

— 14 HILLS —

BAR MENU



BAR SNACKS



OYSTER 60 kcal (each)	6
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Achill Island, West Ireland rock oyster,
Yorkshire rhubarb, ginger and chili dressing

+a glass of Piper Heidsieck Brut 125ml	17
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NUTS ^(vg) 617 kcal 5

Mixed salted nuts

OLIVES ^(vg) 199 kcal 5

Lemon and garlic Provençal olives

CRACKERS ^(vg) 453 kcal 5

Light chilli rice crackers

PICOS ^(vg) 193 kcal 6

Mini Spanish basil breadsticks

PARMESAN 322 kcal 6

Crispy baked parmesan crisps



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CHIPS ^(v/vg) 1405 kcal <i>Rosemary and garlic, truffle mayo</i>	8
HUMMUS ^(vg) 752 kcal <i>Tomato and red pepper hummus, grissini</i>	8
SALUMI BOARD (to share) 1213 kcal <i>Plate of sliced cured meats, cornichons, bread boule</i> <i>Prosciutto, salami Milano, chorizo, Coppa</i>	20
CHEESE BOARD (to share) 841 kcal Our selection of five British & French cheeses <i>Cabri d'ici, 274 kcal Cornish Yarg, 306 kcal Roncevaux, 407 kcal</i> <i>Baron Bigod, 282 kcal Roche Montagne, 341 kcal</i>	20
CHEESE 274 kcal – 407 kcal <i>Your choice of one house cheese, served with pear chutney and crackers</i>	8
KINGS CAVIAR (380/432 kcal) <i>Oscietra Caviar, Blinis, Crème fraiche</i>	10g / 30g 40 / 85



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SIGNATURE COCKTAILS



Notting Hill 18

Don Julio Blanco, Aperol, Cointreau, Bubbles

Royal Murasaki 16

Tanqueray Royale, Cygnet Gin, Gabriel Boudier Fig, Akashi-Tai Plum Sake

Fever Tree Lemonade

After Dark 15

Makers Mark, Courvoisier VSOP, Maple Syrup, Coffee

Libertad 15

Havana Club 3 & 7 Rum, Havana Club de Maestros Rum, DOM Benedictine, Martini Rubino

Orange & Peychaud Bitters

Guava Groove 15

Ciroc Vodka, Damoiseau Guava Rhum, Aperol,

Citrus, Ginger Syrup, Angostura bitters

Clarity 15

Belvedere, Bergamot Liqueur, Velvet Falernum, Grapefruit Bitters, Bubbles

Garden 15

Monkey 47 Gin, Malfy con Limone, St Germain, Fresh Mint

Fever Tree Tonic Water

SIGNATURE COCKTAILS

Chasing Dreams 16

Chase Vodka, Passionfruit Puree, Raspberry Puree, Honey, Apple juice

Agave Mio 18

Casamigos Blanco Tequila, Gabriel Boudier Passionfruit Liqueur

Pineapple Juice, Agave Syrup

London is Pink 16

London No3, Martini Ambrato, Campari, Cointreau, Giffard Rose Syrup

Let Loose 19

Flor de Cana 12yo, Brugal 1888, Gabriel Boudier Cherry Liqueur

Giffard Vanilla Syrup, Orange Bitters

Highland Explorer 18

Dalmore 12yo, Gabriel Boudier Peach & Ginger Liqueur, Lost Explorer Mezcal

Ms Better Bitter Foamer

Gentlemen's Club 18

Woodford Reserve, Singleton 12yo, Gabriel Boudier Banana Liqueur, Maple syrup

Spiced Oak Smoke

Hunting Queen 15

Jägermeister, Amaro Montenegro, Pineapple Juice, Red Chilli, Fever Tree Ginger Beer

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UNFORGOTTEN CLASSICS



Lychee Martini 15

Ketel One, Gabriel Boudier Lychee, Lychee Puree, Fresh Lime

Negroni 15

Tanqueray 43 Gin, Campari, Martini Riserva Speciale Rubino

Vesper 16

Tanqueray 10 Gin, Sauvelle Vodka, Lillet Blanc

Collins 14

Sipsmith Dry Gin, Citrus, Gomme Syrup, Fever Tree Soda Water

Aperol Spritz 14

Aperol, Fever-Tree Soda, Bubbles

Paloma 14

El Jimador Blanco, Agave Syrup, Lime Juice, Fever Tree Grapefruit soda

Spiced Piña Colada 14

Havana Spiced Rum, Koko Kanu, Pineapple Juice, Coconut Cream Re'al



ALCOHOL-FREE COCKTAILS

Good Behaviour ^{73 kcal} 10

Everleaf Forest, Fresh Lime, Lychee, Gomme Syrup

Fragaria Sour ^{92 kcal} 10

Caleno Light & Zesty, Fresh Lime, Strawberry, Gomme Syrup

Betty Ford ^{52 kcal} 10

Caleno Dark & Spicy, Pineapple Juice, Passionfruit Puree, Honey

Sabbatical ^{33 kcal} 10

Everleaf Marine, Citrus, Agave, Fever Tree Grapefruit Soda

NON-ALCOHOLIC APERITIVO COCKTAILS

Crodino ^{115 kcal} 8



GIN & TONIC EXPERIENCE



Bordeaux Noble Rot Gin & Fever-Tree Indian Tonic 19.50

Vintage gin made from a blend of green cardamom distillates, jasmine flowers, and fresh citrus fruits. This terroir gin with floral aromatic profile is sweetened with the sugar naturally present in Sauternes wines. Its name is a vibrant tribute to the miraculous mushroom that allows every year during late harvests to produce this sweet wine.

Malfy 'Rosa' & Fever-Tree Indian Tonic 16.50

The Malfy Gin Rosa is a bright and refreshing flavoured gin, with a zesty and citrusy taste of pink grapefruit, and a rich, long juniper finish. Distilled in Italy, it uses some of the finest botanicals including handpicked juniper, Italian lemons, and fresh Sicilian pink grapefruit.

No.3 London Dry & Fever-Tree Mediterranean Tonic 17.50

Meticulously distilled in a 100-year-old, brick-encased, copper pot still. Achieving the perfect balance of juniper - citrus - spice. With just the right amount of coriander, angelica root, cardamom, grapefruit, sweet orange peel and - of course - juniper, No. 3 is a gin that perfectly balances 3 key flavours: Juniper, Citrus and Spice.



GIN & TONIC EXPERIENCE

Mirabeau Dry Rose Gin & Fever-Tree Light Tonic 17.50

A beautiful herbaceous-style dry gin, with floral elements and a burst of citrus. At its core Mirabeau Dry Rosé Gin is a classic Dry Gin with a gorgeous pale pink colour. Mirabeau has used a 100% grape-based neutral spirit which adds roundness and subtle fruitiness to the palate. Lemons and Coriander add layers of fresh citrus character.

Cygnnet 22 Welsh Dry Gin & Fever-Tree Light Tonic 18.50

Cygnnet Welsh Dry Gin is a vibrant gin with an uplifting juniper aroma. Notes of sweet orange and soft coriander spice lead to a fresh citrus finish. The addition of chamomile creates an elegant and crisp taste.

Monkey 47 & Fever-Tree Indian Tonic 20.50

Monkey 47 is a batch distilled and handcrafted gin from Germany's Black Forest. In total, 47 handpicked plant ingredients prepared in extremely soft water from the Black Forest lend Monkey 47 unrivalled complexity and quality.



SPIRITS



GIN

50ml

Aviation	12
Cygnnet Premium	12
Cygnnet 22	15
Gin Mare	15
Hendricks	13
Mirabeau Dry Rose Gin	13
Malfy 'Rosa'	12
Malfy 'Limone'	12
Malfy 'Arancia'	12
Monkey 47	18
No. 3 London Dry Gin	14
Sipsmith Dry	13
Sipsmith VJOP	15
Sipsmith Lemon Drizzle	12
Sipsmith Sloe	12
Tanqueray 43	11
Tanqueray 10	12
Tanqueray Royale	11
Bordeaux Noble Rot Old Tom	15

VODKA

50ml

Absolut Vanilla	10
Absolut Citron	10
Absolut Mandarin	10
Ciroc	12
Chase	14

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VODKA (CONTINUED)

Belvedere Pure	12
Ketel One	10
Koniks Tail	13
Sauvelle	13
Stolichnaya Elit	15

RUM

50ml

Brugal 1888	16
Diplomatico Reserva Exclusiva	16
Havana 3yrs	10
Havana 7yrs	12
Havana Club Seleccion de Maestros	20
Havana Spiced	11
Flor de Caña 12yrs	13
Gosling Black Seal	11
Koko Kanu Coconut	11
Ron Zacapa 23	19
Ron Zacapa XO	32
Santa Teresa 1796	16
Wray & Nephew Overproof	14
Leblon Cachaça	14



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TEQUILA

	50ml
Casamigos Blanco	18
Casamigos Reposado	20
Casamigos Anejo	24
Casa Dragones Blanco	22
Casa Dragones Anejo	40
Casa Dragones Joven	60
Cazcabel Café	12
Don Julio Blanco	16
Don Julio Reposado	20
Don Julio Anejo	22
El Jimador Blanco	11
El Jimador Reposado	12
Teremana Blanco	14
Kah Blanco	15
Kah Anejo	18

MEZCAL

Mezcal Amores 'Espadin'	16
Lost Explorer 'Espadin'	19
Illegal Reposado	22
Clase Azul Mezcal Durango	90



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APERITIF & LIQUEURS

50ml

Aperol	10
Campari	11
Martini Riserva Speciale Ambrato	13
Martini Riserva Speciale Rubino	13
Noilly Prat	13
Lillet Blanc	12
Lillet Rose	12
Amaretto Adriatico contains nuts	12
Amaretto Adriatico Blanco contains nuts	12
Amaro Montenegro	12
Baileys Original	11
Chambord	12
Cointreau	10
D.O.M. Benedictine	11
Frangelico	12
Grand Marnier	12
Jagermeister	10
Luxardo Limoncello	12
Sambuca Molinari	11
St. Germain Elderflower	10
Kahlua	11

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SCOTCH WHISKY

	50ml
Bowmore 12yo	14
Bowmore 18yo	28
Chivas 12yo	11
Dalmore 12yo	15
Dalmore King Alexander	55
Fettercairn 12yo	17
Glenffidich 12yo	14
Glenmorangie 18yo	20
Johnnie Walker Black Label	12
Johnnie Walker Gold Reserve	16
Johnnie Walker Blue Label	45
Jura 10yrs	13
Lagavulin 16yo	20
Laphroaig 10yo	15
Macallan 12yo	20
Macallan 15yo	36
Macallan 18yo	65
Talisker 10y	14

IRISH WHISKEY

	50ml
Jameson	12



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AMERICAN WHISKEY

	50ml
Maker's Mark	12
Woodford Reserve	13
Woodford Rye	18
Jack Daniels	10
Jack Daniels Single Barrel	16
Jack Daniel Tennessee Honey	10
Sir Davies Rye	25
Sazerac Rye	17

JAPANESE WHISKEY

	50ml
Hibiki Harmony	22
Hibiki 21yo	150
Yamazaki 12yo	35
Yamazaki 18yo	150

COGNAC & CALVADOS

	50ml
Dupont Pays d'Auge Calvados VSOP	18
Hennessy Paradis	350
Courvoisier VSOP	14
Courvoisier XO	35
Remy Martin XO	40
Remy Martin 1738	16
Remy Martin Louis XIII 15ml	95
Remy Martin Louis XIII 25ml	150
Remy Martin Louis XIII 50ml	300
Pisco ABA	13

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BEERS & CIDER



BOTTLED BEER & CIDER

NOAM Lager Unfiltered	8
Peroni Nastro Azzurro	7.5
BBNO 21 Pale Ale Unfiltered	7.5
Asahi Super Dry	7.5
Aspall Suffolk Cider	8.5
Peroni Libera 0.0% 330ml 73 kcal	7
BBNO Citra Pale Ale Unfiltered 0.5% 330ml 73 kcal	7

DRAUGHT BEER

	3/4 Pint
Peroni Nastro Azzurro	8
Purity Session IPA	8



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SOFT DRINKS

Coca Cola 89 kcal	4.50
Diet Coke 7 kcal	4.50
Coke Zero 3 kcal	4.50
Fever Tree Indian Tonic Water 41 kcal	4.50
Fever Tree Refreshingly Light Tonic 733kcal	4.50
Fever Tree Mediterranean Tonic 75 kcal	4.50
Fever Tree Soda Water Tonic 3 kcal	4.50
Fever Tree Pink Grapefruit Soda Water Tonic 45 kcal	4.50
Fever Tree Lemonade 53 kcal	4.50
Fever Tree Ginger Ale 51 kcal	4.50
Fever Tree Ginger Beer 51 kcal	4.50
Red Bull 116 kcal	7
Red Bull Sugar-Free 9 kcal	7
Red Bull Tropical 116 kcal	7

JUICES

Apple Juice 124 kcal	5
Pineapple Juice 146 kcal	5
Cranberry Juice 39 kcal	5
Pink Grapefruit Juice 48 kcal	5
Tomato Juice 39 kcal	5
Orange Juice 113 kcal	6
Decantae Still Water 0 kcal	5.5
Decantae Sparkling Water 0 kcal	5.5

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HOT DRINKS

COFFEE

Espresso 24 kcal	3.80
Double Espresso 48 kcal	4.90
Americano 48 kcal	4.90
Cappuccino Semi 96 kcal - oat 89 kcal	4.90
Latte Semi 96 kcal - oat 89 kcal	4.90
Flat white semi 120 kcal - oat 113 kcal	4.90
Mocha semi 156 kcal - oat 151 kcal	4.90
Hot Chocolate semi 285 kcal - oat 206 kcal	4.90

TEA

English Breakfast 0 kcal	4.90
Earl Grey 0 kcal	4.90
Green Tea 0 kcal	4.90
Chai 0 kcal	4.90
Moroccan Mint 0 kcal	4.90
Ginger & Lemongrass 0 kcal	4.90
Camomile 0 kcal	4.90
Fresh Mint 43 kcal	4.90



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