

# — 14 HILLS —

BAR SNACKS



## BAR SNACKS



OYSTER (each) 33 kcal	6
Achill Island, West Ireland rock oyster, Aperol, grapefruit and espelette granita	
+a glass of Piper Heidsieck Brut 125ml	17

NUTS <sup>(vg)</sup> 167 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*



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. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT.

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CHIPS <sup>(v/vg)</sup> 1405 kcal	8
<i>Rosemary and garlic, truffle mayo</i>	
HUMMUS <sup>(vg)</sup> 761 kcal	8
<i>Tomato and red pepper hummus, grissini</i>	
SALUMI BOARD (to share) 1213 kcal	20
<i>Plate of sliced cured meats, cornichons, bread boule</i>	
<i>Prosciutto, salami Milano, chorizo, Coppa</i>	
CHEESE BOARD (to share) 832 kcal	20
Our selection of five British & French cheeses	
<i>Cabri d'ici, Cornish Yarg, Roncevaux, Baron Bigod, Roche Montagne,</i>	
CHEESE (335-360 kcal)	8
<i>Your choice of one house cheese, served with pear chutney and crackers</i>	
KINGS CAVIAR (380/432 kcal)	10g / 30g
<i>Oscietra Caviar, Blinis, Crème fraîche</i>	40 / 85



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