



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

(v) Suitable for vegetarians, (ve) Suitable for 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

BREAKFAST	4-7
ALL DAY DINING	8-14
DESSERTS	15
MIDDLE EASTERN SELECTION	16-17
JUNIOR SELECTION	18
LATE NIGHT	19-21
DRINKS SELECTION	22-23
CHAMPAGNE & WINE	24-27
SPIRITS	28-29
SOFT DRINKS	30
CIGARETTES & CIGARS	31

BREAKFAST

CONTINENTAL BREAKFAST £28

*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 £33.25

*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

MORNING SHAKES

*Yoghurt, berry & pollen defence (v) £10.50
Yoghurt, strawberry, raspberry, blueberry,
local bee pollen honey*

*Fitness & protein (ve) £9.63
Omega seed butter, raw almond milk, wild blueberries,
hemp, chia & dates*

COLD PRESS

*Organic green juice £8.75
Granny Smith apple, kale, cucumber, spinach,
lemon, young ginger*

*Turmeric tonic £8.75
Acacia honey, lime, Himalayan salt*

Orange juice £8.75

Grapefruit juice £8.75

Carrot juice £8.75

BAKERY BASKET £6.56

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

CEREALS & BOWLS £7.88

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

*Vanilla chia bowl, dates, cacao (ve) £14
Brazil nuts, hemp, fruit*

*Seasonal fruit with yoghurt (v) £10.50
pollen, salted oats & seeds*

Bircher muesli, apple, nuts (v) £10.50

Seasonal fresh fruit bowl (ve) £12.25

Seasonal berry bowl (ve) £15.75

*Home-made granola & yoghurt (v) £10.50
Add berries £14
Secret recipe by our pastry chef*

*Porridge with banana (ve)
Organic honey, sultanas, brown sugar £10.50*

*Organic gluten free porridge £12
Hemp seeds, Brazil nuts, dates, bee pollen
Goji berries, blueberries*

SAVOURY

Kitchari (v) £13.13

Yoghurt, mint, fermented carrot, turmeric

Scottish smoked salmon £17.50

Dill, sour cream, blinis

Full English Breakfast £21

*Eggs of your choice, sausages, bacon, baked beans,
tomato, mushroom & black pudding*

Bagel, smoked salmon, cream cheese £18

ORGANIC RHUG FARM EGGS

Truffle scrambled eggs (v) £30.63

*Eggs Benedict, Royale or
Florentine* £18.38

Boiled eggs & buttered soldiers (v) £10.50

Smoked salmon & scrambled eggs £16.63

Three-egg omelette (v) £17.50

With your choice of fillings

ON TOAST

<i>Crushed avocado (ve)</i>	<i>£11.38</i>
<i>Cumin, lime, chili, sunflower seeds</i>	
<i>With two poached eggs (v)</i>	<i>£17.50</i>
<i>With London cured smoked salmon</i>	<i>£19.25</i>
<i>Home-made baked beans on toast</i>	<i>£13.13</i>
<i>Chorizo Sarta</i>	

SIDE DISHES

<i>Avocado (ve)</i>	<i>£5.25</i>
<i>Roasted mushrooms (v)</i>	<i>£5.25</i>
<i>Baked Beans (ve)</i>	<i>£5.25</i>
<i>Hash Browns (v)</i>	<i>£5.25</i>
<i>Dry cured bacon</i>	<i>£5.25</i>
<i>Grilled tomatoes (ve)</i>	<i>£5.25</i>
<i>Pork & herb sausages</i>	<i>£7</i>
<i>Chicken sausages</i>	<i>£7</i>
<i>Beef sausages</i>	<i>£7</i>
<i>Vegetarian sausages</i>	<i>£7</i>
<i>Scottish Smoked salmon</i>	<i>£10.50</i>

FAVOURITES

<i>French toast (v)</i>	<i>£14</i>
<i>Brioche, roasted fruit</i>	
<i>Buttermilk pancakes (v)</i>	<i>£13.13</i>
<i>Seasonal berries, banana, maple syrup</i>	
<i>Gluten free almond pancakes (v)</i>	<i>£15.75</i>
<i>Banana, whipped cream, maple syrup</i>	

ALL DAY DINING

Available from 12 noon until 11pm

CANAPES

(4 pieces)

Caviar on blinis £87.5
Crème fraîche, chives

Crispy salmon sushi £16
Chipotle emulsion, soy glaze

Ibérico ham £16
Smoked tomato, salsa verde, country bread

SNACKS

Mini beef burgers £17
Black truffle mayonnaise, yuzu pickles

Black tiger prawn satay £19
Sweet & sour sauce

COLD MEATS

Served with cornichons, mustard, crushed tomatoes

Country bread

Ibérico ham £56.87
Cinco Jotas

Cured beef £17.58
Cecina De Leon "IGP"

CAVIAR AND SMOKED FISH

Cheshire Mine Salted £87.50

Imperial Oscietra £157.50

Imperial Beluga £350

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

London cured smoked salmon £28

Blinis, toast, crème fraîche

STARTERS

Tuna tartare £21

Avocado, radish, ginger sauce

Burrata salad (v) £21

Crushed rhubarb, kafir lime, black pepper, basil

Spicy brocolini dip (v) £9

Pumpkin seed Oil, herbs, minted crackers

CONSOMMES & SOUPS

Chicken consommé £19.25

Free range chicken, rosemary oil, herbs

Farmer's vegetable soup (ve) £18

Seasonal vegetables, herb oil

Tomato & basil soup (v) £15.75

Aged parmesan, confit cherry tomatoes

SALADS

Caesar salad

Parmesan, anchovies, croutons

With avocado & tomatoes (v)

£19.25

With chicken & bacon

£22.75

Shaved English asparagus salad (v)

£22

Manchego cheese, rocket, dill & green olive dressing

Kale & Spring pea salad (v)

£17

Green chilli & mint dressing, soft boiled organic egg

Warm shrimp salad

£24

Tender lettuce, avocado, tomato

Champagne vinegar dressing

SANDWICHES AND BURGERS

Served with home-made chips

Club sandwich £22.75

Chicken, bacon, eggs

Vegetarian club sandwich £15.75

Crushed avocado, tomatoes, marinated artichokes

Croque Monsieur

With Comté cheese & ham £22.75

With Comté cheese, ham & truffle £42.87

Truffle Cheeseburger £26

Somerset brie, black truffle mayonnaise, yuzu pickle

Sakura Wagyu beef sandwich £70

Pickled mooli, smoked chipotle, pain de mie

FISH AND SEA FOOD

All dishes comes with choice of sauce and a side

Cornish Dover sole £40
Grilled or meunière

Line caught seabass £42
Steamed, grilled or pan-seared

Scottish Salmon £29
Steamed, grilled or pan-seared

Fish & chips £24
Battered cod, tartare sauce

Choice of sauces:

Lemon butter sauce, Hollandaise, Tartare sauce, Vierge

SIDE DISHES (v)

Home-made chips £7.87

Mashed potatoes £7.87

Spinach £7.87
Sautéed or steamed

Roasted cauliflower £10.50/£17.50
Grain mustard sauce, herbs

Grilled English asparagus £14
Chili & mint

Spring peas & beans £8
Pickled ramps, charred Serrano chilli

MEAT & POULTRY

All dishes comes with choice of sauce and a side

Organic crusted parmesan chicken £29
Artichokes, lemon-basil sauce

Fillet of Wagyu beef, 180g £48.12
Grilled or pan-fried

Sakura Wagyu Sirloin, 220g £70
Grilled or pan-fried

Choice of sauces:
Béarnaise; Peppercorn sauce; Gravy

SIDE DISHES (v)

Home-made chips £7.87

Mashed potatoes £7.87

Spinach £7.87
Sautéed or steamed

Roasted cauliflower £10.50/£17.50
Grain mustard sauce, herbs

Grilled English asparagus £14
Chili & mint

Spring peas & beans £8
Pickled ramps, charred Serrano chilli

PIZZA, VEGETABLES & GRAINS

PIZZA

Available until 10pm

Tomato & mozzarella pizza (v) £15
Basil, chili flakes

Black truffle pizza (v) £32
Fontina cheese

Asparagus & prosciutto pizza £20
Ricotta & lemon, black pepper
Parmesan cheese

VEGETABLES & GRAINS

Wheat berry, quinoa & wild rice (V) £22
Spring peas & beans, sesame-chipotle emulsion

Artichoke and fragrant couscous (ve) £28
Spiced winter vegetables, Persian cucumber
Ras El Hanout

Fettuccini with Spring peas (V) £22
Basil-pistachio pesto, pea shoots
Parmesan cheese

DESSERTS

Crème brûlée £12.25
Madagascan vanilla, seasonal fruit

Millefeuille £12.25
*Puff pastry, vanilla cream, caramel,
Pecans, vanilla ice cream*

Chocolate fondant £12.25
Pistachio ice cream

Selection of ice creams & sorbets £10.50
(3 flavours)

Selection of seasonal fresh fruit £14

CHEESE SELECTION £25

Quince, crackers

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

Montgomerys Cheddar
(Raw cows milk, Somerset UK)

Brillat Savarin
(Raw cows milk, French)

Dorstone
(Pasteurised goats milk, Hertfordshire, UK)

Colston Bassett Stilton
(Pasteurised cows milk, Nottinghamshire, UK)

MIDDLE EASTERN SELECTION

(All served with homemade pickles & khobez)

COLD MEZZE

Hummus (ve) £12.25
Chickpea purée with sesame paste (Tahini)
& lemon juice

Labneh (v) £17.50
Strained yoghurt served with olive oil
& dried thyme

Marinated olives £10.50

HOT MEZZE

Falafel (ve) £24.50
Deep fried beans & fine herb croquettes, tahini

Halloumi Meshwi (v) £17.50
Grilled or fried halloumi cheese

MAIN COURSES

Lamb okra £22.75
Garlic sauce & rice

Chicken kabsa £30.62
Marinated chicken, kabsa rice, yoghurt dip, tomato sauce

Roast lamb £39.37
Marinated in Lebanese herbs & spices
Braised shank of lamb, lamb rice

INDIAN SELECTION

(All served with poppadums & pickles)

Dum lamb biryani £35
Marinated lamb, crispy onions, fresh mint,
cashew nuts

Old Delhi style Butter Chicken £30.62
Spiced tomato & butter sauce, basmati rice

Kitchari (v) £13.12
Yoghurt, mint, fermented carrot, turmeric

SIDE DISHES

Tadka daal (ve) £13.12
Tempered yellow lentils, ginger, coriander & cumin

Chana masala (ve) £13.12
Slow cooked chickpeas, tomato masala

JUNIOR SELECTION

STARTERS

<i>Smoked salmon & blinis</i>	<i>£10.50</i>
<i>Tomato & mozzarella (v)</i>	<i>£10.50</i>
<i>Chicken broth with herbs</i>	<i>£8.75</i>
<i>Mixed green salad (ve)</i>	<i>£7.87</i>

MAIN COURSES

<i>Cheese on toast (v)</i>	<i>£12.25</i>
<i>Mini beef burgers</i>	<i>£14</i>
<i>Cheese, tomatoes & chips</i>	
<i>Home-made chicken nuggets & chips</i>	<i>£14</i>
<i>Mini fish & chips, tartare sauce</i>	<i>£12.25</i>
<i>Penne pasta</i>	
<i>With tomato sauce (ve)</i>	<i>£12.25</i>
<i>With creamy chicken</i>	<i>£15.75</i>
<i>Grilled chicken breast</i>	<i>£15.75</i>
<i>Grilled sea bass</i>	<i>£21</i>
SIDES	<i>£5.25</i>

Mashed potatoes
Chips
Steamed vegetables
Steamed spinach

SWEET TREATS

<i>Selection of ice cream & sorbet</i>	<i>£5.25</i>
<i>Chocolate fondant</i>	<i>£7.87</i>
<i>Seasonal fruit bowl</i>	<i>£4.37</i>

LATE NIGHT

Available from 11pm until 7am

STARTERS AND SALADS

Rocket & round lettuce salad £12.25
Herbs, avocado, radish, mustard vinaigrette

Caesar salad
Parmesan, anchovies, croutons

With avocado & tomatoes (v) £19.25
With chicken & bacon £22.75

Burrata salad (v) £21
Crushed rhubarb, kafir lime, black pepper, basil

London cured smoked salmon £28
Blinis, toast, crème fraîche

SOUPS

Tomato & basil soup (v) £15.75
Aged parmesan, confit, cherry tomatoes

Chicken consommé £19.25
Free range chicken, rosemary oil, herbs

SANDWICHES

Served with home-made chips

Truffle Cheeseburger £26
Somerset brie, black truffle mayonnaise, yuzu pickle

Club sandwich £22.75
Chicken, bacon, eggs

PASTA

Penne or tagliatetti £19.25

With tomato sauce (ve)

With pesto (v)

With Bolognese +£8.75

FISH

All dishes come with choice of sauce and a side

Cornish Dover sole £40
Grilled or meunière

Scottish salmon £26.25
Steamed or pan-seared

Fish & chips £28
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 £22.75
Grilled or roasted

Sakura Wagyu sirloin 220g £70

Choice of sauces:
Béarnaise; Peppercorn sauce; Gravy

SIDE DISHES £7.87

Home-made chips

Mashed potatoes

Basmati rice

Mixed vegetables

Baby spinach, sautéed

DESSERTS

Crème brûlée £12.25
Madagascan vanilla, seasonal fruit

Chocolate fondant £12.25
Pistachio ice cream

Selection of seasonal fresh fruit £14

DRINKS SELECTION

TEA

BLACK TEA £6.56

Connaught English Breakfast

Decaffeinated English Breakfast

Organic Assam Estate

Imperial Earl Grey

Darjeeling second flush Thunderbolt

Lapsang Souchong

GREEN TEA £6.56

Sencha green

Floral jasmine green

Green Oolong

WHITE TEA £7.88

Silver leaf

HERBAL INFUSIONS £6.56

Organic chamomile flowers

Organic peppermint leaves

Lemon verbena

Mountain berry

£7

FRESH INFUSIONS £6.56

Fresh mint tea

Fresh lemon tea

Fresh ginger tea

ICED TEAS £6.56

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

COFFEE

<i>Guatemalan blend coffee</i>	£6.56
<i>French press coffee</i>	£6.56
<i>Americano</i>	£6.56
<i>Single espresso or macchiato</i>	£6.13
<i>Double espresso or macchiato</i>	£6.56
<i>Cappuccino</i>	£6.56
<i>Latte, vanilla latte or mocha</i>	£6.56
<i>Valrhona Celaya chocolate drinks (served hot or cold)</i>	£6.56
<i>Iced coffee</i>	£6.56

MILK

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

Soya
Oat
Almond
Coconut
Hazelnut
Rice milk
Lactose free
Double cream

CHAMPAGNE - BY THE GLASS		125ml	Bottle
NV	<i>Laurent Perrier, Brut, La Cuvée</i>	21	95
NV	<i>Ruinart, Blanc de Blancs</i>	30	160
NV	<i>Laurent Perrier, Rosé</i>	26	135
2008	<i>Dom Perignon</i>	55	295
WHITE WINE - BY THE GLASS		175ml	Bottle
2018	<i>Sancerre La Guiberte Domaine Alain Gueneau, Loire Valley, France</i>	19	75
2015	<i>Riesling Kanta, Egon Müller & Shaw+Smith Adelaide Hills, Victoria, Australia</i>	22	85
2018	<i>Chablis Premier Cru Vaillons Domaine Testut, Burgundy, France</i>	26	110
2018	<i>Puligny-Montrachet Domaine François Carillon, Burgundy, France</i>	40	185
ROSÉ WINE - BY THE GLASS		175ml	Bottle
2019	<i>Château La Coste Grand Vin Coteaux d'Aix-en-Provence, France</i>	19	75
RED WINE - BY THE GLASS		175ml	Bottle
2019	<i>Chianti Classico Castello di Monsanto, Tuscany, Italy</i>	19	75
2017	<i>Château La Coste Grand Vin Coteaux d'Aix-en-Provence, France</i>	24	95
2015	<i>Malbec La Coste de Los Andes, Mendoza, Argentina</i>	26	115
2016	<i>Gevrey-Chambertin Vieilles Vignes Domaine Rossignol-Trapet, Burgundy, France</i>	35	145
SWEET WINE - BY THE GLASS		100ml	Bottle
2015	<i>Sauternes Cuvée Célin Clos Le Comte, Bordeaux, France</i>	19	110
2013	<i>Tokaj Szamorodni Istvan Szepsy, Tokaji, Hungary</i>		130

CHAMPAGNE - HALF BOTTLES

NV	<i>Billecart-Salmon, Brut, Réserve</i>	50
NV	<i>Ruinart Blanc de Blancs</i>	85
NV	<i>Billecart-Salmon, Rosé</i>	65
NV	<i>Krug, Grande Cuvée</i>	165
NV	<i>Krug, Rosé</i>	295

WHITE WINE - HALF BOTTLES

375ml

2014	<i>Riesling</i> <i>Domaine Trimbach, Alsace, France</i>	40
2016	<i>Sancerre La Guiberte</i> <i>Domaine Alain Gueneau, Loire Valley, Fra.</i>	45
2015	<i>Condrieu La Petite Côte</i> <i>Yves Cuilleron, Rhône Valley, France</i>	85

RED WINE - HALF BOTTLES

375ml

2013	<i>Amarone della Valpolicella</i> <i>Tedeschi, Veneto, Italy</i>	65
2007	<i>Château de Côme</i> <i>St-Estèphe, Bordeaux, France</i>	85
2016	<i>Nuits-Saint-Georges</i> <i>Domaine David Duband, Burgundy, Franc</i>	95

BOTTLED BEERS

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

CHAMPAGNE - BOTTLES

BILLECART-SALMON

NV	Brut, <i>Réserve</i> , NV	120
NV	Brut, Rosé, NV	135
2008	Brut, Vintage	185
2002	Brut, <i>Cuvée Nicolas François Billecart</i>	295
2007	Brut, Rosé, <i>Cuvée Elisabeth Salmon</i>	325

BOLLINGER

NV	Brut, <i>Special Cuvée</i>	130
NV	Brut, Rosé	135
2008	Brut, <i>La Grande Année</i>	240
2007	Brut, Rosé, <i>La Grande Année</i>	265

DOM PERIGNON

2008	Brut, Vintage	295
2006	Brut, Rosé	620

KRUG

	<i>Grande Cuvée, 168th Edition</i>	340
2006	Brut, Vintage	565
	Brut, Rosé, 21 st Edition	565
2004	Brut, <i>Blanc de Blancs, Clos du Mesnil</i>	1950
2002	Brut, <i>Blanc de Noirs, Clos d'Ambonnay</i>	3650
1989	Brut, <i>Collection</i>	2350

LAURENT-PERRIER

NV	<i>Brut, La Cuvée</i>	195
NV	<i>Brut, Rosé, NV</i>	135
NV	<i>Brut Nature, Blanc de Blancs</i>	165
NV	<i>Brut, Grand Siècle</i>	210
2008	<i>Brut, Vintage</i>	145
2004	<i>Brut, Rosé, Alexandra, 2004</i>	280

LOUIS ROEDERER

NV	<i>Brut, Premier</i>	115
2012	<i>Brut, Cristal</i>	395
2009	<i>Brut, Rosé, Cristal</i>	1250

RUINART

NV	<i>Brut, R de Ruinart</i>	120
NV	<i>Brut, Blanc de Blancs</i>	160
NV	<i>Brut, Rosé</i>	160
2007	<i>Brut, Dom Ruinart</i>	350
2007	<i>Brut, Rosé, Dom Ruinart</i>	500

SPIRITS

VODKA

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

GIN

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

WHISKY

BLENDS

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

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

AMERICAN

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

IRISH

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

RUM

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

TEQUILA

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

APERITIF

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

LIQUEUR

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

DIGESTIF

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

SOFT DRINKS

MIXERS

<i>Tonic, Lemonade, Ginger Ale, Soda Water, Bitter Lemon</i>	<i>£4.62</i>
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	<i>£4.62</i>
<i>Red Bull</i>	<i>£4.62</i>
<i>Sprite</i>	<i>£4.62</i>

JUICES

<i>Orange, grapefruit, apple, cranberry, mango, tomato, prune, carrot or pineapple</i>	<i>£8.40</i>
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WATER

ENGLAND

<i>Whitehole Springs, 750ml Still & Sparkling</i>	<i>£6.30</i>
<i>Whitehole Springs, 330ml Still & Sparkling</i>	<i>£3.78</i>

FRANCE

<i>Evian, 750 ml Still</i>	<i>£6.30</i>
<i>Perrier, 750 ml Sparkling</i>	<i>£6.30</i>

ITALY

<i>San Pellegrino, 750 ml Sparkling</i>	<i>£6.30</i>
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FIJI

<i>Fiji, 1l Still</i>	<i>£8.40</i>
<i>Fiji, 500ml Still</i>	<i>£4.62</i>

CIGARETTES & CIGARS

CIGARETTES

(Pack of 20)

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

CIGARS

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

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