

# 14 HILLS

EVENING STANDARD MENU | AUGUST 2022  
THREE COURSES AND A GLASS OF CHANDON | £40

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TARTARE 227 kcal  
hand cut beef rump classically dressed crouton

TUNA 435 kcal  
carpaccio "façon niçoise", barigoule artichoke, taggiasca olive

SUMMER SALAD <sup>(v)</sup> 206 kcal  
heritage tomato, baby cucumber, summer squash pesto

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HADDOCK 712 kcal  
cauliflower, vadouvan spice, grenobloise sauce

LEG OF LAMB 890 kcal  
aubergine, Swiss chard, jus aux épices

COURGETTE <sup>(v)</sup> 245 kcal  
charcoal grilled, confit tomato, hen of the woods, pine nut

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CUSTARD <sup>(v)</sup> 675 kcal  
tart, nutmeg, salted caramel ice cream

PROFITEROLE CHOCOLAT 623 kcal  
chou pastry, vanilla ice cream, praliné

**Evening Standard**

**CHANDON**