

14 HILLS

DESSERTS

<i>CUSTARD (v)</i> <i>tart, nutmeg, salted caramel ice cream</i>	9
<i>CHOCOLATE (v)</i> <i>tart, whiskey fruits, pecan nuts</i>	11
<i>CHESTNUT (vg)</i> <i>pudding, mandarin & meringue</i>	9
<i>CRÈME BRULÉE (v)</i> <i>vanilla & orange, shortbread</i>	10
<i>PEAR (vg)</i> <i>Tarte Tatin, maple syrup ice cream, hazelnuts</i>	10
<i>ICE CREAM & SORBET</i> <i>vanilla, chocolate, salted caramel</i> <i>pomegranate, pear, pistachio (vg)</i>	5 7 9
<i>CHEESE</i> <i>Pont d'Yeu, Tomme aux 7 fleurs, Tunworth, Bleu D'auvergne,</i> <i>Kirkham's Lancashire, homemade apple chutney, crackers</i>	16

If you have any food allergies or intolerances, please speak to your waiter before ordering. Prices include VAT at 20%.
13.5% discretionary service charge will be added to your bill.

14 HILLS

WINE BY THE GLASS

S W E E T *100ml*

MALAGOUZIA, DOMAINE PAPAGIANNAKOS 'MELIAS' *11.00*
Attica, Greece, 2019

MALVASIA PASSITO, LA STOPPA 'VIGNA DEL VOLTA' *12.00*
Emilia-Romagna, Italy, 2007

SAUTERNES, CHATEAU GUIRAUD 'PETIT GUIRAUD' *16.00*
Bordeaux, France, 2016

ROYAL TOKAJI BLUE LABEL 5 PUTTONYOS *14.50*
Tokaji, Hungary, 2013

F O R T I F I E D *100ml*

GRAHAM'S FINE RUBY PORT *7.00*
Douro, Portugal, NV

GRAHAM'S QUINTA DOS MALVEDOS *11.00*
Douro, Portugal, 2006

PEDRO XIMENEZ, BODEGAS ALVEAR 'SOLERA 1927' *11.00*
Andalucia, Spain, NV

MAURY BLANC, DOMAINE LES TERRES DE FAGAYRA *12.00*
Roussillon, France, 2017

GRAHAM'S 10YO TAWNY PORT *13.00*
Douro, Portugal

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