



• ON THE HILL •

LOUNGE & TERRACE  
12 PM TO 10 PM

## • Snacks & small plates •

SERVED UNTIL 11PM

Chilli rice crackers 4 **v**

Hand cooked sea salt vegetable crisps 5 **vg**

Marinated olives 5 **vg, gf**

Smokehouse mixed nuts 5 **vg**

Maple roasted cocktail sausages 5

Smoked salmon crumpet 7

Chive cream, candied lemon

Beetroot & lentil bites 8

Cashews, pomegranate, curried mayo **vg**

Garlic & lime prawns 12

Paprika oil, crispbread

Chipotle chilli squid 10

Jalapenos dust, spring onions

Teriyaki duck confit spring roll 11

Apricot wasabi marmalade, toasted sesame

## • Sides • 5

144 leafy salad, aged balsamic **vg, gf**

Rosemary skin on fries **v**

Roasted broccoli, crispy onions **vg**

Heritage tomatoes & shallot seeds **vg, gf**

Warm potato salad, chive crème fraîche **v**

## • Mains •

Heirloom vegetables 18

Crispy artichokes, curried cashew ketchup **vg**

Broad beans & shallot tortelloni 17

Hazelnut lemon cream, basil pesto **v**

Spicy seafood linguine 19

Tomatoes, confit peppers, samphire, coriander

Harissa chicken 22

Broccoli, carrot, rosti, chermoula

32 day dry aged 12 oz ribeye steak 35

Smoked choron sauce **gf**

Sauces 2.5

Green peppercorn | Classic Béarnaise

## • Salads •

Quinoa fennel 15

Heirloom tomato, dill, pomegranate, watermelon **gf**

144 Caesar 12

Romaine lettuce, soft egg,  
sourdough croutons, grana Padano **v**

With With  
chicken prawns

15 16

## • Burgers & sandwiches •

Gourmet wagyu burger 20

Brisket rosti, caramelised onions, tomato, lettuce, aged cheddar cheese, rosemary fries, sriracha aioli

Buttermilk chicken satay burger 19

Jalapeños, caramelised onions, tomato, lettuce, melted brie, rosemary fries, sriracha aioli

Jackfruit & avocado burger 18

Beetroot falafel, onion jam, tomato, lettuce, rosemary fries, curried mayo **vg**

Tomato & bocconcini bruschetta 7

Basil pesto, olives **v**

Roast chicken & avocado ciabatta 9

Gem lettuce, heritage tomato, houmous

Chimichurri steak ciabatta 12

Caramelised shallots, honey mustard

British charcuterie sharing platter 17

Piccalilli, gherkins, breadsticks, crispbread

## • Desserts •

Belgian chocolate mousse 8

Candied berries **v**

Strawberry cream knickerbocker glory 10

Compote, meringue, vanilla ice cream **v**

Selection of British cheeses - for two 15

Water biscuits, quince, grapes, chutney **v**

Vegetarian (v) Vegan (vg) Gluten free (gf)

Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.