

BREAD & BUTTER 712 kcal	5
Warmed sourdough bread, salted French butter	

STARTERS

TART TATIN (vg) 272 kcal	14
Thyme roasted celeriac tarte tatin, black garlic, lambs' lettuce, pumpkin seed granola	
GOATS CHEESE (v) 409 kcal	16
Fleur des Marais Salants goats' cheese, pine nut heritage beetroot, courgette, pickled shallots, mint	
OYSTER 33 kcal (each)	5
Jersey rock oyster aged sherry vinegar mignonette	
SMOKED SALMON 289 kcal	16
Highland cure oak-smoked salmon, crème fraîche melba toast, capers, dill, Avruga caviar	
LOBSTER 895 kcal	17
Soup of lobster bisque, saffron confit potato, cayenne crayfish, cucumber and Comté cheese	
TARTARE 329 kcal	18
Westholme Wagyu beef tartare, Soy tallow dressing Hen of the woods mushroom, potato crisps	
CAVIAR 380 kcal / 432 kcal	10g / 30g
King's Oscietra caviar, crème fraîche, warm blinis	40 / 85

MAINS

GNOCCHI (vg) 648 kcal	26
Rice flour gnocchi, sautéed wild mushrooms, caramelised Jerusalem artichoke, persillade	
SKATE 1205 kcal	33
Cornish ray wing, lime, anchovy, beurre noisette Szechuan peppercorn sauce	
SOLE 825 kcal	32
Lemon Sole a la plancha, forestière mushroom tarte fine smoked butter kale, white wine sole velouté	
SEA BREAM 594 kcal	34
Seared fillet of sea bream, fregola, garlic prawns tarragon, langoustine bisque, smoked caviar	
GUINEA FOWL 1484 kcal	35
Rosmary roasted guinea fowl supreme, fried thigh, soubise onion purée, savoy cabbage, shimeji, roast jus	
VEAL 913 kcal	36
Milk-fed rose veal round loin, creamed potatoes Swiss chard, shallots and garlic, grain mustard sauce	
VENISON 898 kcal	37
Berkshire venison saddle, celeriac and cacao puree roasted beetroot, smoked tea blackberries, Huntsman sauce	
BEEF FILLET 607 kcal	43
200g Hereford beef fillet, caraway carrot purée prosciutto, panko crumb, Bordelaise sauce	

GRILL

RIBEYE 853 kcal	46
300g, dry-aged Black Angus Rib-eye, gem lettuce	
CHATEAUBRIAND (for two) 3252 kcal	44 per person
550g Black Hereford Chateaubriand, baby gem, chips	
T-BONE (for two) 3508 kcal	58 per person
1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, chips	

IN ADDITION

Béarnaise Sauce 868 kcal	4	Peppercorn Sauce 762 kcal	4
Bordelaise Sauce 194 kcal	4	Five Garlic Prawns 363 kcal	16

SIDES

MIXED LEAF SALAD (v) 39 kcal	6
Mixed seasonal leaves, sherry vinaigrette	
ROASTED ROOTS (vg) 370 kcal	8
Carrot, swede and parsnip, charred caponata chutney	
GREEN BEANS (v/vg) 342 kcal	8
Extra fine green beans, tarragon butter	
POTATO MOUSSELINE (v) 473 kcal	6
Creamed potato purée	
POMMES FRITES (vg) 1011 kcal	7
Chips, garlic and rosemary sea salt	

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.

15% 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.

Sipping Through the Sky A Wine Flight Tasting Menu at 14 Hills £65

Cloud Nine Collection £35

Skyline Sippers £70

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Jersey rock oyster, mignonette, celery granita 33 kcal

C. Chandon Brut NV - Mendoza - Argentina

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

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Fleur des Marais Salants goats' cheese, pine nut, beetroot, pickled shallots, mint 182 kcal

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

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

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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

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Milk-fed veal loin, Swiss chard, shallots and garlic, grain mustard sauce 780 kcal

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

S. Chianti Classico Riserva - Viacosta - Fattoria di Rodano - Tuscany Italy 2019

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Milk chocolate cremeux, Amarena 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.

Available from 12-14:00 / 18-20:30

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