

14 HILLS

BRUNCH
2 COURSE 28.00 / 3 COURSE 33.00

LOVE BUBBLES

<i>Taittinger Brut Reserve NV</i>	72.00
<i>Taittinger Prestige Rosé NV</i>	98.00
<i>Chandon Brut Mendoza, Argentina, NV</i>	55.00
<i>Nyetimber Classic Cuvée Sussex, England, NV</i>	79.00
<i>Nyetimber Rosé Sussex, England, NV</i>	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

duck & chicken liver, Port shallots, brioche

BURRATA V 5.00 supplement

ratatouille, basil pesto, black olives, focaccia

KALE SALAD VG

*grilled kale, cos lettuce, orange, cumin spiced carrots
coconut yoghurt carrot crisps*

MAINS

MUSHROOMS VG

*fricassée of wild mushrooms, garlic, olive oil
sourdough toast*

VEGAN HASH VG

*roast root vegetables, spinach, fine herbs
parsley puree*

RISOTTO V

*butternut squash, hazelnut, winchester cheese
crispy sage, toasted pumpkin seeds*

PANCAKES

*streaky bacon, maple tuile, brown butter
maple syrup*

LAMB 5.00 supplement

*pressed Suffolk lamb shoulder, spiced coco beans
cucumber yoghurt, fennel salad*

STEAK & EGGS

*250g bavette steak, fried egg, crispy potatoes
Café de Paris butter*

PRAWNS 5.00 supplement

*grilled king prawns, confit lemon
parsley, garlic & chilli butter*

SIDES 5.00 each

POMME FRITES

Maldon salt & rosemary

GREEN BEANS

extra fine, tarragon

TOMATO

heirloom tomatoes, shallots, baby basil

CABBAGE

hispi cabbage

BACON

crispy rare breed streaky bacon

DESSERTS

CHOCOLATE

tart, whisky fruits, nuts & spice

FIG VG

Sauternes, croquant, almond ice cream

BABA

rum, berries, Chantilly

PANCAKES

pear, pecans, maple syrup

FRENCH TOAST

plum marmalade, vanilla custard

SELECTION OF 3 CHEESE 5.00 supplement

tomato & cherry chutney, homemade crackers

ICE CREAM & SORBET

*vanilla, chocolate, coffee, red currant
mint, strawberry, raspberry, cherry, apricot*

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

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12.5% discretionary service charge will be added to your bill. Prices include VAT