

IN-ROOM DINING MENU



THE CONNAUGHT

Dear guest,

One of the most celebrated kitchens in London is at your service throughout your stay.

Our in-room dining menu features a selection of The Connaught specialities. Whether you would like a three-course meal or a light snack, our menu offers a choice for any time of the day. We will happily prepare any meal that is not on the menu, as long as the ingredients are available.

Should you wish to arrange private dining in your room or suite, you will find menu suggestions on the following pages. To design a bespoke menu for your special occasion we would require a 24 hours' notice.

Please note that a discretionary service charge of 15% will be added to your room account and a £5 delivery charge per person will be added to your order.

You can reach the In-Room Dining team via extension 43.

(v) Suitable for vegetarians, **(ve)** vegans.

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

Calorie figures are approximate.

Breakfast	3-4
All Day Dining	5-7
Jean-Georges at The Connaught & Surrenne	8
Afternoon Tea	9
Middle Eastern Selection	10
Junior Selection	10
Late Night	11
Champagne & Wine	12-13
Spirits	14
Soft Drinks	15
Cigarettes	15

BREAKFAST

CONTINENTAL BREAKFAST £35

Bakery basket including home-made croissant,
pain au chocolat, fruit Danish, baguette
Served with butter, Connaught recipe preserves & honey 1,021 Kcal

Your choice of toast, freshly pressed juice & hot beverages

THE CONNAUGHT BREAKFAST £45

Bakery basket including home-baked croissant,
pain au chocolat, fruit Danish, baguette
Served with butter, Connaught recipe preserves & honey 1,359 Kcal

Your choice of toast, freshly pressed juices & hot beverages

Eggs of your choice with two side dishes

JAPANESE BREAKFAST 406 Kcal £55

Salmon hajikami 鮭照り焼き
Japanese omelette 卵焼き
White kamaboko (fish cake) かまぼこ
Miso soup 味噌汁
Umeboshi (dried plum) 梅干し
Seasonal fresh fruit 季節のフルーツ
Green tea 緑茶

MORNING SHAKES £18

Green boost shake (v)

Almond milk, avocado, green apple, spinach
date, banana 242 Kcal

Fitness & protein (ve)

Omega seed butter, raw almond milk, wild blueberries,
hemp, chia & dates 131 Kcal

COLD PRESS £14

Organic green juice (ve)

Granny Smith apple, kale, cucumber, spinach
lemon, young ginger 66 Kcal

Turmeric tonic (ve)

Acacia honey, lime, Himalayan salt 204 Kcal

Ruby red juice (ve)

Carrot, beetroot, orange, lemon, ginger 83 Kcal

Orange juice 122 Kcal

Grapefruit juice 94 Kcal

Carrot juice 150 Kcal

BAKERY BASKET £19

Bakery basket including home-made croissant,
pain au chocolat, fruit Danish, baguette
Served with butter, Connaught recipe preserves & honey
(portion for one) 813 Kcal

CEREALS & BOWLS £9

Corn Flakes 91 Kcal **Alpen Muesli** 168 Kcal

Special K 118 Kcal **Weetabix** 136 Kcal

Frosties 131 Kcal **Rice Krispies** 85 Kcal

Bran Flakes 144 Kcal **Coco Pops** 134 Kcal

Vanilla chia bowl (ve) £18.5

Coconut milk, seasonal fruit, cacao nibs, dates,
Brazil nuts 143 Kcal

Açaí bowl (ve) £18

Coconut yoghurt, banana, cacao nibs 434 Kcal

Bircher muesli, apple, nuts (v) £15

Seasonal fresh fruit bowl (ve) 160 Kcal £18.5

Seasonal berry bowl (ve) 54 Kcal £23

Home-made granola & yoghurt (v) 229 Kcal £18

Secret recipe by our pastry chef

Add berries 283 Kcal +£9

Porridge (v) £14

Choice of berries, Brazil nuts, flaked almonds
banana, sultanas or honey 370 Kcal

Organic gluten free porridge (v) £16

Hemp seeds, Brazil nuts, dates, bee pollen
goji berries, blueberries 63 Kcal

BREAKFAST

SAVOURY

Full English breakfast	£35
Eggs of your choice, sausages, bacon, baked beans, tomato, mushroom & black pudding 1,159 Kcal	
Scottish oak smoked salmon	£28
Dill, sour cream, blinis 760 Kcal	
Scottish oak smoked salmon bagel	£25
With cream cheese 391 Kcal	
Kitchari (v)	£19
Yoghurt, mint, fermented carrot, turmeric 138 Kcal	

FAVOURITES

French toast (v)	£24
Brioche, roasted fruit 328 Kcal	
Buttermilk pancakes (v)	£24
Seasonal berries, banana, maple syrup 304 Kcal	
Gluten free almond pancakes (v)	£24
Banana, whipped cream, maple syrup 423 Kcal	
The Connaught waffle (v)	£24
Warm blueberry compote, vanilla Chantilly, maple syrup 312 Kcal	

ON SEEDED GRANARY TOAST

Avocado (ve)	£21
Sunflower seeds, lime, chilli 399 Kcal	
With two poached eggs (v)	+£10
465 Kcal	
With Scottish oak smoked salmon	+£16
528 Kcal	

ORGANIC FARM EGGS

Truffle scrambled eggs (v)	369 Kcal	£40
Eggs Benedict or Royale	420 Kcal / 433 Kcal	£28
Eggs Florentine (v)	380 Kcal	£25
Boiled eggs & buttered soldiers (v)	144 Kcal	£18
Scottish oak smoked salmon & scrambled eggs	461 Kcal	£30
Omelette	338 Kcal	£28
With your choice of fillings: <i>Tomatoes, onions, peppers, mushrooms, spinach, chillis, cheese or ham</i>		

SIDE DISHES

Avocado (ve)	239 Kcal	£12
Roasted mushrooms (v)	239 Kcal	£9
Baked beans (ve)	74 Kcal	£9
Hash browns (v)	90 Kcal	£10
Dry cured bacon	207 Kcal	£10
Grilled tomatoes (v)	17 Kcal	£9
Cumberland sausages	618 Kcal	£10
Chicken sausages	618 Kcal	£10
Beef sausages	618 Kcal	£10
Vegetarian sausages	618 Kcal	£10
Black pudding	338 Kcal	£10
Scottish oak smoked salmon	167 Kcal	£16

ALL DAY DINING

ALL DAY DINING: Available from 12noon until 10.30pm

CAVIAR AND OYSTERS

All served with organic eggs, crème fraîche, chives & blinis 481 Kcal

Imperial Baeri 30g 554 Kcal **£115**

Imperial Oscietra gold 30g 505 Kcal **£170**

Imperial Beluga 30g 559 Kcal **£360**

Gillardeau Oysters

Country Cork, Ireland

Served with Mignonette sauce, lemon

Three 98 Kcal **£26**

Six 196 Kcal **£52**

Dozen 392 Kcal **£104**

SNACKS

Caviar on blinis **£115**

Crème fraîche, chives,

Cheshire Mine Salted 30g 652 Kcal

Hash brown & caviar **£34**

Imperial Oscietra, bottarga 384 Kcal

Crispy salmon sushi **£25**

Chipotle emulsion, soy glaze 311 Kcal

Ibérico ham **£25**

Crystal bread, tomato chutney 125 Kcal

Goat cheese (v) **£21**

Star anise & orange jam, parmesan-almond crostini 397 Kcal

Prawn croquette **£25**

Green curry & lemongrass sauce, coconut 351 Kcal

Timur glazed chicken **£25**

Honey-miso mayonnaise, pickled chilli 365 Kcal

SANDWICHES & BURGERS

Served with home-made chips

Classic club sandwich **£37**

Chicken, turkey bacon, eggs, tomato, lettuce

turkey bacon mayonnaise, pain de mie 957 Kcal

Scottish lobster roll **£45**

Lobster bisque emulsion, dill cream 842 Kcal

Vegetarian club sandwich (v) **£30**

Avocado, tomatoes, marinated artichokes,

pain de mie 681 Kcal

Croque Monsieur

With Comté cheese & ham 1,441 Kcal **£30**

With Comté cheese, ham & truffle 1,442 Kcal **£41**

Scottish oak smoked salmon bagel **£26**

Lemon cream, dill, capers 521 Kcal

Connaught cheeseburger **£41**

Smoked Idiazabal cheese, sesame seeds bun

Special tomato relish 1,636 Kcal

Sakura Wagyu beef sandwich **£88**

Pickled mooli, smoked chipotle, pain de mie 879 Kcal

Seasonal selection of finger sandwiches 906 Kcal **£21**

CHARCUTERIE

Served with cornichons, mustard, crushed tomatoes

Pain de crystal 1,081 Kcal

Jamon Ibérico de Bellota 120g **£77**

Cecina de Leon 120g **£30**

Charcuterie Board **£55**

Comte, Brillat-Savarin, Cambozola, Lomo Ibérico

Cecina de León & Saucisson Beaujolais 686 Kcal

SALADS

Connaught Caesar £31

Iceberg lettuce, anchovies, croutons, avocado
parmesan cheese 1,116 Kcal

Superfood (ve) £31

Purple gem lettuce, kale, avocado, cucumber, edamame beans
Goji berries, sunflower seeds, pickled shimeji, lemon & E.V. olive oil
624 Kcal

Cobb salad £36

Chicken breast, boiled egg, avocado, crispy bacon
Blue cheese 884 Kcal

Warm poached lobster £52

Frisée lettuce, Honeycrisp apple, truffle vinaigrette 365 Kcal

ADD TO YOUR SALAD**Scottish lobster**

Half 90g 34 Kcal **£50**

Whole 180g 67 Kcal **£100**

Atlantic prawns, 5 pieces 39 Kcal **£26**

Grilled chicken, 170g 250 Kcal **£26**

Grilled salmon, 160g 347 Kcal **£26**

Scottish oak smoked salmon, 100g 184 Kcal **£16**

Additional Garnish £5ea

Avocado 40g 47 Kcal

Taggiasca Olives 30g 57 Kcal

Soft-boiled egg 65g 94 Kcal

Cantabrian Anchovies 15g 19 Kcal

Marinated Artichokes 40g 3 Kcal

Sundried tomatoes 40g 89 Kcal

CONSOMMES & SOUPS

Chicken consommé £23

Free range chicken, rosemary oil, herbs 599 Kcal

Chilli chicken ramen £37

Shimeji mushrooms, spring onions, lime juice
spicy chicken broth, shichimi 1,035 Kcal

San Marzano tomato soup (v) £24

Aged parmesan, confit cherry tomatoes 521 Kcal

Farmer's vegetable soup (v) £22

Seasonal vegetables, herb oil 128 Kcal

Butternut squash soup (v) £25

Wild mushroom, chestnut foam 137 Kcal

STARTERS

Scottish oak smoked salmon £29

Dill, sour cream, blinis 447 Kcal

Yellowfin tuna tartare £35

Papaya, ají amarillo, toasted corn nut 339 Kcal

Hereford beef carpaccio £36

Parmesan cheese, pickled shimeji, onion rings 298 Kcal

Burrata (v) £25

Heirloom tomatoes, basil, Extra Virgin olive oil 291 Kcal

Heirloom beetroot & goat cheese (v) £26

Orange & grapefruit, candied pecan 292 Kcal

FISH & SEAFOOD

All dishes come with choice of sauce and potato fondant and confit tomatoes.

Cornish Dover sole 700g **£84**
Grilled, 477 Kcal or meunière 685 Kcal

Scottish Blue lobster 700g **£100**
Grilled or pan-seared 624 Kcal

Line caught sea bass 160g **£52**
Steamed, grilled or pan-seared 351 Kcal

Scottish salmon 160g **£41**
Steamed, grilled or pan-seared 466 Kcal

Fish & chips **£38**
Battered cod, Gribiche sauce 936 Kcal

MEAT & POULTRY

All dishes come with choice of sauce and potato fondant and confit tomatoes.

Corn-fed chicken breast **£36**
Grilled or roasted 320 Kcal

Hereford beef fillet 180g **£72**
Grilled or pan-fried 252 Kcal

Sakura Wagyu sirloin 200g **£84**
Grilled or pan-fried 302 Kcal

Cornish lamb chops 250g **£50**
Grilled or pan-fried 288 Kcal

CHOICE OF SAUCES:

Béarnaise 88 Kcal **Peppercorn sauce** 88 Kcal

Gravy 79 Kcal **Hollandaise** 142 kcal

Tartare sauce 15 Kcal **Vierge** 127 kcal

PASTA

Spaghetti, tagliatelle, penne or gluten free pasta **£27**

With tomato sauce, butter, pesto or arrabbiata sauce
701-1,049 Kcal

With bolognese 874 Kcal **+ £12**

With truffles (v) 752 Kcal **+ £22**

RISOTTO (ARBORIO)

With parmesan cheese, wild mushrooms, or seasonal vegetables (v) 1,632 Kcal **£28**

With lobster, tarragon & chives 1,908 Kcal **+ £56**

With truffles (v) 1,768 Kcal **+ £28**

PIZZA

Available from 12 noon until 10.30pm

Tomato & mozzarella pizza **£28**
Basil, chilli flakes 710 Kcal

Black truffle pizza **£42**
Fontina cheese 745 Kcal

Spinach & herb pizza **£28**
Feta & parmesan cheese, lemon, olive oil 906 Kcal

SIDE DISHES (V)

Home-made chips 130 Kcal **£12**

Mashed potatoes or Portobello Mushrooms 346 Kcal **£11**
Or Basmati rice 53 Kcal

Baby potatoes or Spinach or Seasonal Vegetables **£11**
Sautéed or steamed 267/28/38 Kcal

DESSERTS

Pear candy floss **£23**
Pear compotée, walnut chantilly 344 Kcal

Mille feuille **£25**
Puff pastry, vanilla cream, caramel, pecans, vanilla ice cream 659 Kcal

Chocolate fondant **£23**
Vanilla ice cream 633 Kcal

Selection of ice creams & sorbets **£16**
(3 flavours) 264 Kcal
Vanilla, Chocolate, Coffee, Pistaccio, Coconut Sorbet, Strawberry Sorbet, Raspberry Sorbet, Lemon Sorbet, Mango Sorbet

Selection of seasonal fresh fruit 160 Kcal **£19**

CHEESE SELECTION 233 Kcal **£30**

Quince, crackers

Franche Comté
(Aged for 28 months, raw cow's milk, hard French cheese)

Montgomery's Cheddar
(Raw cows' milk, Somerset UK)

Brillat Savarin
(Raw cow's milk, French)

Dorstone
(Pasteurised goat's milk, Hertfordshire, UK)

Colston Bassett Stilton
(Pasteurised cow's milk, Nottinghamshire, UK)

STARTERS

Wild rocket & shaved Brussels Sprouts (v) £24
Manchego cheese, dill, green olive dressing 204 Kcal

Spicy Thai slaw (v) £24
Asian pear, mint, crispy shallots 59 Kcal

Warm shrimp £35
Round lettuce, avocado, tomato
champagne vinegar dressing 329 Kcal

Roasted Heirloom beetroot (v) £26
Saffron coconut yogurt, herbs
White balsamic vinegar 370 Kcal

Crispy Galician octopus £29
Smoked paprika crème fraîche, guajillo vinaigrette 526 Kcal

VEGETARIAN

Autumn market vegetables (ve) £30
Brown rice, salsa verde, lime 297 Kcal

Charred sweet potato (ve) £32
Coconut yoghurt, tandoori masala, lime oil, mint 686 Kcal

FISH

Line caught sea bass £54
Crusted with nuts & seeds, sweet & sour jus 807 Kcal

Spice crusted salmon £44
Poached fennel, herb purée
Fragrant coconut & lime infusion 548 Kcal

MEAT

Organic chicken £43
Parmesan crusted, artichokes,
lemon-basil sauce 901 Kcal

Cornish roasted lamb rack £53
Crackling riblets, smoked chilli glazed
Tenderstem broccoli 868 Kcal

SIDES

Half/Whole roasted cauliflower (ve) £16.5/28
Grain mustard sauce, herbs 347 Kcal/ 694 Kcal

Butternut squash gratin (ve) £12
Thyme chilli crumbs, balsamic vinegar glaze 445 Kcal



Designed in partnership with leading Nutritionist and Functional Medicine Practitioner Rose Ferguson, this menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise. Every dish has been crafted to be anti-inflammatory, nourishing your body while delighting your palate. This menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise.

Available from 7am until 10.30pm

JUICES & SMOOTHIES

THE BIG APPLE (VE) £12
Fennel, apple & cucumber
A refreshing juice to soothe the gut lining and aid digestion 72 Kcal

GREEN LIGHT (VE) £12
Celery, cucumber, kale and ginger
An anti-inflammatory juice to stimulate the gut and boost circulation 47 Kcal

IN THE PINK (VE) £12
Beetroot, ginger, carrot and turmeric
An energising and anti-inflammatory juice to help support liver function 108 Kcal

BREAKFAST

ALMOND, WALNUT, COCONUT, HEMP &
CINNAMON GRANOLA (VE) £14
A delicious blend of seeds, nuts and grains to increase energy and blood-sugar stability 426 Kcal

POACHED EGGS WITH AVOCADO,
SPINACH & ROCKET (V) £21
A protein-rich dish which supports digestion, balances blood sugar and boosts energy 250 Kcal

ALL DAY DINING

MINERAL BROTH WITH RICE NOODLES,
TOFU & SPINACH (VE) £19
Rich in trace minerals and umami to aid digestion 503 Kcal

CHARRED CAULIFLOWER STEAK WITH HERB
YOGURT & SEEDED SALSA VERDE £15
Rich in phytonutrients, fibre and zinc to support immune health 312 Kcal

GRILLED CHICKEN BREAST WITH ROASTED
SQUASH & FENNEL SALAD £25
High in protein and zinc to support blood-sugar balance and gut health 399 Kcal

AFTERNOON TEA

2,356 Kcal

Available from 2.30pm

£85

With a glass of Billecart Salmon Brut Champagne £95

With a glass of Billecart Salmon Rose Champagne £100

Our afternoon tea includes:

Selection of finger sandwiches

Scones, clotted cream, preserves

Selection of French pastries

Your choice of hot beverage:

Sustainably sourced through JING tea

Black Tea

English breakfast, decaffeinated English breakfast, assam, earl grey, darjeeling second flush

Green Tea

Jade sword

White Tea

Jasmine silver needle

Herbal Infusions

Organic chamomile, organic peppermint
lemongrass & ginger, roiboos

Fresh Infusions

Fresh mint tea, fresh lemon tea
fresh ginger tea

Iced Teas

Your choice of traditional home-made iced tea
with mint & sliced lemon

Tea

Sustainably sourced through Tregothnan and JING tea

The Connaught Signature Blend £11

Grown in perfect conditions on the ancient Cornish Tregothnan estate and considered the world's first true British tea.

This smooth, rich Assam style is made from fulsomely oxidized leaves exclusively picked from the slopes above the River Fal, Cornwall, UK.

Black Tea £9

English breakfast Assam breakfast

Darjeeling second flush Earl grey

Decaffeinated English breakfast

Green Tea £9

Jade sword

White Tea £9

Jasmine silver needle

Herbal Infusions £9

Organic chamomile Organic peppermint

Lemongrass & ginger Roiboos

Fresh Infusions £9

Fresh mint tea Fresh lemon tea

Fresh ginger tea

Iced Teas £9

Your choice of traditional home-made iced tea
with mint & sliced lemon

Coffee

Sustainably sourced through Extract Coffee

Guatemalan blend coffee £9

French press coffee £9

Americano £9

Single espresso or macchiato £9

Double espresso or macchiato £9

Cappuccino £9

Latte, vanilla latte or mocha £9

Valrhona Celaya chocolate drinks £9

(served hot or cold)

Iced coffee £9

Milk

(All coffee & tea can be served with your choice of milk)

Soya Oat

Almond Coconut

Hazelnut Rice milk

Lactose free Double cream

MIDDLE EAST & INDIA

MEZZE

(All served with homemade pickles & khobez)

Hummus (ve) £14

Chickpea purée with sesame paste (tahini) & lemon juice 785 Kcal

Labneh (v) £14

Strained yoghurt served with olive oil, dried thyme 820 Kcal

Fatoush £19

Cucumber, tomatoes & romaine salad with pita chips 523 Kcal

Falafel £21

Deep fried beans & fine herb croquettes, tahini 1,570 Kcal

Spinach fatayer (v) £21

Baked pastry parcels filled with spinach, spring onion, pine nuts & sumac 1,175 Kcal

MAIN COURSES

Marinated roast baby chicken £50

Garlic sauce & home-made chips 733 Kcal

Chicken kabsa £37

Marinated chicken, kabsa rice, yoghurt dip, tomato sauce 666 Kcal

Dum lamb biryani £42

Marinated lamb, crispy onions, fresh mint, cashew nuts 539 Kcal
Served with poppadums & pickles

Old Delhi style butter chicken £37

Spiced tomato & butter sauce, basmati rice 774 Kcal
Served with poppadums & pickles

SIDE DISHES

Panchratna dal (v) £20

Rajasthani blend of five lentils, mustard, chilli & cumin 253 Kcal

Chana masala (ve) £20

Slow cooked chickpeas, tomato masala 251 Kcal

JUNIOR SELECTION

STARTERS

Smoked salmon & blinis 510 Kcal £20

Tomato & mozzarella (v) 336 Kcal £17

Chicken broth with herbs 583 Kcal £15

Mixed green salad (ve) 54 Kcal £11

MAIN COURSES

Cheese on toast (v) 517 Kcal £19

Mini beef burgers £23

Cheese, tomatoes & chips 1,217 Kcal

Home-made chicken nuggets £19

Chips 1,421 Kcal

Mini fish & chips 936 Kcal £21

Penne pasta

With tomato sauce (ve) 701 Kcal

With chicken cream 593 Kcal £24

Grilled chicken breast 622 Kcal £24

Grilled sea bass 876 Kcal £32

SIDES (V)

£11

Mashed potatoes 346 Kcal

Chips 130 Kcal

Steamed vegetables 23 Kcal

Steamed spinach 28 Kcal

SWEET TREATS

Selection of ice cream & sorbet 192 Kcal £16

Chocolate fondant 633 Kcal £22

Seasonal fruit bowl 346 Kcal £18.5

LATE NIGHT

Available from 10.30pm until 7am

STARTERS AND SALADS

Connaught Caesar	£31
Iceberg lettuce, anchovies, croutons parmesan cheese 1,116 Kcal	
Warm poached lobster	£52
Frisée lettuce, Honeycrisp apple, truffle vinaigrette 365 Kcal	
Add Organic French chicken 346 Kcal	£26
Add Scottish salmon 391 Kcal	£26
Add Atlantic prawns 39 Kcal	£26
Add Organic firm tofu (ve) 189 kcal	£17
Heirloom beetroot & goat cheese (v)	£26
Orange & grapefruit, candied pecan 292 Kcal	
Oak smoked salmon	£29
Blinis, toast, crème fraîche 760 Kcal	

SOUPS

San Marzano tomato soup (v)	£24
Aged Parmesan, confit cherry tomatoes 521 Kcal	
Chicken consommé	£23
Free range chicken, rosemary oil, herbs 599 Kcal	
Chilli chicken ramen	£37
Shimeji mushrooms, spring onions, lime juice, spicy chicken broth, shichimi 1,842 Kcal	

SANDWICHES

Served with home-made chips

Connaught cheeseburger	£41
Smoked Idiazabal cheese, sesame seeds bun Special tomato relish 1,636 Kcal	
Classic club sandwich	£37
Chicken, turkey bacon, eggs, tomato, lettuce, turkey bacon mayonnaise, pain de mie 957 Kcal	
Vegetarian club sandwich (v)	£30
Avocado, tomatoes, marinated artichokes, pain de mie 681 Kcal	

PASTA & RISOTTO

Penne or spaghetti	£27
With tomato sauce (ve) or pesto 701- 1,019 Kcal	
With Bolognese 874 Kcal	+ £12
Risotto	£28
Wild mushroom or seasonal vegetable 685 Kcal	

FISH

All dishes come with choice of sauce and potato fondant and confit tomatoes

Cornish Dover sole 700g	£84
Grilled 44 Kcal or meunière 685 Kcal	
Scottish salmon 160g	£41
Steamed or pan-seared 466 Kcal	
Fish & chips	£38
Battered cod, Gribiche sauce 936 Kcal	

MEAT & POULTRY

All dishes come with choice of sauce and potato fondant and confit tomatoes.

Corn-fed chicken breast	£36
Grilled or roasted 320 Kcal	
Sakura Wagyu sirloin 200g 302 Kcal	£84
Cornish lamb chops 250g	£50
Grilled or pan-fried 288 Kcal	
Choice of sauces	
Béarnaise, 88 Kcal; Peppercorn sauce, 88 Kcal; Gravy 79 Kcal	

SIDE DISHES (v)

Home-made chips	£12
Mashed potatoes, sautéed baby spinach	£11
Mixed vegetables, or basmati rice 28-346 Kcal	

DESSERTS

Mille feuille	£25
Puff pastry, vanilla cream, caramel, Pecans, vanilla ice cream 659 Kcal	
Chocolate fondant	£23
Vanilla ice cream 633 Kcal	
Selection of seasonal fresh fruit 160 Kcal	£19
Selection of Cheese 233 Kcal	£30
Franche Comté, Montgomerys Cheddar, Brillat Savarin, Dorstone, and Colston Bassett Stilton	

CHAMPAGNE & WINE

CHAMPAGNE – BY THE GLASS

NV Billecart-Salmon, Brut Reserve	
125ml	£28
Bottle	£145
2009 Billecart-Salmon, Brut, Cuvée Louis Salmon B. de Blancs	
125ml	£60
Bottle	£350
NV Billecart-Salmon, Brut, Rosé	
125ml	£35
Bottle	£185

WHITE WINE – BY THE GLASS

2024 Sancerre La Guiberte, A. Gueneau	
<i>Loire Valley, France</i>	
175ml	£24
Bottle	£90
2022 Chablis, Domaine Nathalie & Gilles Fèvre	
<i>Burgundy, France</i>	
175ml	£28
Bottle	£105
2022 Grüner Veltliner, Martin Muthenthaler	
<i>Wachau, Austria</i>	
175ml	£29
Bottle	£110
2020 Chassagne-Montrachet, Vincent Girardin	
<i>Burgundy, France</i>	
175ml	£40
Bottle	£195

ROSE WINE – BY THE GLASS

2022 Tormaresca, Calafuria, Rosato	
<i>Puglia, Italy</i>	
175ml	£19
Bottle	£75

RED WINE – BY THE GLASS

2022 Dolcetto d'Alba, Roagna	
<i>Piedmont, Italy</i>	
175ml	£25
Bottle	£95
2022 Bourgogne, Domain David Duband	
<i>Burgundy, France</i>	
175ml	£26
Bottle	£95
2019 Mondot de Château Troplong Mondot	
<i>Bordeaux, France</i>	
175ml	£28
Bottle	£105
2020 Crozes Hermitage, Domaine Alain Graillot	
<i>Rhône Valley, France</i>	
175ml	£32
Bottle	£125

SWEET WINE – BY THE GLASS

2017 Tokaji, Szamorodni, Istvan Szepsy (500ml)	
100ml	£32
Bottle	£190

CHAMPAGNE – HALF BOTTLES (375 ML)

NV Billecart-Salmon, Brut, Réserve	£70
NV Billecart-Salmon, Rosé	£90

WHITE WINE – HALF BOTTLES (375 ML)

2022 Chablis Vieilles Vignes, Domaine Testut	£65
<i>Burgundy, France</i>	
2019 Riesling, QBA, Scharzhof	£95
<i>Mosel, Germany</i>	

RED WINE – HALF BOTTLES (375 ML)

2022 Côtes du Rhône, Vieilles Vignes, Espigouette	£75
<i>Rhône Valley, France</i>	
2019 Château de Ségla	£90
<i>Margaux, Bordeaux, France</i>	
2016 Nuits-St-Georges, Domaine David Duband	£95
<i>Burgundy, France</i>	

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

NV Brut, Brut Reserve	£145
NV Brut, Blanc de Blancs	£210
NV Brut, Rosé	£185
2012 Brut, Rosé, Cuvée Elisabeth Salmon	£350

BOLLINGER

NV Brut, Special Cuvée	£145
NV Brut, Rosé	£165

DOM PERIGNON

2015 Brut	£425
2004 Plénitude 2	£950

KRUG

NV Brut, Grande Cuvée, 171ÈME Edition	£550
NV Brut, Rosé, 27 th Edition	£750

LOUIS ROEDERER

NV Brut, Collection 246	£160
2016 Brut, Cristal	£550
2017 Brut, Rosé	£250
2014 Brut, Rosé, Cristal	£1100

JACQUESSON

NV Extra-Brut, Cuvée 747	£195
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POL ROGER

NV Brut, Reserve	£160
2015 Brut, Blanc de Blancs	£270

RUINART

NV Brut, R de Ruinart	£185
NV Brut, Blanc de Blancs	£255
NV Brut, Rosé	£250

SPIRITS

VODKA

Ketel One (Holland)	£16
Grey Goose (France)	£18
Desi Daru (Anglo-Indian)	£17

GIN

Bombay Sapphire	£16
Hendrick's	£19
Tanqueray Ten	£19

WHISKY

Blends

Johnnie Walker Black Label	£16
Compass Box Oak Cross	£19

Single Malts

Oban 14 yo	£19
Laphroaig 10 yo	£27
Macallan Sherry Oak 12yo	£36
Macallan Double Cask 18yo	£93

American

Jack Daniels Single Barrel	£20
Maker's Mark Red Label	£16

Irish

Redbreast 12 yo	£20
Bushmills 10 yo	£16

Canadian

That Boutique-y Whisky Company, Canadian corn 8yo	£18
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RUM

Havana Club. 3 años (Cuba)	£16
Diplomatico Reserva Exclusiva (Venezuela)	£19

TEQUILA

Patron Reposado	£23
Patron Silver	£18

APERITIF

Campari	£11
Noilly Prat	£11
Pimms's No. 1	£11

LIQUEUR

Amaretto Disaronno	£11
Baileys	£11
Cointreau	£11
Drambuie	£11
Grand Marnier	£13

DIGESTIF

Bas –Armagnac, Francis Darroze 1995	£21
Cognac Hennessy XO	£39

SOFT DRINKS

MIXERS

Tonic, Lemonade, Ginger Ale, Soda Water	£7.5
Coca Cola, Diet Coca Cola, Coke Zero	£7.5
Red Bull	£7.5
Sprite	£7.5

BOTTLED KOMBUCHA

Clever Kombucha Original	£13
Clever Kombucha Ginger	£15

FRESHLY SQUEEZED JUICES

Orange, grapefruit or carrot	£14
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BOTTLED JUICES

Apple, cranberry, mango, tomato or pineapple 200ml	£10.5
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WATER

ITALY

Acqua Panna, 750ml Still	£10.5
San Pellegrino, 750ml Sparkling	£10.5

FRANCE

Evian, 750ml Still	£10
Perrier, 750ml Sparkling	£10

FIJI

Fiji, 1l Still	£11
Fiji, 500ml Still	£7.5

UK

Llanllyr Source, Artesian Water 750ml Still	£18
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BOTTLED BEER (330 ML)

Lucky Saint, Bavaria, Germany <i>Unfiltered Low Alcohol Lager (0.5%)</i>	£10.5
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Noam, Bavaria, Germany <i>Lager</i>	£10.5
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CIGARETTES (Pack of 20)

Marlboro Gold	£25
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Marlboro Red	£25
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Benson & Hedges Gold	£25
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Silk Cut Purple	£25
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Please note that by law smoking is only permitted in designated areas and the smoking room