

14 HILLS

TERRACE WINES & COCKTAILS



Please inform your waiter of any allergy or dietary requirements when making your order. 12.5% discretionary service charge will be added to your bill.

Prices include VAT at 20%.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness



CHAMPAGNE
TAITTINGER
Reims

#ChampagneRevival

BY THE GLASS	125ml
Taittinger Brut Réserve <i>NV</i>	15.00
Taittinger Prestige Rosé <i>NV</i>	18.00
Taittinger 'Nocturne' <i>NV</i>	18.00
Taittinger 'Comtes de Champagne' Grands Crus Blanc de Blanc <i>2007</i>	33.00

BY THE BOTTLE:	
Taittinger Brut Réserve <i>NV</i>	72.00
Taittinger Prestige Rosé <i>NV</i>	98.00
Taittinger 'Nocturne' <i>NV</i>	100.00
Taittinger Brut <i>2013</i>	120.00
Taittinger 'Comtes de Champagne' Grand Crus Blanc de Blancs <i>2007</i>	195.00

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W I N E S

C H A M P A G N E	125ml	750ml
Laurent-Perrier Rosé NV	21.00	120.00
Ruinart Blanc de Blancs NV	23.00	130.00
S P A R K L I N G		
Chandon Brut Mendoza, Argentina, NV	11.00	55.00
Nyetimber 'Classic' Sussex, England, NV	14.00	79.00
Nyetimber Rosé Sussex, England, NV	16.00	88.00
W H I T E	175ml	750ml
Albariño, Bodegas La Val 'Orballo' <i>Galicia, Spain, 2019</i>	8.00	35.00
Chenin Blanc, Waterkloof 'Seriously Cool' <i>Stellenbosch, South Africa, 2018</i>	9.00	36.00
Chablis, Domaine De la Motte <i>Burgundy, France, 2019</i>	11.50	45.00
Roussanne, Yangarra Estate <i>McLaren Vale, Australia, 2018</i>	13.00	52.00
Sémillon, Wildeberg White <i>Franschoek, South Africa, 2018</i>		55.00
Sauvignon Blanc, Sancerre Dom. Millet 'Les Chênes Marchands' <i>Loire Valley, France, 2019</i>	14.00	60.00
Grüner Veltiner, Tatomer Vineyard 'Meeresboden' <i>Santa Barbara County, USA, 2017</i>		70.00
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand, 2019</i>		75.00
Riesling, Domaine Weinbach 'Schlossberg' Grand Cru <i>Alsace, France, 2017</i>	24.00	95.00
Puligny-Montrachet, Joseph Drouhin <i>Burgundy, France, 2017</i>		116.00

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R O S E	175ml	750ml
Pays d'Oc 'Lieux Perdus', Pinot Noir Rosé <i>Languedoc-Roussillon, France, 2019</i>		29.00
Château de Minuty 'M de Minuty' Limited Edition <i>Provence, France, 2019</i>	13.00	49.00
R E D	175ml	750ml
Grenache, Cuvée Jean-Paul <i>Rhône Valley, France, 2019</i>	7.00	29.00
Rioja, Ramon Bilbao 'Monte Llano' <i>Rioja, Spain, 2018</i>		42.00
Shiraz, Magpie Estate 'The Sack' <i>Barossa Valley, Australia, 2017</i>	11.50	52.00
Malbec, 'Pasarisa' by Catena <i>Mendoza, Argentina, 2018</i>	12.00	55.00
Pinot Noir, Bourgogne Rouge Vallet Frères <i>Burgundy, France, 2017</i>	14.00	56.00
Merlot blend, Saint-Emilion, Château Gros Caillou <i>Bordeaux, France, 2014</i>	15.50	68.00
Châteauneuf-du-Pape, Domaine Chante-Cigale <i>Rhône Valley, France, 2017</i>		75.00
Gevrey-Chambertin, Joseph Drouhin <i>Burgundy, France, 2016</i>		98.00
Syrah, Jolie-Laide 'Halcon Vineyard' <i>Mendocino County, USA, 2015</i>	25.00	100.00
Amarone della Valpolicella Classico DOCG, Serego Alighieri 'Vaio Armaron' <i>Veneto, Italy, 2012</i>		120.00

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SIGNATURE COCKTAILS

13.50

Garden breeze

Ketel one cucumber & mint vodka, watermelon, Jinro grape, fresh lime

Square mile fizz

Tanqueray Flor de Sevilla, fresh lemon, Elderflower, Fever-tree apricot & grape soda

Summer vibes

Havana 3yrs rum, Boudier passion fruit liqueur, fresh lemon

Sunset at 120

Bulleit Bourbon whiskey, homemade citrus syrup, peach bitter

Paloma 14

Olmecca Blanco, fresh lime, fresh grapefruit, Fever-tree Mexican lime soda water

SUMMER CLASSICS

13.50

Aperol Spritz

Aperol, Chandon sparkling wine, Fever-tree soda water, fresh orange

Moscow Mule

Ketel one vodka, fresh lime, Fever-tree ginger beer, angostura bitter

Negroni

Tanqueray 43 gin, Campari, Carpano Antica formula

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ALCOHOL-FREE COCKTAILS

8.00

Fenchurch blossom

Earl grey tea, fresh lemon, peach

Cool Aid

Watermelon, fresh lime, fresh mint, homemade syrup, Fever-tree raspberry & rose soda water

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