

14 HILLS

STARTERS

<i>SOUP (vg)</i> Jerusalem artichoke, roasted ceps, crispy artichoke	10
<i>AUTUMN SALAD (vg)</i> mustard leaves, mizuna, kohlrabi, purple sprouting broccoli golden beetroots, spring onions, pears	14
<i>BURRATA (v)</i> fennel, pickled cauliflower, hazelnuts	16
<i>PRAWNS</i> Atlantic grilled prawns, parsley, garlic brown butter, confit lemon, charred crostini	17 30
<i>TUNA</i> crudo, harissa dressing, lime yoghurt coriander	20
<i>TARTARE</i> hand cut beef fillet, classically dressed, parmesan, rosemary & potato bread	16
<i>DUCK</i> duck liver ballotine, spiced plums, fernet purée, toasted brioche	18

TO SHARE

for two to share, price per person

<i>CÔTE DE BOEUF</i> 900g rib of Angus Hereford cross beef grilled baby romaine, ranch dressing, crispy onions Béarnaise & Peppercorn sauce	44
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MAINS

<i>LOBSTER</i> native lobster Thermidor, French fries, herb salad	half 34 whole 62
<i>CHICKEN</i> somerset corn fed chicken breast, dauphinoise potatoes, salt baked celeriac	28
<i>VENISON</i> venison loin, parsnip purée, savoy cabbage, madeira jus	33
<i>SIRLOIN</i> 300g, 21 days aged, West country grilled baby gem, crispy shallots, ranch dressing	39
<i>SEABASS</i> fillet, wild rice pilaf, fennel salad, saffron cream sauce	29
<i>HALIBUT</i> truffle mash potato, cream leeks, vin Juan & chervil sauce	37
<i>RISOTTO (v)</i> butternut squash, sage & parmesan	20
<i>CAULIFLOWER (vg)</i> grilled cauliflower steak, lemon purée, grape vierge	19

SIDES

<i>CHIPS (vg)</i> rosemary sea salt	6
<i>CHARLOTTE POTATOES (v)</i> butter & mint	7
<i>CARROTS (v)</i> roasted chantenay carrots, thyme, honey	6
<i>GREEN BEANS (v)</i> confit shallot, tarragon	6
<i>BEEETROOT</i> golden beetroot and shallot salad	6
DESSERTS	
<i>CHESTNUT (vg)</i> pudding, mandarin & meringue	9
<i>CHOCOLATE (v)</i> tart, whiskey fruits, pecan nuts	11
<i>CUSTARD (v)</i> tart, nutmeg, salted caramel ice cream	9
<i>CRÈME BRULEE (v)</i> vanilla & orange, shortbread	10
<i>PEAR (vg)</i> Tarte Tatin, maple syrup ice cream, hazelnuts	10
<i>ICE CREAM & SORBET</i> vanilla, chocolate, salted caramel pomegranate, pear, pistachio (vg)	5 7 9
<i>CHEESE</i> Pont d'Yeu, Tomme aux 7 fleurs, Tunworth, Bleu D'auvergne Kirkham's Lancashire, homemade apple chutney, crackers	16

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