# January Set Menu

14 HILLS

## 2-course £39 / 3-course £45

## includes a glass of Piper-Heidsieck Champagne

# Tête de Moine (v) 680 kcal

Tête de Moine cheese, preserved cherry, heritage beetroots, crispy kale, lavosh

# Tarte Tatin (vg) 166 kcal

Thyme roasted celeriac tarte tatin, black garlic, lambs' lettuce, pumpkin seed granola

# Smoked Salmon 247 kcal

Oak-smoked salmon, lime, dill & capers, crème fraiche, Melba toast, Avruga caviar

#### Croquetas 810 kcal

Iberico pork croquetas, English watercress, garlic aioli

#### Venison 201 kcal

(supplement £8)

Hand-cut venison tartare, maitake mushroom, cured egg yolk, smoked buttermilk dressing

## Gnocchi (v/vg) 428 kcal

Rice flour gnocchi, caramelised Jerusalem artichoke, wild mushroom, black truffle, sage

#### Sea Bream 937 kcal

Seared sea bream fillet, harissa & smoked tomato borlotti, basil pesto

#### Pork Cutlet 1318 kcal

Rare breed pork cutlet, fennel salami crust, black pepper purée, Cumberland sauce

## Ribeye 1238 kcal

(supplement £20 - served MR or WD)

300g, 42-day dry-aged, Black Angus ribeye, baby gem, Béarnaise, pommes frites

#### T-Bone (for two) 3902 kcal

(supplement £35 per person - served MR or WD)

1kg, 42 day dry-aged, grass-fed Charolais T-Bone, baby gem, Béarnaise, pommes frites

#### Crème Brûlée (v) 560 kcal

Mocha infused crème brulée, madeleines

# Chocolate Fondant (v) 608 kcal

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

### Pineapple (v/vg) 546 kcal

Vanilla & all Spice poached pineapple, pear compote, banana & passion fruit sorbet

# Ice cream & Sorbets

2 scoops of homemade ice cream or sorbet

Banana & passion fruit (vg) 113 kcal, Madagascan vanilla 215 kcal, Pistachio crunch 286 kcal Lemon (vg) 107 kcal, Pina colada (vg) 176 kcal, Morello cherry (vg) 89 kcal

Monday & Friday 12:00-14:45

Saturday & Sunday 18:00-19:00

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this 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 recipies but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - 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