

14 HILLS

2 courses £28.00 / 3 courses £32.00

STARTERS

Butternut squash

spiced velouté, shaved chestnuts, crispy sage^v

Rillettes

smoked trout, citrus fruits, fennel, grilled sourdough

Ham hock

terrines, homemade piccalilli

Chicory

Devon blue, red wine pear, walnut cluster & candied shallot dressing^v

MAINS

Sea Bream

Potato & fennel, beurre blanc

Feather blade

braised beef, celeriac, carrot purée, horseradish, red wine jus

200gr Beef rump

Green beans and Béarnaise sauce

Jerusalem artichoke

risotto, wilted Swiss chard, black truffle, smoked garlic^{vg}

DESSERTS

Posset

Amalfi lemon, almond & pistachio tuile

Chilled rice

vanilla pudding, salted caramel, candied Brazil nuts

Chocolate tart

whisky fruits, pecan nuts & spice

Selection of ice cream & sorbets

Monday – Friday 11.30am until 3pm

Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%. 12.5% discretionary service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese, may increase your risk of foodborne illness