

# 14 HILLS

## DESSERTS

CUSTARD 8

*tart, nutmeg, salted caramel ice cream*

ETON MESS 8

*meringue, mascarpone, blackcurrant, basil*

CHOCOLATE 9

*Valrhona 70% grand cru chocolate tart, raspberries, star anise*

CHEESECAKE vg 8

*English strawberries, caramelised meringue*

CRÈME BRULEE 8

*vanilla & orange, shortbread*

APRICOT 9

*Tarte Tatin, lavender ice cream, manuka honey*

ICE CREAM & SORBET 4 | 6 | 8

*vanilla, chocolate, salted caramel*

*strawberry & elderflower, lemon, rum & coconut*

CHEESE

15

*Sinodun Hill goat, Tomme aux 7 fleurs, Drunken Burt Bleud'Auvergne, Kirkham's Lancashire*

*homemade strawberry chutney, seeded crackers*

If you have any food allergies or intolerances, please speak to your waiter before ordering. Prices include VAT at 20%. 12.5% discretionary service charge will be added to your bill.

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## WINE BY THE GLASS

<b>SWEET</b>	<b>100ml</b>
<i>MALAGOUZIA, DOMAINE PAPAGIANNAKOS 'MELIAS' Attica, Greece, 2019</i>	11.00
<i>MALVASIA PASSITO, LA STOPPA 'VIGNA DEL VOLTA' Emilia-Romagna, Italy, 2007</i>	12.00
<i>SAUTERNES, CHATEAU GUIRAUD 'PETIT GUIRAUD' Bordeaux, France, 2016</i>	13.00
<i>ROYAL TOKAJI BLUE LABEL 5 PUTTONYOS Tokaji, Hungary, 2013</i>	14.50
<b>FORTIFIED</b>	<b>100ml</b>
<i>GRAHAM'S FINE RUBY PORT Douro, Portugal, NV</i>	7.00
<i>GRAHAM'S QUINTA DOS MALVEDOS Douro, Portugal, 2006</i>	11.00
<i>PEDRO XIMENEZ, BODEGAS ALVEAR 'SOLERA 1927' Andalucia, Spain, NV</i>	11.00
<i>MAURY BLANC, DOMAINE LES TERRES DE FAGAYRA Roussillon, France, 2017</i>	12.00
<i>GRAHAM'S 10YO TAWNY PORT Douro, Portugal</i>	13.00

VG- suitable for vegan requirements, V- suitable for vegetarian requirements  
Please be aware that traces of allergens used in our kitchen may be present.