Tea	0 kcal	4.90
Chai	0 kcal	4.90
Moroccan Mint	0 kcal	4.90
Ginger & Lemongrass	0 kcal	4.90
Fruit Punch	0 kcal	4.90
English Breakfast Decaffeinated	0 kcal	4.90
Camomile	0 kcal	4.90
Fresh Mint	43 kcal	4.90



Feast your eyes

Life's a picnic

HeadOverHills

