- 14 HILLS

Add Bottomless £30 Per Person Bubbles / Bellinis / Rossinis /Aperol Spritz

First Bites

Tiropita (ν) 772 kcal Baked feta, crispy filo pastry, chilli and orange honey charred pepper ketchup, sesame

Waffle (*v*) 871 kcal Buttermilk waffle, 63° c St Ewes egg Wye valley asparagus, hollandaise sauce

RÖsti *591 kcal* London oak-smoked salmon, potato rösti crème fraiche, lime, capers, dill, Avruga caviar

Open Sando (vg) 438 kcal Grilled peppers, caponata chutney, pickled shimejis fines herbes salsa verde, sourdough bread

Doughnut 1835 kcal Warm sugared Doughnut, pork bacon lardons sriracha & honey glaze, watercress

Polenta (vg) 913 kcal Fried harissa polenta, smoked cucumbers, basil pesto mayonnaise

Croquettes (v) 604 kcal Aged Montgomery cheddar and black truffle croquettes smoked tomato chutney

Caviar 687 kcal (Supplement £40) King's Oscietra caviar, St Ewes scrambled eggs Rosemary and garlic focaccia soldiers

BRUNCH MENU 2 COURSE £38 - 3 COURSE £43

AVAILABLE ONLY SATURDAY AND SUNDAY 12-16

Second Bites

Turkish Egg (v) 661 kcal St Ewes poached eggs, citrus yoghurt, dill apricot harissa, sunflower seed dukkah, pitta

Prawn Toast *1266 kcal* Sesame king prawn brioche, chilli, ginger, spring onion cucumber & melon salad, sesame mayonnaise

The Muffin *1714 kcal* Toasted English muffin, streaky bacon, Scottish scallops American cheese, black pudding crumble, bayou sauce

Lobster Bun 820 kcal Native lobster and prawns, sambal cocktail sauce smoked tomatoes, baby gem, brioche bun

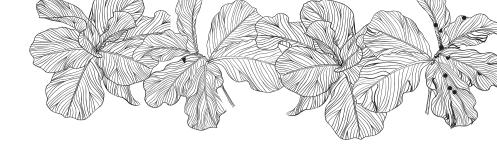
Birria Tostie 670 kcal 5-hour slow cooked Ox cheek, Birria marinade smoked applewood cheddar, garlic brushed toast

Tempura Cauliflower (vg) 852 kcal Crispy glazed cauliflower, sesame seeds coconut yoghurt, cucumber, dressed leaves

Gnocchi (vg) 803 kcal Rice flour gnocchi, plant based Nduja and burrata smoked sundried tomatoes, artichoke, persillade

Steak, Egg & Chips 2383 kcal (Supplement £35) 300g, dry-aged Black Angus Rib-eye, St Ewes fried egg peppercorn sauce, rosemary & garlic chips

T-Bone (For two) 5084 kcal (Supplement £45 per person) 1kg, 42 day dry-aged, grass-fed Charolais T-Bone baby gem, chips, peppercorn sauce



Sweet Bites

Strawberry (v) 521 kcal Elderflower strawberry, vanilla mascarpone cream, genoise sponge

Raspberry Kiss 513 kcal Raspberry crémeux, passion fruit, mango compote

Mousse (vg) 463 kcal 54% Chocolate mousse, charred apricot, blackcurrant, apricot sorbet

Black Forest (v) 361 kcal Chocolate choux bun, Morello cherry sorbet chantilly cream, Amarena cherries

Banana Bread (ν) 972 kcal Warm banana bread, Biscoff crumble, caramelised banana vanilla mascarpone Chantilly

Affogato (v) 403 kcal Vanilla ice cream, chilled espresso espuma, meringue coco nib tuille, Kahlua

In Addition

Chips (vg) 1011 kcal	7
Rosmey and garlic salt	
Mixed Lattuce (v) 39 kcal	6
Vinegrette	
Eggs (v) 159 kcal	4
Two St Ewes poached eggs	

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes may contain an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. (VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.