

# 14 HILLS

## BAR MENU



## BAR SNACKS



OYSTER <sup>33 kcal</sup> Colchester rock oyster, aged sherry vinegar mignonette	5 each
+a glass of Piper Heidsieck Brut 125ml	17

NUTS <sup>(vg)</sup> 617 kcal 5  
*Mixed salted nuts*

OLIVES <sup>(vg)</sup> 199 kcal 5  
*Lemon and garlic Provençal olives*

CRACKERS <sup>(vg)</sup> 453 kcal 5  
*Light chilli rice crackers*

PICOS <sup>(vg)</sup> 193 kcal 6  
*Mini Spanish basil breadsticks*

PARMESAN 322 kcal 6  
*Crispy baked parmesan crisps*



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## BAR SNACKS

CHIPS <sup>(v/vg)</sup> 1405 kcal <i>Rosemary and garlic, truffle mayo</i>	8
HUMMUS <sup>(vg)</sup> 761 kcal <i>Tomato and red pepper hummus, grissini</i>	8
SALUMI BOARD (to share) 1213 kcal <i>Plate of sliced cured meats, cornichons, bread boule</i> <i>Prosciutto, salami Milano, chorizo, Coppa</i>	20
CHEESE BOARD (to share) 832 kcal Our selection of five British & French cheeses <i>Fleur des Marais Salants, Cornish Yarg, Tomme Aux 7 Fleurs,</i> <i>Barons Bigod, Bleu de Causse</i>	20
CHEESE (335-360 kcal) <i>Your choice of one house cheese, served with pear chutney and crackers</i>	8
KINGS CAVIAR (380/432 kcal) <i>Oscietra Caviar, Blinis, Crème fraiche</i>	10g / 30g 40 / 85



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## SIGNATURE COCKTAILS

### Notting Hill 16

Don Julio Reposado, Aperol, Cointreau, Bubbles

### Royal Murasaki 16

Tanqueray Royale, Cygnet, Gabriel Boudier Fig, Akashi-Tai Plum Sake

Fever Tree Lemonade

### After Dark 15

Makers Mark, Courvoisier VSOP, Maple Syrup, Coffee

### Libertad 15

Havana Club 3 & 7, Havana Club de Maestros, DOM Benedictine, Martini Rubino

Orange & Peychaud Bitters

### Guava Groove 15

Ciroc, Damoiseau Guava, Aperol,

Citrus, Ginger Syrup, Angostura bitters

### Clarity 15

Belvedere, Italicus, Velvet Falernum, Grapefruit Bitters, Bubbles

### Garden 15

Monkey 47, Malfy con Limone, St Germain, Fresh Mint

Fever Tree Tonic Water

## SIGNATURE COCKTAILS

### Chasing Dreams 15

Chase, Passionfruit Puree, Raspberry Puree, Honey, Apple juice

### Agave Mio 18

Casamigos Blanco, El Jimador Reposado, Gabriel Boudier Passionfruit Liqueur

Pineapple Juice, Agave Syrup

### London is Pink 16

London No3, Noilly Pratt, Campari, Cointreau, Giffard Rose syrup

### Let Loose 19

Flor de Cana 12yo, Brugal 1888, Gabriel Boudier Cherry Liqueur

Giffard Vanilla syrup, Orange Bitters

### Highland Explorer 18

Fettercairn 12yo, Gabriel Boudier Peach & Ginger Liqueur, Lost Explorer Mezcal

Ms Better Bitter Foamer

### Gentlemen's Club 16

Woodford Reserve, Singleton 12yo, Gabriel Boudier Banana Liqueur, Maple syrup

Spiced Oak Smoke

### Hunting Queen 15

Jägermeister, Amaro Montenegro, pineapple juice, Red Chilli, Fever Tree Ginger Beer

## UNFORGOTTEN CLASSICS

### Lychee Martini 15

Ketel One, Gabriel Boudier Lychee, Lychee Puree, Fresh Lime

### Negroni 15

Tanqueray 43 gin, Campari, Martini Riserva Speciale Rubino

### Vesper 16

Tanqueray 10, Sauvelle, Lillet Blanc

### Collins 14

Sipsmith Dry, citrus, gomme syrup, Fever Tree Soda Water

### Aperol Spritz 14

Aperol, Fever-Tree Soda, bubbles



## ALCOHOL-FREE COCKTAILS

### Good Behaviour <sup>73 kcal</sup> 10

Everleaf Mountain, Fresh Lime, Lychee, Gomme Syrup

### Fragaria Sour <sup>92 kcal</sup> 10

Caleno Light & Zesty, Fresh Lime, Strawberry, Gomme Syrup

### Betty Ford <sup>84 kcal</sup> 10

Caleno Dark & Spicy, Pineapple Juice, Passionfruit Puree, Honey

### Sabbatical <sup>85 kcal</sup> 10

Everleaf Marine, Citrus, Agave, Fever Tree Grapefruit Soda

## NON-ALCOHOLIC APERITIVO COCKTAILS

### Crodino <sup>115 kcal</sup> 8



## 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 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 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

*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.*

### Cygnets Welsh Dry Gin & Fever-Tree Light Tonic 17.50

*Cygnets Welsh Dry Gin is a vibrant gin with an uplifting juniper aroma. Notes of sweet orange and soft coriander spice lead to a fresh citrus finish. The addition of chamomile creates an elegant and crisp taste.*

### Monkey 47 & Fever-Tree Indian Tonic 20

*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*



## SPIRITS



### GIN

	50ml
Aviation	12
Cambridge Dry Gin	12
Cygnets	14
Gin Mare	15
Hendricks	13
Hendricks Neptunia	13
Mirabeau Dry Rose Gin	13
Malfy 'Rosa'	12
Malfy 'Limone'	12
Malfy 'Arancia'	12
Monkey 47	16
No. 3 London Dry Gin	14
Suntory Roku	13
Sipsmith	13
Tanqueray 43	11
Tanqueray 10	12
Tanqueray Royale	11
The Botanist	15

### VODKA

	50ml
Absolut Vanilla	10
Absolut Citron	10
Absolut Cherry	10
Ciroc	11
Chase	13

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## VODKA (CONTINUED)

Belvedere Pure	12
Ketel One	10
Koniks Tail	12
Sauvelle	12
Stolichnaya Elit	15
Suntory Haku	12

## RUM

	50ml
Brugal 1888	14
Diplomatico Reserva Exclusiva	16
Havana 3yrs	10
Havana 7yrs	12
Havana Club Seleccion de Maestros	17
Havana Spiced	11
Flor de Caña 12yrs	13
Gosling Black Seal	11
Koko Kanu Coconut	11
Mount Gay Black barrel	13
Ron Zacapa 23	19
Ron Zacapa XO	32
Santa Teresa 1796	16
Wray & Nephew Overproof	14
Leblon Cachaça	14



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## AGAVE

	50ml
Casamigos Blanco	16
Casamigos Reposado	19
Casamigos Anejo	20
Casa Dragones Blanco	18
Casa Dragones Anejo	25
Casa Dragones Joven	40
Cazcabel Café	12
Don Julio Blanco	13
Don Julio Reposado	15
Don Julio Anejo	17
El Jimador Blanco	11
El Jimador Reposado	12
Kah Blanco	12
Kah Anejo	15
Mezcal Amores 'Espadin'	14
Lost Explorer 'Espadin'	16
Illegal Reposado	19
Clase Azul Mezcal Durango	80



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## APERITIF & LIQUEURS

50ml

Aperol	10
Campari	11
Martini Riserva Speciale Ambrato	13
Martini Riserva Speciale Rubino	13
Noilly Prat	13
Lillet Blanc	12
Lillet Rose	12
Amaretto Adriatico <small>contains nuts</small>	12
Amaretto Adriatico Blanco <small>contains nuts</small>	12
Amaro Montenegro	12
Baileys Original	11
Chambord	12
Cointreau	10
D.O.M. Benedictine	11
Frangelico	12
Grand Marnier	12
Jagermeister	10
Luxardo Limoncello	12
Sambuca Molinari	11
St. Germain Elderflower	10
Kahlua	11

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## SCOTCH WHISKY

	50ml
Bowmore 18yo	23
Chivas	11
Dalmore 12yo	12
Dalmore King Alexander 1263	49
Fettercairn 12yo	17
Glenffidich 12yo	11
Glenmorangie 18yo	20
Johnnie Walker Black Label	12
Johnnie Walker Gold Reserve	13
Johnnie Walker Blue Label	33
Jura 10yrs	13
Lagavulin 16yo	20
Laphroaig 10yo	13
Macallan 12yo	16
Macallan 15yo	31
Macallan 18yo	55
Talisker 10y	11

## IRISH WHISKEY

	50ml
Jameson	12
Roe & Co Irish	11



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## AMERICAN WHISKEY

	50ml
Maker's Mark	12
Woodford Reserve	13
Woodford Rye	17
Jack Daniels	10
Jack Daniels Single Barrel	16
Jack Daniel Tennessee Honey	10
Sir Davies Rye	21
Sazerac Rye	15

## JAPANESE WHISKEY

	50ml
Suntory Toki	13
Hibiki Harmony	18
Hibiki 21yo	95
Yamazaki 12yo	28
Yamazaki 18yo	80

## COGNAC & CALVADOS

	50ml
Dupont Pays d'Auge Calvados VSOP	15
Hennessy Paradise	140
Courvoisier VSOP	14
Courvoisier XO	35
Remy Martin XO	40
Remy Martin 1738	16
Remy Martin Louis XIII 15ml	95
Remy Martin Louis XIII 25ml	150
Remy Martin Louis XIII 50ml	300
Pisco ABA	13

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## BEERS & CIDER

### BOTTLED BEER & CIDER

NOAM Lager Unfiltered	8
Peroni Nastro Azzurro	7
BBNO 21 Pale Ale Unfiltered	7
Asahi Super Dry	7
Aspall Suffolk Cider	7
Peroni Libera 0.0% 330ml <small>73 kcal</small>	6
BBNO Citra Pale Ale Unfiltered 0.5% 330ml <small>73 kcal</small>	6

### DRAUGHT BEER

	3/4 Pint
Peroni Nastro Azzurro	8
Purity Session IPA	8



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## SOFT DRINKS

Coca Cola 89 kcal	4.50
Diet Coke 7 kcal	4.50
Coke Zero 3 kcal	4.50
Fever Tree Indian Tonic Water 41 kcal	4.50
Fever Tree Refreshingly Light Tonic 733kcal	4.50
Fever Tree Mediterranean Tonic 75 kcal	4.50
Fever Tree Soda Water Tonic 3 kcal	4.50
Fever Tree Pink Grapefruit Soda Water Tonic 45 kcal	4.50
Fever Tree Lemonade 53 kcal	4.50
Fever Tree Ginger Ale 51 kcal	4.50
Fever Tree Ginger Beer 51 kcal	4.50
Red Bull 116 kcal	7
Red Bull Sugar-Free 9 kcal	7
Red Bull Tropical 116 kcal	7

## JUICES

Apple Juice 42 kcal	5
Pineapple Juice 42 kcal	5
Cranberry Juice 42 kcal	5
Pink Grapefruit Juice 48 kcal	5
Tomato Juice 69 kcal	5
Freshly Squeezed Orange Juice 113 kcal	6

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## HOT DRINKS

### COFFEE

<b>Espresso</b> 24 kcal	3.80
<b>Double Espresso</b> 48 kcal	4.90
<b>Americano</b> 48 kcal	4.90
<b>Cappuccino</b> Semi 96 kcal - oat 89 kcal	4.90
<b>Latte</b> Semi 96 kcal - oat 89 kcal	4.90
<b>Flat white</b> semi 120 kcal - oat 113 kcal	4.90
<b>Mocha</b> 169 kcal	4.90

### TEA

<b>English Breakfast</b> 0 kcal	4.90
<b>Earl Grey</b> 0 kcal	4.90
<b>Green Tea</b> 0 kcal	4.90
<b>Chai</b> 0 kcal	4.90
<b>Moroccan Mint</b> 0 kcal	4.90
<b>Ginger &amp; Lemongrass</b> 0 kcal	4.90
<b>Camomile</b> 0 kcal	4.90
<b>Fresh Mint</b> 43 kcal	4.90



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