

# 14 HILLS

## London Restaurant Festival Menu

Three courses £40

with a glass of Nyetimber Rosé

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PARFAIT

*chicken liver, Port shallots, toasted brioche*

SALMON

*gravadlax cured salmon, avocado purée, cucumber salad*

KALE SALAD VG

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

LYONNAISE

*Burford Brown egg, smoked lardons, croutons, frisée, mustard dressing*

TUNA

*yellow fin tuna tartare, confit tomato, cucumber, avocado, lemon & chilli oil*

5.00 supplement

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BAVETTE

*230g beef bavette, red chimichurri, rocket*

PLAICE

*whole Cornish plaice, sauce Grenobloise*

CAULIFLOWER VG

*grilled spiced cauliflower steak, Romanesco, chive, raisin & caper dressing*

KIEV

*Somerset free range chicken breast, Burgundian snails, wild mushrooms, parsley purée*

OCTOPUS

*grilled, courgette, aubergine caviar, olive oil, confit tomato, caper & shallot dressing*

5.00 supplement

*Pommes frites 5 | Pomme mousseline 5 | Green beans 5 | Mushrooms 6 | Cabbage 5 | Tomato 5*

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CHILLED RICE

*plum marmalade, candied macadamia nuts*

CUSTARD TART

*nutmeg, shortcrust pastry, salted caramel ice cream*

FIG VG

*Sauternes, croquant, almond ice cream*

CHOCOLATE

*tart, whisky fruits, nuts & spice*

SELECTION OF 3 CHEESES

*tomato & cherry chutney, homemade crackers*

5.00 supplement

Available Monday to Thursday 12:00 – 20:00

Friday 12:00 – 16:45

Sunday 17:00 – 20:00

VG Vegan

Available every Sunday from 17:00 – 20:00. If you have any allergies or food intolerances please do advise your waiter.  
20% VAT included. A 12.5% discretionary service charge will be added to your bill.