



FOURTEEN

SKY BAR & RESTAURANT

TRADITIONAL ROAST MENU

Available Sundays



STARTERS

Pea Velouté with Mint Cream (ve)

Gravadlax of Salmon with Pickled Cucumber and Sweet Mustard Dressing

Homemade Carrot, Coriander and Parsnip Bhaji served with Mango Chutney and a Minted Tomato and Red Onion Salad (vg)

Mushroom, Mascarpone and Caramelised Red Onion Tart with Truffle Hollandaise Sauce (vg)

Crispy Whitebait with Tartar Sauce and Lemon

Prosciutto Ham, Late Season Melon and Crumbled Feta with a Honey and Balsamic Vinegar Glaze

Pressed Duck, Onion Relish and Truffle Terrine with Fig and Apple Chutney

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy

Roast of the Day with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy

Fillet of Mackerel, on Beansprouts and Tenderstem Broccoli with a Sesame, Soy and Ginger Glaze

Goats Cheese, Asparagus, Pea and Mint Tart with Green Onion Oil, Cucumber and Celery Dressed Salad (vg)

Battered Catch of the Day, Chunky Cut Chips, Peas and Tartar Sauce

Grilled Beef Burger with Cream Cheese, Jalapeños, Lettuce and Tomato in a Sesame Seed Brioche Bun, served with a side of French Fries

Texan Rubbed Grilled Chicken with Onion Chutney, Grilled Chorizo, and Applewood Cheddar in a Brioche Bun, served with a side of French Fries

Crispy Coated Garden Veggie Burger with Garlic Mayo, Applewood Cheddar, Lettuce and Tomato in a Brioche Bun, served with a side of French Fries (vg)

DESSERTS

Passion Fruit and Citrus Cheesecake with Strawberry Puree

Tiramisu Dome and Cappuccino Cream with Coffee Ice Cream

Fresh Raspberry and White Chocolate Mousse Ingot with Raspberry Sauce

Warm Tart of Apple and Cinnamon Crumble with Rum and Raisin Ice Cream (vg)

Platter of Cheeses with Biscuits, Chutney and Grapes

2 COURSES FOR £35.00^{PP} / 3 COURSES FOR £44.00^{PP}

(vg) is Vegetarian and (ve) is Vegan. For Vegan or Gluten Free alternative, please request at time of booking. Tables available for 2-8 guests, larger bookings will need to enquire.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens.

A discretionary 10% service charge will be added to your bill. August 2025.

CHILDREN'S ROAST MENU

Available Sundays



STARTERS

Pea Velouté with Mint Cream (ve)

Chicken Goujons with Piri-Piri Mayonnaise Dip

Cheesy Garlic Bread (vg)

MAINS

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Thyme Gravy

Roast of the Day with Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables and Gravy

Fish Fingers served with Chunky Chips and Peas

Mac and Cheese (vg)

DESSERTS

2 Scoops of Ice Cream (vg)

Warm Fudge Brownie served with Vanilla Ice Cream (vg)

2 COURSES FOR £18.00^{PP} / 3 COURSES FOR £22.50^{PP}

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