

14 HILLS

TERRACE WINES & COCKTAILS



If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

VG- suitable for vegan requirements, V- suitable for vegetarian requirements

13.5% discretionary service charge will be added to your bill. Prices include VAT



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 2007	33.00

BY THE BOTTLE:

Taittinger Brut Réserve <i>NV</i>	78.00
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	200.00

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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
Gavi di Gavi, Cristina Ascheri <i>Piemonte, Italy, 2019</i>		52.00
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>	13.00	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>		77.00
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

Passiflora Jungle 13.50

*Havana 3yrs rum, Disaronno, Wray & Nephew overproof rum,
passion fruit, fresh lime, cinnamon*

Garden Breeze 12.50

*Ketel one cucumber & mint, Jinro Grape, watermelon,
fresh lime, grenadine, Fever tree soda water*

The Morningstar 13.00

*Havana 3 infused chilly, Koko kanu coconut rum, guava, fresh lime,
lemongrass & ginger cordial*

Dark Memories 14.00

*Pisco ABA, Luxardo maraschino, Belsazar dry vermouth,
fresh lime, Angostura, forest foam.*

Summer Forest 17.00

*Black forest No. 3 London dry gin, Aperol, Belsazar dry vermouth,
Taittinger Brut reserve*

Crocus Negroni 14.00

*No. 3 London dry gin, Saffron infused Belsazar dry vermouth,
Italicus rosolio di bergamotto*

Butterfly Kiss 13.50

*Tanqueray 43, Chambord black raspberry, Belsazar dry vermouth, fresh lemon,
chamomile syrup and Fever-Tree Raspberry and Rose soda*

Verano Punch 13.00

*Havana 3yrs rum, Gabriel Boudier apricot brandy, Wray & Nephew overproof rum,
Late harvest Royal Tokaji, clarified milk, fresh lemon*

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La Part des Anges 13.50

Hennessy VS Cognac, Chartreuse yellow, Lillet Blanc, Amaro Montenegro, Luxardo maraschino

Dulcis Infundis 13.50

Bulleit Bourbon whiskey, Frangelico, coffee, coconut

Paloma 14 13.50

Olmeca blanco tequila, fresh lime, fresh grapefruit, agave, Fever tree Mexican lime & yuzu soda

Joe's Gimlet 13.00

Tanqueray flor de Sevilla, fresh lime, homemade strawberry cordial, fresh mint

UNFORTGOTTEN CLASSICS

Hemingway special 13.00

Havana 3yrs rum, Luxardo maraschino, fresh lime, fresh grapefruit

Dark'n Stormy 13.00

Gosling Black seal rum, Fresh lime, Angostura, Fever tree ginger beer

Mint Julep 13.00

Bulleit Bourbon, Angostura, fresh mint, simple syrup

Caipiroska 13.00

Ketel one vodka, fresh lime, simple syrup

Naked & famous 14.50

Del Maguey Vida mezcal, Aperol, Chartreuse yellow, Fresh lime

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ALCOHOL-FREE COCKTAILS

Virgin in the City 9.00

Everleaf aperitif, fresh lime, cranberry juice, simple syrup

Mexicali 9.00

Caleno Juniper, fresh pink grapefruit, fresh lime, simple syrup,

Fever tree Mexican lime & yuzu soda

Cool aid 9.00

Caleno Juniper, fresh lime, watermelon, simple syrup

Fever tree soda water

Fenchurch Blossom 6.00

Earl Grey tea, fresh lemon, peach

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