

14 HILLS

Festive set menu Three courses £50 with a glass of Nyetimber Rosé

ARTICHOKE VG

Jerusalem artichoke velouté, pickled girolles, chives, extra virgin olive oil

SALMON

No. 3 gin & beetroot cured salmon, dill, pickled cucumber, crème fraiche, sourdough

BETROOT

heritage carpaccio, whipped goats curd, bitter leaf salad, seeded cluster

LYONNAISE

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

SCALLOP

cured hand diver scallop ceviche, blood orange, radish, dill, celery

5.00 supplement

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BAVETTE

230g beef bavette, mixed leaf salad, peppercorn sauce

SEA TROUT

wild sea trout, green beans, sauce Grenobloise

CAULIFLOWER VG

grilled spiced cauliflower steak, romesco sauce, chives, raisin pureé

TURKEY

rare breed bronze, roast breast, braised leg ballotine, Brussel sprouts, potato dauphinoise, cranberry sauce

RISOTTO V

roast butternut squash, Winchester cheese, crispy sage & pumpkin seeds

Pommes frites 5 | Truffle mousseline 8 | Green beans 5 | Mushrooms 6 | Brussel sprouts 5 | Tomato 6

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CHILLED RICE

clementine compote, candied macadamia nuts

CUSTARD TART

nutmeg, shortcrust pastry, salted caramel ice cream

PEAR VG

mulled wine, cranberry, croquant, pear sorbet

CHOCOLATE

tart, whisky fruits, nuts & spice

SELECTION OF 3 CHEESES

apple chutney, seeded crackers

5.00 supplement

VG Vegan

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.