



THE CONNAUGHT

**IN-ROOM DINING MENU**



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 Connaught specialties. 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.

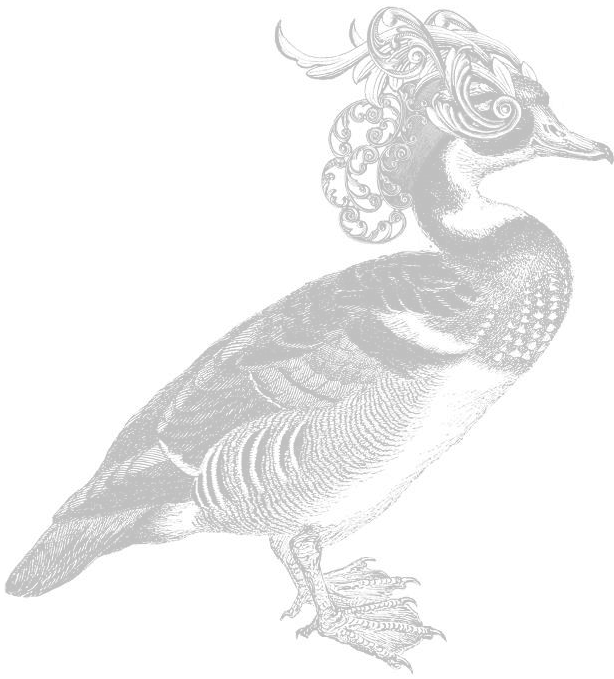
Please note that a discretionary service charge of 12.5% will be added to your room account and a £5 delivery charge per person will be added to your order.

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

**Executive Chef** Anshu Anghotra

**Executive Pastry Chef** Nicolas Rouzaud

*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.*



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## DRINKS SELECTION

### TEA

**BLACK TEA** £7.50

*Connaught English Breakfast*  
*Decaffeinated English Breakfast*  
*Organic Assam Estate*  
*Imperial Earl Grey*  
*Darjeeling second flush Thunderbolt*  
*Lapsang Souchong*

**GREEN TEA** £7.50

*Sencha green*  
*Floral jasmine green*  
*Green Oolong*

**WHITE TEA** £9

*Silver leaf*

**HERBAL INFUSIONS** £7.50

*Organic chamomile flowers*  
*Organic peppermint leaves*  
*Lemon verbena*  
*Mountain berry*

£8

**FRESH INFUSIONS** £7.50

*Fresh mint tea*  
*Fresh lemon tea*  
*Fresh ginger tea*

**ICED TEAS** £7.50

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

## **COFFEE**

<i>Guatemalan blend coffee</i>	£7.50
<i>French press coffee</i>	£7.50
<i>Americano</i>	£7.50
<i>Single espresso or macchiato</i>	£7
<i>Double espresso or macchiato</i>	£7.50
<i>Cappuccino</i>	£7.50
<i>Latte, vanilla latte or mocha</i>	£7.50
<i>Valrhona Celaya chocolate drinks (served hot or cold)</i>	£7.50
<i>Iced coffee</i>	£7.50

## **MILK**

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

*Soya*  
*Oat*  
*Almond*  
*Coconut*  
*Hazelnut*  
*Rice milk*  
*Lactose free*  
*Double cream*

## **MORNING SHAKES**

*Maca-cacao energy* £12  
*Maca, cacao, cinnamon, banana, strawberry, coconut*

*Yoghurt, berry & pollen defence* £12  
*Yoghurt, strawberry, raspberry, blueberry,  
local bee pollen honey*

*Fitness & protein* £12  
*Omega seed butter, raw almond milk, wild blueberries,  
hemp, chia & dates*

## **COLD PRESS**

*Organic green juice* £10  
*Granny Smith apple, kale, cucumber, spinach,  
lemon, young ginger*

*Organic ruby red juice* £10  
*Carrot, beetroot, orange, lemon, young ginger*

*Turmeric tonic* £10  
*Acacia honey, lime, Himalayan salt*

*Orange juice* £10

*Grapefruit juice* £10

*Carrot juice* £10



## BREAKFAST

### CONTINENTAL BREAKFAST £32

*Bakery basket including home-made croissant,  
pain au chocolat, fruit Danish, brioche  
Served with butter, preserves & honey*

*Your choice of toast, freshly pressed juice & hot beverage*

### THE CONNAUGHT BREAKFAST £38

*Bakery basket including home-baked croissant,  
pain au chocolat, fruit Danish, brioche  
Served with butter, preserves & honey*

*Your choice of toast, freshly pressed juices & hot beverages*

*Eggs of your choice with two side dishes*

### JAPANESE BREAKFAST £45

*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*

### ARABIC BREAKFAST £65

*Labneh لبنه  
Ful medames فول مدمس  
Grilled halloumi جبنة حلوب مشوية  
Sliced cucumber شرائح الخيار  
Shakshuka شكشوكة  
Pickles مخلل قسط  
Pitta bread خبز عربي  
Ayran ايران*

**BAKERY BASKET**

£12

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

**CEREALS & BOWLS**

£9

*Corn Flakes; Alpen Muesli; Special K; Weetabix; Frosties;  
Rice Krispies; Bran Flakes; Coco Pops*

*Wild blueberry bowl, jungle peanut butter,  
fresh & dried fruit* £16

*Vanilla chia bowl, dates, cacao, Brazil nuts, hemp, fruit* £16

*Seasonal fruit with yoghurt, pollen, salted oats & seeds* £12

*Bircher muesli, apple, nuts* £12

*Seasonal fresh fruit bowl* £14

*Seasonal berry bowl* £18

*Home-made granola & yoghurt* £12

*Add berries* £16

*Secret recipe by our pastry chef*

*Porridge with banana* £12

*Organic honey, sultanas, brown sugar*

## **SAVOURY**

<i>Kitchari</i> <i>Yoghurt, mint, fermented carrot, turmeric</i>	£15
<i>H. Forman's smoked salmon</i> <i>Dill, sour cream, blinis</i>	£20
<i>Smoked kippers</i> <i>Poached egg, herb butter, potatoes</i>	£18
<i>Bagel, smoked salmon, cream cheese</i>	£18

## **ORGANIC RHUG FARM EGGS**

<i>Truffle scrambled eggs</i>	£35
<i>Eggs Benedict, Royal or Florentine</i>	£21
<i>Boiled eggs &amp; buttered soldiers</i>	£12
<i>Smoked salmon &amp; scrambled eggs</i>	£19
<i>Sunny side up frittata</i> <i>Broccoli, bacon, Montgomery cheddar, croutons</i>	£12
<i>Three-egg omelette</i> <i>With your choice of fillings</i>	£20

## **ON TOAST**

<i>Crushed avocado</i>	£13
<i>Cumin, lime, chili, sunflower seeds</i>	
<i>With two poached eggs</i>	£20
<i>With London cured smoked salmon</i>	£22
<i>Home-made baked beans on toast</i>	£15
<i>Chorizo Sarta</i>	
<i>Crushed peas &amp; mint on granary toast</i>	£15
<i>Burrata, seeds &amp; pea shoots</i>	

## **SIDE DISHES**

<i>Avocado</i>	£6
<i>Roasted mushrooms</i>	£6
<i>Dry cured bacon</i>	£6
<i>Grilled tomatoes</i>	£6
<i>Pork &amp; herb sausages</i>	£8
<i>Chicken sausages</i>	£8
<i>Beef sausages</i>	£8
<i>Vegetarian sausages</i>	£8
<i>Smoked salmon</i>	£12

## **FAVOURITES**

<i>French toast</i>	£16
<i>Brioche, roasted fruit</i>	
<i>Buttermilk pancakes</i>	£15
<i>Seasonal berries, banana, maple syrup</i>	
<i>Gluten free almond pancakes</i>	£18
<i>Banana, whipped cream, maple syrup</i>	
<i>Belgian waffles</i>	£14
<i>Warm blueberries, whipped cream</i>	



## ALL DAY DINING

Available from 12 noon until 11pm

### CANAPES

(6 pieces)

*Caviar on blinis* £100

*Crème fraîche, chives*

*Crispy salmon sushi* £24

*Chipotle emulsion, soy glaze*

*Ibérico ham* £24

*Smoked tomato, salsa verde, country bread*

*Foie gras* £32

*Brioche croute, quince*

### SNACKS

*Crushed avocado* £18

*Chili, lime, coriander, crackers*

*Black tiger prawn satay* £22

*Sweet & sour sauce*

*Chicken samosas* £12

*Coriander & yoghurt dip*

### **CONSOMMES & SOUPS**

*Chicken consommé* £22  
*Free range chicken, rosemary oil, herbs*

*Chicken & noodle broth* £22  
*Ginger, coriander, mushrooms*

*Tomato & basil soup* £18  
*Aged parmesan, confit cherry tomatoes*

*Leek and potato soup* £24  
*Truffle*

*Farmer's vegetable soup* £18  
*Seasonal vegetables, herb oil*

*Lobster bisque* £36  
*Scottish lobster, croutons*

### **COLD MEATS**

*Served with cornichons, mustard, crushed tomatoes*  
*Country bread*

*Parma ham* £22  
*Prosciutto di Parma "DOP"*

*Ibérico ham* £65  
*Cinco Jotas*

*Bresaola* £18  
*Della Valtellina*

*Cured beef* £20  
*Cecina De Leon "IGP"*

## **CAVIAR AND SMOKED FISH**

*Imperial Baeri* £100

*Imperial Oscietra gold* £180

*Imperial Beluga* £400

*Our caviar is served in 30g jars with blinis and condiments*

*London cured smoked salmon* £32  
*Blinis, toast, crème fraîche*

## **STARTERS**

*Foie gras terrine* £38  
*Cherry & almonds, brioche*

*Beef carpaccio* £32  
*Parmesan shavings, rocket, extra virgin olive oil*

*Tuna tartare* £24  
*Avocado, radish, ginger sauce*

*Burrata* £19  
*Heirloom tomatoes, basil, cherry tomato jus*



**SALADS**

£22

*Create your own salad with four garnishes and your choice of dressings*

**CHOOSE YOUR SALADS**

*Mesclun baby greens, English kale, Rocket, Escarole, Romaine lettuce*

**CHOOSE YOUR FOUR GARNISHES****VEGETABLES**

*Avocado  
Cucumber  
Tomatoes  
Enoki mushrooms  
Grated carrots  
Artichokes  
Sundried tomatoes*

**OTHER INGREDIENTS**

*Green olives  
Caper berries  
Soft boiled eggs  
Croutons  
Marinated anchovies  
Walnuts  
Pumpkin seeds*

**CHEESES**

*Mozzarella  
Parmesan shavings  
Feta  
Aged Comté*

*Additional garnish*

+£6

**CHOOSE YOUR DRESSINGS**

*Olive oil & lemon juice; Olive oil & balsamic vinegar;  
French vinaigrette; Caesar dressing with anchovies*

*Truffle vinaigrette*

+£9

**TO ADD TO YOUR SALADS**

<i>Scottish lobster (Half/whole)</i>	<i>£25/£50</i>
<i>King prawns, 5 pieces</i>	<i>£29</i>
<i>Smoked salmon, 100g</i>	<i>£28</i>
<i>Grilled chicken, 170g</i>	<i>£26</i>
<i>Grilled salmon, 160g</i>	<i>£26</i>
<i>Confit tuna belly, 75g</i>	<i>£35</i>

## CONNAUGHT CLASSICS

*Caesar salad*

*Parmesan, anchovies, croutons*

*With avocado & tomatoes* £22

*With chicken & bacon* £26

*With lobster & olives* £49

*Superfood salad* £26

*Mixed baby leaves, raw mushrooms, avocado, cucumber,  
goji berries, pumpkin seeds, hemp seeds, lemon & olive oil*

*Kale & broccoli salad* £19

*Soft boiled egg, croutons, parmesan, mint & chili dressing*

*Rocket & round lettuce salad* £14

*Herbs, avocado, radish, mustard vinaigrette*

**FINGER SANDWICHES**

£15

*(5 pieces)**Cucumber**Greek yoghurt, lime, mint, herb bread**Egg & truffle mayonnaise**Watercress, onion bread**London cured smoked salmon**Chipotle, coriander, iceberg lettuce, granary bread**Selection of finger sandwiches***SANDWICHES & BURGERS***Served with home-made chips**Club sandwich*

£26

*Chicken, bacon, eggs**Lobster club sandwich*

£49

*Lobster mayonnaise, bacon, eggs, tomatoes, avocado**Vegetarian club sandwich*

£18

*Crushed avocado, tomatoes, marinated artichokes**Croque Monsieur**With Comté cheese & ham*

£26

*With Comté cheese, ham & truffle*

£49

*Smoked salmon on sourdough*

£28

*Cream cheese, gherkins, caper berries, dill**Connaught burger*

£28

*Spicy tomato relish, yuzu pickles, Montgomery cheddar**Black Angus beef sandwich*

£42

*Pickled mooli, smoked chipotle, sour dough*

**FISH AND SEA FOOD**

*All dishes comes with choice of sauce and a side*

*Cornish Dover sole* £44

*Grilled or meunière*

*King prawns* £36

*Grilled or pan-seared*

*Line caught seabass* £48

*Steamed, grilled or pan-seared*

*H. Forman's Salmon* £30

*Steamed, grilled or pan-seared*

*Fish & chips* £32

*Battered cod, tartare sauce*

*Choice of sauces:*

*Lemon butter sauce; Hollandaise; Tartare sauce; Vierge*

**SIDE DISHES** £9

*Home-made chips*

*Mashed potatoes*

*Baby potatoes*

*Sautéed or steamed*

*Spinach*

*Sautéed or steamed*

*Portobello mushrooms*

*Roasted*

*Market vegetables*

*Sautéed or steamed*

*Basmati rice*

**MEAT & POULTRY**

*All dishes comes with choice of sauce and a side*

*Corn-fed chicken breast* £26  
*Grilled or roasted*

*Fillet of Wagyu beef, 6oz* £55  
*Grilled or pan-fried*

*Sirloin of black Angus beef, 10oz* £50  
*Grilled or pan-fried*

*Cornish lamb chops* £32  
*Grilled or pan-fried*

*Choice of sauces:*  
*Béarnaise; Peppercorn sauce; Gravy*

**SIDE DISHES** £9

*Home-made chips*

*Mash potatoes*

*Baby potatoes*  
*Sautéed or steamed*

*Spinach*  
*Sautéed or steamed*

*Portobello mushrooms*  
*Roasted*

*Market vegetables*  
*Sautéed or steamed*

*Basmati rice*

**PASTA**

*Spaghetti, Rigatoni, Penne or Gluten free pasta* £22

*With butter*

*With tomato sauce or Arrabbiata sauce*

*With pesto*

*With Bolognese* +£10

*With truffles* + £40

**RISOTTO** £22  
*(Arborio)*

*With parmesan cheese*

*With wild mushrooms*

*With lobster, tarragon & chives* +£30

*With truffles* +£40

*With seasonal vegetables*

**PIZZA**

*Tomato & mozzarella pizza* £15  
*Basil, chili flakes*

*Black truffle pizza* £35  
*Fontina cheese*

*Prosciutto pizza* £35  
*Mozzarella, parmesan*

## DESSERTS

*Crème brûlée* £14  
*Madagascan vanilla, seasonal fruit*

*Millefeuille* £14  
*Puff pastry, vanilla cream, caramel,*  
*Pecans, vanilla ice cream*

*Vanilla cheese cake* £14  
*Raspberry sorbet*

*Chocolate fondant* £14  
*Pistachio ice cream*

*Selection of ice creams & sorbets* £12  
*(3 flavours)*

*Selection of seasonal fresh fruit* £16

*Home-made pastries* £4  
*(Price per piece)*

*Neal's Yard cheese selection, quince, crackers* £24

*Montgomery Cheddar*  
*(Raw milk, English Cheddar)*  
*Comté d'Estive*  
*(Aged for 18 months, raw milk, hard French cheese)*  
*Tunworth*  
*(Pasteurized cow's milk, creamy English cheese)*  
*Cropwell Bishop Stilton*  
*(English blue cheese, pasteurized cow's milk)*

**LIQUEUR COFFEES** £16

*Irish coffee*

*Bailey's coffee*

*Jamaican coffee*

*French coffee*

## JEAN-GEORGES AT THE CONNAUGHT

### CAVIAR

*Egg toast caviar* £38

*Brioche toast, caviar, herbs*

*Warm egg mimosa caviar* £38

*Caviar, Sourdough croûtons*

### STARTERS

*Devonshire crab salad* £22

*Snow peas, avocado, sweet chilli dressing*

*Chilled Scottish langoustine (6 pieces)* £42

*Home-made mayonnaise, lemon*

*Grilled octopus* £23

*Smoked paprika crème fraîche, Guajillo vinaigrette*

*Warm French white asparagus* £22

*Mustard sauce, herb salad*

*Thai spiced broccoli soup* £15

*Coconut & lime*

*Burrata* £19

*Strawberry compote, basil, rocket*

### PASTA

*Spicy tagliatelle* £21

*Lemon, olive oil, kale*

*Rigatoni & meatballs* £20

*Veal & pork shoulder, smoked chilli-tomato sauce*



## **FISH**

*Line caught sea bass* £48  
*Crusted with nuts & seeds, sweet & sour jus*

*Cornish turbot* £38  
*Spring garlic & lemon nage, Fava beans, artichokes*

## **MEAT**

*Parmesan crusted organic chicken* £29  
*Artichokes, lemon-basil sauce*

*Truffle cheeseburger* £29  
*Somerset Brie, black truffle mayonnaise, Yuzu pickles*

## **SIDES**

*Roasted cauliflower* £12/20  
*Grain mustard sauce, herbs*

*Spring peas & beans* £7  
*Pickled wild garlic, charred Serrano chilli*

*Grilled English asparagus* £12  
*Lemon, extra virgin olive oil*

## **DESSERTS** £14

*Rhubarb candy floss*  
*Yoghurt mousse, lemon meringue, rhubarb juice*

*Chocolate profiteroles*  
*Marsala ice cream, vanilla whipped cream,*  
*warm chocolate sauce*

*Strawberry*  
*Lime-basil granite, strawberry mousse & compote*

## MIDDLE EASTERN & INDIAN SELECTION

### MIDDLE EASTERN SELECTION

*(All served with homemade pickles & khobez)*

#### COLD MEZZE

*Hummus* £14  
*Chickpea purée with sesame paste (Tahini)*  
*& lemon juice*

*Labneh* £20  
*Strained yoghurt served with olive oil*  
*& dried thyme*

*Marinated olives* £12

*Fatoush* £16  
*Cucumber, tomatoes & romaine salad*  
*With pita chips*

*Moutabel* £20  
*Smoked aubergine purée with sesame paste*

#### HOT MEZZE

*Falafel* £28  
*Deep fried beans & fine herb croquettes, tahini*

*Sambousek (5 pieces)* £15/£28  
*Cheese or lamb*

*Spinach Fatayer (v)* £18  
*Baked pastry parcels filled with spinach, spring onion,*  
*pine nuts & sumac*

*Halloumi Meshwi (v)* £20  
*Grilled or fried halloumi cheese*

*Kibbeh Shameyieh* £35  
*Deep fried lamb meatballs mixed*  
*With cracked wheat & onions*

## **MAIN COURSES**

<i>Marinated roast baby chicken</i>	£40
<i>Garlic sauce &amp; homemade chips</i>	
<i>Lamb okra</i>	£26
<i>Garlic sauce &amp; rice</i>	
<i>Mixed grill</i>	
<i>Selection of mixed grilled seafood</i>	£65
<i>Selection of mixed grilled meat</i>	£65
<i>Chicken kabsa</i>	£35
<i>Marinated chicken, kabsa rice, yoghurt dip, tomato sauce</i>	
<i>Roast lamb</i>	£45
<i>Marinated in Lebanese herbs &amp; spices</i>	
<i>Braised shank of lamb, lamb rice</i>	

## **INDIAN SELECTION**

*(All served with poppadums & pickles)*

<i>Dum lamb biryani</i>	£40
<i>Marinated lamb, crispy onions, fresh mint, cashew nuts</i>	
<i>Old Delhi style Butter Chicken</i>	£35
<i>Spiced tomato &amp; butter sauce, basmati rice</i>	
<i>Kitchari</i>	£15
<i>Yoghurt, mint, fermented carrot, turmeric</i>	

## **SIDE DISHES**

<i>Chana masala</i>	£15
<i>Slow cooked chickpeas, tomato masala</i>	
<i>Tadka daal</i>	£15
<i>Tempered yellow lentils, ginger, coriander &amp; cumin</i>	

## JUNIOR SELECTION

### STARTERS

<i>Smoked salmon &amp; blinis</i>	£12
<i>Tomato &amp; mozzarella</i>	£12
<i>Chicken broth with herbs</i>	£10
<i>Mixed green salad</i>	£9

### MAIN COURSES

<i>Cheese on toast</i>	£14
<i>Mini beef burgers</i>	£16
<i>Cheese, tomatoes &amp; chips</i>	
<i>Home-made chicken nuggets &amp; chips</i>	£16
<i>Mini fish &amp; chips, tartare sauce</i>	£14
<i>Penne pasta</i>	
<i>With tomato sauce</i>	£14
<i>With creamy chicken</i>	£18
<i>Grilled chicken breast</i>	£18
<i>Grilled sea bass</i>	£24

### SIDES

<i>Mashed potatoes</i>	£6
<i>Chips</i>	
<i>Steamed vegetables</i>	
<i>Steamed spinach</i>	

### SWEET TREATS

<i>Selection of ice cream &amp; sorbet</i>	£6
<i>Chocolate fondant</i>	£9
<i>Seasonal fruit bowl</i>	£5



## LATE NIGHT

Available from 11pm until 7am

### STARTERS AND SALADS

*Kale & broccoli salad* £19  
*Soft boiled egg, croutons, parmesan, mint & chili dressing*

*Rocket & round lettuce salad* £14  
*Herbs, avocado, radish, mustard vinaigrette*

*Caesar salad*  
*Parmesan, anchovies, croutons*

*With avocado & tomatoes* £22

*With chicken & bacon* £26

*With lobster & olives* £49

*Burrata* £19  
*Heirloom tomatoes, basil, cherry tomato jus*

*London cured smoked salmon* £32  
*Blinis, toast, crème fraîche*

### SOUPS

*Tomato & basil soup* £18  
*Aged parmesan, confit, cherry tomatoes*

*Chicken consommé* £22  
*Free range chicken, rosemary oil, herbs*

*Chicken & noodle broth* £22  
*Ginger, coriander, mushrooms*

*Leek and potato soup* £24  
*Truffle*

**SANDWICHES**

*Served with home-made chips*

*Connaught burger* £28  
*Spicy tomato relish, yuzu pickles, Montgomery cheddar,*

*Club sandwich* £26  
*Chicken, bacon, eggs*

**COLD MEAT**

*Served with cornichons, mustard, crushed tomatoes*  
*Country bread*

*Parma ham* £22  
*Prosciutto di Parma "DOP"*

*Bresaola* £18  
*Della Valtellina*

**PASTA**

*Penne or Spaghetti* £22

*With tomato sauce*

*With pesto*

*With Bolognese* +£10

**RISOTTO** £22  
*(Arborio)*

*With wild mushrooms*

*With seasonal vegetables*

**FISH**

*All dishes come with choice of sauce and a side*

*Cornish Dover Sole* £44  
*Grilled or meunière*

*H. Forman's Salmon* £30  
*Steamed or pan-seared*

*Fish & chips* £32  
*Battered cod, tartare sauce*

*Choice of sauces:*  
*Lemon butter; Hollandaise; Tartare sauce*

**MEAT AND POULTRY**

*All dishes come with choice of sauce and a side*

*Corn-fed chicken breast* £26  
*Grilled or roasted*

*Fillet of Wagyu beef, 6oz* £55  
*French fries*

*Sirloin of black Angus beef, 10oz* £50  
*Grilled or pan-fried*

*Choice of sauces:*  
*Béarnaise; Peppercorn sauce; Gravy*

**SIDE DISHES** £9

*Home-made chips*

*Baby potatoes, steamed*

*Mashed potatoes*

*Basmati rice*

*Portobello mushrooms, roasted*

*Baby spinach, sautéed*



## **DESSERTS**

*Crème brûlée* £14  
*Madagascan vanilla, seasonal fruit*

*Vanilla cheese cake* £14  
*Raspberry sorbet*

*Chocolate fondant* £14  
*Pistachio ice cream*

*Selection of seasonal fresh fruit* £16

*Neal's Yard cheese selection, quince, crackers* £24

*Montgomery Cheddar*  
*(Raw milk, English Cheddar)*  
*Comté d'Estive*  
*(Aged for 18 months, raw milk, hard French cheese)*  
*Tunworth*  
*(Pasteurized cow's milk, creamy English cheese)*  
*Cropwell Bishop Stilton*  
*(English blue cheese, pasteurized cow's milk)*

## **LIQUEUR COFFEES** £16

*Irish coffee*

*Bailey's coffee*

*Jamaican coffee*

*French coffee*

## **AFTERNOON TEA**

*Available from 2:30pm until 6pm*

**TRADITIONAL AFTERNOON TEA** £55

*With a glass of Laurent Perrier Brut Champagne* £65

*With a glass of Laurent Perrier Rosé Champagne* £75

*Our afternoon tea includes:*

*Selection of finger sandwiches*

*Scones, clotted cream, home-made strawberry jam & lemon curd*

*Selection of French pastries*

*Your choice of hot beverage*

### **BLACK TEA**

*English Breakfast; Decaffeinated English Breakfast;*

*Organic Assam Estate; Imperial Earl Grey;*

*Darjeeling second flush Thunderbolt,*

*Lapsang Souchong*

### **GREEN TEA**

*Sencha green*

*Floral jasmine green*

*Green Oolong*

### **WHITE TEA**

*Silver leaf*

### **HERBAL INFUSIONS**

*Organic chamomile flowers; Organic peppermint leaves;*

*Lemon verbena; Mountain berry*

### **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*



## CHAMPAGNE

### BRUT

		Glass 125ml	Bottle 750ml
NV	<i>Laurent Perrier La Cuvée</i>	£19	£90
NV	<i>Ruinart Brut</i>		£110
NV	<i>Ruinart, Blanc de Blancs</i>	£28	£155
NV	<i>Bollinger, Special Cuvée</i>		£130
NV	<i>Laurent Perrier, Grand Siècle</i>		£270
NV	<i>Krug, Grande Cuvée</i>		£340
2007	<i>Bollinger, La Grande Année</i>		£240
2008	<i>Dom Pérignon</i>		£295
2008	<i>Louis Roederer, Cristal</i>		£395

### ROSÉ

		Glass 125ml	Bottle 750ml
NV	<i>Laurent Perrier</i>	£25	£130
NV	<i>Bollinger</i>		£145
NV	<i>Ruinart</i>		£155
2007	<i>Bollinger, La Grande Année</i>		£245
2005	<i>Dom Pérignon</i>		£620
2009	<i>Louis Roederer, Cristal</i>		£1050

### HALF BOTTLE

		375ml
NV	<i>Laurent Perrier La Cuvée</i>	£39
NV	<i>Bollinger, Special Cuvée</i>	£70
NV	<i>Billecart-Salmon, Rosé</i>	£65
NV	<i>Krug</i>	£175

**WINE****WHITE WINE**

		Glass 175ml	Bottle 750ml
2018	<i>"Les Pentes Douces", Provence Château la Coste, France</i>	£16	£65
2017	<i>Sancerre "La Guiberte" Domaine Alain Gueneau, France</i>	£19	£75
2018	<i>Chardonnay, Mendoza La Coste de Los Andes, Argentina</i>	£20	£80
2017	<i>Riesling "Scharzhof", Mosel Valley Egon Muller, Germany</i>	£30	£120
2017	<i>Meursault Vieilles Vignes Domaine Boussey, France</i>	£35	£140
2017	<i>Condrieu "La Petite Côte" Domaine Yves Cuilleron, Rhone, France</i>		£145

**WHITE WINE – HALF BOTTLE**

			375ml
2014	<i>Alsace Riesling Domaine Trimbach</i>		£35
2016	<i>Sancerre, "La Guiberte" Domaine Alain Gueneau</i>		£45
2016	<i>Chablis Vieilles Vignes Domaine Testut</i>		£75
2015	<i>Condrieu "La Petite Côte" Domaine Yves Cuilleron</i>		£90

**ROSÉ WINE**

		Glass 175ml	Bottle 750ml
2018	<i>Château La Coste Coteaux d'Aix en Provence</i>	£16	£65

		Glass	Bottle
		175ml	750ml
2015	<i>"Les Pentes Douces" Rouge Château La Coste, Provence, France</i>	£16	£65
2017	<i>Malbec, Mendoza La Coste de los Andes, Argentina</i>	£20	£80
2014	<i>Chianti Classico Riserva Capannelle, Tuscany, Italy</i>	£24	£95
2016	<i>Gevrey Chambertin "Vieilles Vignes" Domaine Frédéric Magnien, France</i>	£28	£120
2011	<i>Chateau Destieux St-Émilion, Bordeaux, France</i>	£32	£130
2013	<i>Margaux du Château Margaux Bordeaux, France</i>		£155
<b>RED WINE – HALF BOTTLE</b>			375ml
2015	<i>Zinfandel "Geyserville" Ridge Vineyards, California</i>		£65
2011	<i>Ségla, 2<sup>nd</sup> Vin du Château Rauzan-Ségla Margaux, Bordeaux, France</i>		£75
2007	<i>Château de Côme St-Estephe, Bordeaux, France</i>		£85
2016	<i>Nuits-Saint-Georges Domaine David Duband, France</i>		£105

**SWEET WINE**

Bottle

2015	<i>Sauternes Cuvée Célin, Clos Le Comte France 75cl</i>	£110
2013	<i>Tokaj Szamorodni, Szepsy Hungary 50cl</i>	£130

**PORT**

100ml

	<i>Quinta da Gaivosa LBV</i>	£15
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**BEERS**

	<i>Lucky Saint, Bavaria 330ml Unfiltered Low Alcohol Lager (0.5%)</i>	£8
	<i>Ola Dubh Special Reserve 12, Scotland 330ml Porter, Whisky cask finish</i>	£10
	<i>Noam, Bavaria 330ml Lager</i>	£10
	<i>Mori 1984, Japan 310ml IPA</i>	£10

## **SPIRITS**

50ml

### **VODKA**

<i>Ketel One (Holland)</i>	£14
<i>Belvedere (Poland)</i>	£14
<i>Grey Goose (France)</i>	£15
<i>Stolichnaya Elite (Russia)</i>	£18

### **GIN**

<i>Tanqueray</i>	£14
<i>Bombay Sapphire</i>	£15
<i>Tanqueray Ten</i>	£17

### **WHISKY**

#### **BLENDS**

<i>Johnnie Walker Black Label</i>	£14
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#### **SINGLE MALTS**

<i>Glenkinchie 10 years old</i>	£18
<i>Oban 14 years old</i>	£20
<i>Laphroaig 10 years old</i>	£18
<i>Highland Park 18 years old</i>	£30

#### **AMERICAN**

<i>Jack Daniels Single Barrel</i>	£17
<i>Maker's Mark Red Label</i>	£14

#### **IRISH**

<i>Jameson 12 years old</i>	£14
<i>Redbreast 12 years old</i>	£16
<i>Bushmills 10 years old</i>	£14



## **RUM**

<i>Havana Club. 3 años, Cuba</i>	£14
<i>Mount Gay, extra old, Barbados</i>	£16

## **TEQUILA**

<i>Tapatio Blanco</i>	£14
<i>Don Julio Reposado</i>	£16
<i>Casamigos Reposado</i>	£21

## **APERITIF**

<i>Campari</i>	£10
<i>Noilly Prat</i>	£10
<i>Pimms's No 1</i>	£10
<i>Tio Pepe</i>	£12

## **LIQUEUR**

<i>Amaretto Disaronno</i>	£10
<i>Baileys</i>	£10
<i>Cointreau</i>	£10
<i>Drambuie</i>	£10
<i>Grand Marnier</i>	£12

## **DIGESTIF**

<i>Calvados Château Breuil 15y</i>	£24
<i>Cognac Delamain Pale &amp; Dry XO</i>	£20
<i>Bas –Armagnac, Francis Darroze 1995</i>	£20
<i>Cognac Hennessy XO</i>	£37

## SOFT DRINKS

### MIXERS

<i>Tonic, Lemonade, Ginger Ale,</i>	£5.50
<i>Soda Water, Bitter Lemon</i>	
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	£5.50
<i>Red Bull</i>	£5.50
<i>Sprite</i>	£5.50

### JUICES

<i>Orange, grapefruit, apple,</i>	£10
<i>cranberry, mango, tomato,</i>	
<i>prune, carrot or pineapple</i>	

### WATER

#### ENGLAND

<i>Whitehole Springs, 750ml Still &amp; Sparkling</i>	£7.50
<i>Whitehole Springs, 330ml Still &amp; Sparkling</i>	£4.50

#### FRANCE

<i>Evian, 750 ml Still</i>	£7.50
<i>Perrier, 750 ml Sparkling</i>	£7.50

#### ITALY

<i>San Pellegrino, 750 ml Sparkling</i>	£7.50
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#### FIJI

<i>Fiji, 1l Still</i>	£10
<i>Fiji, 500ml Still</i>	£5.50

## CIGARETTES & CIGARS

### CIGARETTES

*(Pack of 20)*

<i>Marlboro Gold</i>	£20
<i>Marlboro Red</i>	£20
<i>Benson &amp; Hedges Gold</i>	£20
<i>Silk Cut Purple</i>	£20

### CIGARS

<i>Hoyo de Monterrey</i>	£39
<i>Partagas series P No.2</i>	£35
<i>Partagas series D No.4</i>	£25
<i>Montecristo No.2</i>	£33
<i>Romeo &amp; Julieta Short Churchill</i>	£20

Please note that by law smoking is only permitted in designated areas and smoking rooms.

