

14 HILLS

BAR MENU







Notting Hill 18

Don Julio Blanco, Aperol, Cointreau, Bubbles

Royal Murasaki 18

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

Fever Tree Lemonade

After Dark 16

Makers Mark, Courvoisier VSOP, Maple Syrup, Coffee

Libertad 19

Havana Club 3 & 7 Rum, Havana Club de Maestros Rum, DOM Benedictine, Martini Rubino
Orange & Peychaud Bitters

Guava Groove 18

Ciroc Vodka, Damoiseau Guava Rhum, Aperol,
Citrus, Ginger Syrup, Angostura bitters

Clarity 16

Belvedere, Bergamot Liqueur, Velvet Falernum, Grapefruit Bitters, Bubbles

Garden 17

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

Fever Tree Tonic Water

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SIGNATURE COCKTAILS

Chasing Dreams 18

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

Agave Mio 18

Casamigos Blanco Tequila, Gabriel Boudier Passionfruit Liqueur Pineapple Juice, Agave Syrup

London is Pink 16

London No3, Martini Ambrato, 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 19

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

Ms Better Bitter Foamer

Gentlemen's Club 18

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

Hunting Queen 16

Jägermeister, Amaro Montenegro, Pineapple Juice, Red Chilli, Fever Tree Ginger Beer

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HOUSE CLASSICS



The People's Margarita 16

Teremana Blanco Tequila, Pineapple Juice, Lime Juice, Agave Syrup

Spiced Piña Colada 14

Havana Spiced Rum, Koko Kanu, Pineapple Juice, Coconut Cream Re'al

Lychee Martini 15

Ketel One, Gabrier Boudier Lychee, Lychee Juice, Fresh Lime

Negroni 15

Tanqueray 43 Gin, Campari, Cocchi Torino

Vesper 18

Tanqueray 10 Gin, Sauvelle Vodka, Lillet Blanc

Collins 14

Sipsmith Dry Gin, Citrus, Gomme Syrup, Fever Tree Soda Water

Aperol Spritz 14

Aperol, Fever-Tree Soda, Bubbles

Paloma 15

El Jimador Blanco, Agave Syrup, Lime Juice, Fever Tree Grapefruit soda

ALCOHOL-FREE COCKTAILS

Good Behaviour 108 kcal 10

Everleaf Forest, Fresh Lime, Lychee, Gomme Syrup

Fragaria Sour 101 kcal 10

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

Betty Ford 116 kcal 10

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

Sabbatical 31 kcal 10

Everleaf Marine, Citrus, Agave, Fever Tree Grapefruit Soda

NON-ALCOHOLIC APERITIVO COCKTAILS

Crodino 115 kcal 8



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GIN & TONIC EXPERIENCE



Bordeaux Noble Rot Gin & Fever-Tree Indian Tonic 19.50

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' & Fever-Tree Indian Tonic 16.50

The Malfy Gin Rosa is a bright and refreshing flavoured gin, with a zesty and citrusy taste of pink grapefruit, and a rich, long juniper finish. Distilled in Italy, it uses some of the finest botanicals including handpicked juniper, Italian lemons, and fresh Sicilian pink grapefruit.

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.



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GIN & TONIC EXPERIENCE

Mirabeau Dry Rose Gin & Fever-Tree Light Tonic 17.50

A beautiful herbaceous-style dry gin, with floral elements and a burst of citrus. At its core Mirabeau Dry Rosé Gin is a classic Dry Gin with a gorgeous pale pink colour. Mirabeau has used a 100% grape-based neutral spirit which adds roundness and subtle fruitiness to the palate. Lemons and Coriander add layers of fresh citrus character.

Cygnet 22 Welsh Dry Gin & Fever-Tree Light Tonic 18.50

Cygnet 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 20.50

Monkey 47 is a batch distilled and handcrafted gin from Germany's Black Forest. In total, 47 handpicked plant ingredients prepared in extremely soft water from the Black Forest lend Monkey 47 unrivalled complexity and quality.



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- 7 -

SPIRITS

GIN

	50ml
Aviation	12
Cygnet Premium	12
Cygnet 22	15
Gin Mare	15
Hendricks	13
Mirabeau Dry Rose	13
Malfy 'Rosa'	12
Malfy 'Limone'	12
Malfy 'Arancia'	12
Monkey 47	18
No. 3 London Dry	14
Renais	14
Sipsmith Dry	13
Sipsmith VJOP	15
Sipsmith Lemon Drizzle	12
Sipsmith Sloe	12
Tanqueray 43	11
Tanqueray 10	12
Tanqueray Royale	11
Bordeaux Noble Rot Old Tom	15
VODKA	50ml
Absolut Vanilla	10
Absolut Citron	10
Absolut Mandarin	10

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VODKA (CONTINUED)

Chase	14
Ciroc	12
Belvedere Pure	12
Belvedere 10	55
Ketel One	10
Koniks Tail	13
Sauvelle	13
Stolichnaya Elit	15
RUM	
Brugal 1888	50ml 16
	16
Diplomatico Reserva Exclusiva	
Havana 3yrs	10
Havana 7yrs	12
Havana Club Seleccion de Maestros	20
Havana Spiced	11
Flor de Caña 12yrs	13
Gosling Black Seal	11
Koko Kanu Coconut	11
Ron Zacapa 23	19
Ron Zacapa XO	32
Santa Teresa 1796	16
Wray & Nephew Overproof	14
Leblon Cachaça	14

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TEQUILA

	50ml
Casamigos Blanco	18
Casamigos Reposado	20
Casamigos Anejo	24
Casa Dragones Blanco	22
Casa Dragones Anejo	40
Casa Dragones Joven	60
Cazcabel Café	12
Don Julio Blanco	16
Don Julio Reposado	20
Don Julio Anejo	22
El Jimador Blanco	11
El Jimador Reposado	12
Teremana Blanco	14
Kah Blanco	15
Kah Anejo	18
Pantalones Blanco	14
Pantalones Reposado	15

MEZCAL



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APERITIF & LIQUEURS

	50m
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 contains nuts	12
Amaretto Adriatico Blanco contains nuts	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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Bowmore 12yo Bowmore 18yo 28 Chivas 12yo 11 Dalmore 12yo 15 Dalmore King Alexander 55 Fettercairn 12yo 17 Glenffidich 12vo 14 Glenmorangie 18yo 20 Johnnie Walker Black Label 12 Johnnie Walker Gold Reserve 16 Johnnie Walker Blue Label 45 Jura 10yrs 13 Lagavulin 16yo 20 Laphroaig 10yo 15 Macallan 12yo 20 Macallan 15yo 36 Macallan 18yo 65 Talisker 10y 14 IRISH WHISKEY 50ml

SCOTCH WHISKY

Jameson



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12

AMERICAN WHISKEY

	50ml
Maker's Mark	12
Woodford Reserve	13
Woodford Rye	18
Jack Daniels	10
Jack Daniels Single Barrel	16
Jack Daniel Tennessee Honey	10
Sir Davies Rye	25
Sazerac Rye	17
JAPANESE WHISKEY	
	50ml
Hibiki Harmony	22
Hibiki 21yo	150
Yamazaki 12yo	35
Yamazaki 18yo	150
COGNAC & CALVADOS	
	50ml
Dupont Pays d'Auge Calvados VSOP	18
Hennessy Paradis	350
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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BOTTLED BEER & CIDER

NOAM Lager Unfiltered	3
Peroni Nastro Azzurro	7.5
Asahi Super Dry	7.5
Purity Session IPA	7.5
Aspall Suffolk Cider	8.8
Peroni Libera 0.0% 73 kcal	7

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 $_{3\mathrm{kcal}}$	4.50
Fever Tree Pink Grapefruit Soda Water Tonic $45\mathrm{kcal}$	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 124 kcal	5
Pineapple Juice 146 kcal	5
Cranberry Juice 39 kcal	5
Pink Grapefruit Juice 48 kcal	5
Tomato Juice 39 kcal	5
Orange Juice 113 kcal	6
Decantae Still Water o kcal	5.5
Decantae Sparkling Water okcal	5.5

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COFFEE

Espresso 24 kcal	3.80
Double Espresso 48 kcal	4.90
Americano 48 kcal	4.90
Cappuccino Semi 96 kcal - oat 89 kcal	4.90
Latte Semi 96 kcal - oat 89 kcal	4.90
Flat white semi 120 kcal - oat 113 kcal	4.90
Mocha semi 156 kcal - oat 151 kcal	4.90
Hot Chocolate semi 285 kcal - oat 206 kcal	4.90

TEA

English Breakfast o kcal	4.90
Earl Grey o kcal	4.90
Green Tea o kcal	4.90
Chai o kcal	4.90
Moroccan Mint o kcal	4.90
Ginger & Lemongrass o kcal	4.90
Camomile o kcal	4.90
Fresh Mint 43 kcal	4.90



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