

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

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 2007	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 2013	120.00
Taittinger 'Comtes de Champagne' Grand Crus Blanc de Blancs 2007	195.00

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WINE BY THE GLASS

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
Bacchus Fumé, D&D Cru by London Cru <i>West Sussex, England, 2019</i>	12.00	52.00
Roussanne, Yangarra Estate <i>McLaren Vale, Australia, 2018</i>	13.00	52.00
Sauvignon Blanc, Sancerre Dom. Millet 'Les Chênes Marchands' <i>Loire Valley, France, 2019</i>	14.00	60.00
O U R P R E M I U M W H I T E W I N E S E L E C T I O N	175ml	750ml
Riesling, Domaine Weinbach 'Schlossberg' Grand Cru <i>Alsace, France, 2017</i>	24.00	95.00
Chardonnay, Meursault 'Clos des Corvées de Citeau', Chavy-Chouet <i>Burgundy, France, 2018</i>	28.00	105.00
R O S E	175ml	750ml
Château de Minuty 'M de Minuty' Limited Edition <i>Provence, France, 2019</i>	13.00	49.00

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R E D	175ml	750ml
Grenache, Cuvée Jean-Paul Rhône Valley, France, 2019	7.00	28.00
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
Cabernet Franc, Brash Higgins 'FRC' <i>Mclaren Vale, Australia, 2018</i>	13.00	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
O U R P R E M I U M R E D W I N E S E L E C T I O N	175ml	750ml
Syrah, Jolie-Laide 'Halcon Vineyard' <i>Mendocino County, USA, 2015</i>	25.00	100.00
Cabernet Blend, Margaux, Château Marquis d'Alesme 3GCC <i>Bordeaux, France, 2016</i>	30.00	125.00
S W E E T	100ml	500ml
Royal Tokaji Late Harvest <i>Tokaji, Hungary, 2017</i>	9.50	45.00
Malagouzia, Domaine Papagiannakos 'Melias' <i>Attica, Greece, 2019</i>	11.00	56.00
Malvasia Passito, La Stoppa 'Vigna del Volta' <i>Emilia-Romagna, Italy, 2007</i>	12.00	62.00
Sauternes, Château Guiraud 'Petit Guiraud' <i>Bordeaux, France, 2016</i>	13.00	105.00
Royal Tokaji Blue Label 5 Puttonyos <i>Tokaji, Hungary, 2013</i>	14.50	88.00
F O R T I F I E D	100ml	500ml
Graham's Six Grapes Ruby Port <i>Douro, Portugal, NV</i>	7.00	35.00
Graham's Quinta dos Malvedos <i>Douro, Portugal, 2006</i>	11.00	56.00
Graham's 10YO Tawny Port, Jeroboam, <i>Douro, Portugal</i>	13.00	
Pedro Ximenez, Bodegas Alvear 'Solera 1927' <i>Andalucia, Spain, NV</i>	11.00	45.00

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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, fresh lime, fresh raspberries, homemade syrup, Fever-tree raspberries & rose soda

Sunset at 120

Bulleit Bourbon whiskey, homemade citrus syrup, peach bitter

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

Paloma

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

Negroni

Tanqueray 43 gin, Campari, Carpano Antica formula

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ALCOHOL-FREE COCKTAILS

8.00

Virgin in the city

Everleaf aperitif, fresh lime, cranberry juice homemade simple syrup

Pink dove

Caleno Juniper, fresh pink grapefruit, Fever Tree soda water, fresh lime, simple syrup

Jardin rouge

Cloudy Apple juice, Fever-Tree Rose & Raspberry soda, fresh lime, fresh raspberries, simple syrup

Off the booze

Seedlip Garden, fresh lime, homemade mint syrup

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