



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.

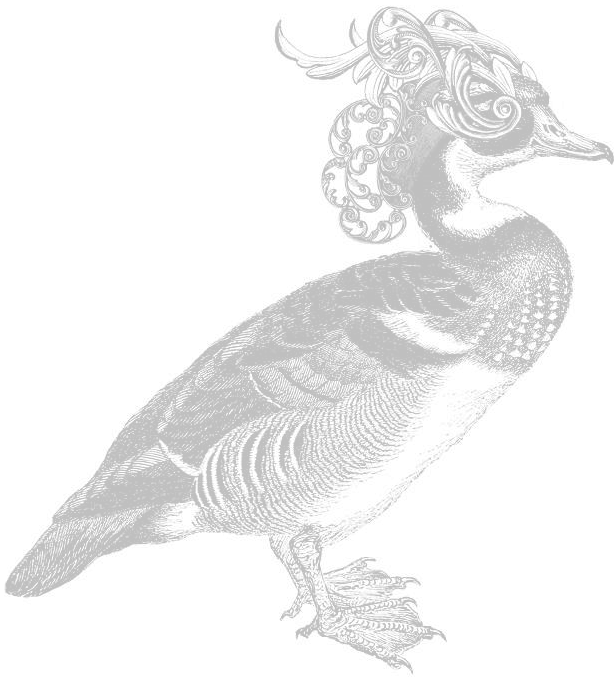
Please note that a discretionary service charge of 12.5% will be added to your room account and a £5 delivery charge per person will be added to your order.

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 آيران*

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 & buttered soldiers</i>	£12
<i>Smoked salmon & 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 & mint on granary toast</i>	£15
<i>Burrata, seeds & 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 & 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*

Chocolate fondant £14
Pistachio ice cream

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

Selection of seasonal fresh fruit £16

Homemade 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

STARTERS

Devonshire crab salad £26
Snow peas, avocado, sweet chilli dressing

Chilled Scottish langoustine (6 pieces) £42
Homemade mayonnaise, lemon

Grilled octopus £23
Smoked paprika crème fraiche, guajillo vinaigrette

Warm shrimp £25
Round lettuce, avocado, tomato
Champagne vinegar dressing

Kale & roasted pumpkin salad £19
Russet apples, red wine vinegar dressing

PASTA

Tagliatelle £21
Basil-pistachio pesto, Brussel sprouts

Rigatoni £20
Veal & pork meatball, smoked chilli-tomato sauce

FISH

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

North Atlantic halibut £38
Fingerling potatoes, bok choy
Kombu & herb butter

MEAT

Organic chicken £29
Parmesan crusted, artichokes, lemon-basil sauce

Wagyu beef fillet £62
Roasted Jerusalem artichoke,
Red miso & soy infusion, shitake

SIDES

Roasted cauliflower £12/20
Grain mustard sauce, herbs

Wild foraged mushrooms £12
Garlic & sage butter

Squash gratin £7
Thyme, chili panko crumbs

DESSERTS £14

Fig & walnut candy floss
Almond & fig leaf mousse, walnut crumble, fig sorbet

Tiramisu
Mascarpone sorbet chocolate sponge, espresso

Honey & pear
Iced honey cream, pear, ginger & lemon thyme

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

Marinated roast baby chicken £40
Garlic sauce & homemade chips

Lamb okra £26
Garlic sauce & rice

Mixed grill
Selection of mixed grilled seafood £65
Selection of mixed grilled meat £65

Chicken kabsa £35
Marinated chicken, kabsa rice, yoghurt dip, tomato sauce

Roast lamb £45
Marinated in Lebanese herbs & spices
Braised shank of lamb, lamb rice

INDIAN SELECTION

(All served with poppadums & pickles)

Dum lamb biryani £40
Marinated lamb, crispy onions, fresh mint,
cashew nuts

Old Delhi style Butter Chicken £35
Spiced tomato & butter sauce, basmati rice

Kitchari £15
Yoghurt, mint, fermented carrot, turmeric

SIDE DISHES

Chana masala £15
Slow cooked chickpeas, tomato masala

Tadka daal £15
Tempered yellow lentils, ginger, coriander & cumin

JUNIOR SELECTION

STARTERS

<i>Smoked salmon & blinis</i>	£12
<i>Tomato & 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 & chips</i>	
<i>Home-made chicken nuggets & chips</i>	£16
<i>Mini fish & 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 £6

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

SWEET TREATS

<i>Selection of ice cream & 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

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
RED WINE			
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
RED WINE – HALF BOTTLE			375ml
2015	<i>Zinfandel "Geyserville" Ridge Vineyards, California</i>		£65
2011	<i>Ségla, 2nd 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 & 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 & Sparkling</i>	£7.50
<i>Whitehole Springs, 330ml Still & 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 & 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 & Julieta Short Churchill</i>	£20

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

