

# 14 HILLS

BRUNCH  
2 COURSE 28.00 / 3 COURSE 33.00

## LOVE BUBBLES

Taittinger Brut Reserve NV  
72.00

Taittinger Prestige Rosé NV  
98.00

Chandon Brut Mendoza, Argentina, NV  
55.00

Nyetimber Classic Cuvée Sussex, England, NV 79.00

Nyetimber Rosé Sussex, England, NV 88.00

## STARTERS

ROYALE  
soft poached egg, smoked salmon  
muffin, hollandaise

BENEDICT  
soft poached egg, smoked ham hock  
muffin, hollandaise

AVOCADO V  
smashed avocado, salsa cruda, poached egg  
muffin, hollandaise

PARFAIT  
chicken liver, Port shallots, brioche

BURRATA V 5.00 supplement  
coconut chutney, confit shallot, parsley  
lime & jalapeño

KALE SALAD VG  
grilled kale, cumin spiced carrots  
coconut yoghurt, carrot crisps

## MAINS

SUCCOTASH V  
corn, black eyed beans, mushrooms, tomato  
feta, jalapeño, scrambled eggs

PANCAKES  
streaky bacon, maple tuile  
brown butter maple syrup

LAMB BAKED BEANS  
Moroccan spiced beans, braised lamb  
cucumber yoghurt, grilled sourdough

STEAK & EGGS  
250g bavette steak, fried eggs, crispy potatoes  
Café de Paris butter

RISOTTO V  
butternut squash, hazelnut, crispy sage  
toasted pumpkin seeds

VEGAN HASH VG  
crispy potatoes, piquillo peppers  
sun dried tomato, spinach, fine herbs, balsamic glaze add  
chorizo 5.00 supplement

SIDES 5.00 each

POMME FRITES  
Maldon salt & rosemary  
add black truffle and parmesan 3.00 supplement

GREEN BEANS  
extra fine, tarragon

ROCKET  
parmesan, olives, balsamic

BEETROOT  
sherry vinegar, shallots, pinenut gremolata horseradish

BACON  
crispy rare breed streaky bacon

## DESSERTS

FONDANT 5.00 supplement  
white chocolate & lemongrass  
pecans, coffee ice cream

FIG VG  
sponge cake, coconut & redcurrant  
marzipan ice cream

SELECTION OF 3 CHEESE 5.00 supplement  
tomato & cherry chutney, homemade crackers

ICE CREAM & SORBET  
house selection

PANCAKES  
raspberries, lemon verbena, Chantilly cream

FRENCH TOAST  
apricot, vanilla custard

PANNA COTA  
chocolate, mint sorbet, crumble, seasonal berries

Please inform your waiter of any allergy or dietary requirements when making your order. VG- suitable for vegan requirements, V- suitable for vegetarian requirements  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness  
12.5% discretionary service charge will be added to your bill. Prices include VAT