

14 HILLS

BAR MENU



BAR SNACKS



OYSTER 60 kcal (each) <i>Achill Island, West Ireland rock oyster, Yorkshire rhubarb, ginger and chili dressing</i>	6
+a glass of Piper Heidsieck Brut 125ml	17
NUTS (vg) 617 kcal <i>Mixed salted nuts</i>	5
OLIVES (vg) 199 kcal <i>Lemon and garlic Provençal olives</i>	5
CRACKERS (vg) 453 kcal <i>Light chilli rice crackers</i>	5
PICOS (vg) 193 kcal <i>Mini Spanish basil breadsticks</i>	6
PARMESAN 322 kcal <i>Crispy baked parmesan crisps</i>	6



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 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.

BAR SNACKS

CHIPS ^(v/vg) 1405 kcal <i>Rosemary and garlic, truffle mayo</i>	8
HUMMUS ^(vg) 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>Cabri d'ici, Cornish Yarg, Ronceveaux, Baron Bigod, Roche Montagne</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

