



# 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 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 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*

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## 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

£34

*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*

## MORNING SHAKES

£11

*Green boost shake (v)*

*Almond milk, avocado, green apple, spinach*

*Date, banana*

*Fitness & protein (ve)*

*Omega seed butter, raw almond milk, wild blueberries,*

*hemp, chia & dates*

## COLD PRESS

£9

*Organic green juice (ve)*

*Granny Smith apple, kale, cucumber, spinach,*

*lemon, young ginger*

*Turmeric tonic (ve)*

*Acacia honey, lime, Himalayan salt*

*Orange juice*

*Grapefruit juice*

*Carrot juice*

**BAKERY BASKET****£11**

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

**CEREALS & BOWLS****£8**

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

*Matcha chia bowl (ve)*

**£14**

*Coconut milk, figs, cacao nibs, dates, Brazil nuts*

*Greek yoghurt & honey (v)*

**£10**

*Plum compote, bee pollen, roasted oats*

*Bircher muesli, apple, nuts (v)*

**£10**

*Seasonal fresh fruit bowl (ve)*

**£12**

*Seasonal berry bowl (ve)*

**£16**

*Home-made granola & yoghurt (v)*

**£10**

*Add berries*

**£14**

*Secret recipe by our pastry chef*

*Porridge (v)*

**£10**

*Choice of berries, Brazil nuts, flaked almonds*

*Banana, sultanas or honey*

*Organic gluten free porridge (v)*

**£12**

*Hemp seeds, Brazil nuts, dates, bee pollen*

*Goji berries, blueberries*

## SAVOURY

<i>Kitchari (v)</i> <i>Yoghurt, mint, fermented carrot, turmeric</i>	<i>£12</i>
<i>Scottish oak smoked salmon</i> <i>Dill, sour cream, blinis</i>	<i>£18</i>
<i>Smoked kippers</i> <i>Poached egg, herb butter, potatoes</i>	<i>£18</i>
<i>Full English Breakfast</i> <i>Eggs of your choice, sausages, bacon, baked beans,</i> <i>tomato, mushroom &amp; black pudding</i>	<i>£21</i>
<i>Bagel, smoked salmon, cream cheese</i>	<i>£18</i>

## ORGANIC FARM EGGS

<i>Truffle scrambled eggs (v)</i>	<i>£32</i>
<i>Eggs Benedict, Royale or Florentine</i>	<i>£19</i>
<i>Boiled eggs &amp; buttered soldiers (v)</i>	<i>£10</i>
<i>Smoked salmon &amp; scrambled eggs</i>	<i>£21</i>
<i>Omelette</i> <i>With your choice of fillings</i> <i>Tomatoes, onions, peppers, mushrooms,</i> <i>Spinach, chillis, cheese or ham</i>	<i>£18</i>

## ON SEEDED GRANARY TOAST

<i>Crushed avocado (ve)</i>	<i>£12</i>
<i>Cumin, lime, chili, sunflower seeds</i>	
<i>With two poached eggs (v)</i>	<i>£18</i>
<i>With oak smoked salmon</i>	<i>£20</i>
<i>Home-made baked beans on toast</i>	<i>£13</i>
<i>Chorizo Sarta</i>	
<i>Burrata, peas &amp; mint (v)</i>	<i>£13</i>
<i>Sunflower seeds, pea shoots</i>	

## SIDE DISHES

<i>Avocado (ve)</i>	<i>£9</i>
<i>Roasted mushrooms (v)</i>	<i>£6</i>
<i>Baked Beans (ve)</i>	<i>£6</i>
<i>Hash Browns (v)</i>	<i>£6</i>
<i>Dry cured bacon</i>	<i>£6</i>
<i>Grilled tomatoes (ve)</i>	<i>£6</i>
<i>Pork &amp; 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>Smoked salmon</i>	<i>£12</i>

## FAVOURITES

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



## ALL DAY DINING

*Available from 12 noon until 11 pm*

### CANAPES

<i>Caviar on blinis</i>	<i>£90</i>
<i>Crème fraîche, chives, Cheshire Mine Salted 30g</i>	
<i>Crispy salmon sushi</i>	<i>£16</i>
<i>Chipotle emulsion, soy glaze</i>	
<i>Jamon Ibérico de Bellota</i>	<i>£16</i>
<i>Grated tomatoes, E.V. Olive Oil</i>	

### SNACKS

<i>Crushed avocado (ve)</i>	<i>£14</i>
<i>Chilli, lime, coriander, crackers</i>	
<i>Crispy calamari</i>	<i>£19</i>
<i>Ginger-spring onion sauce</i>	
<i>Basil scent, black pepper</i>	
<i>Korean fried chicken oysters</i>	<i>£16</i>
<i>Gochujand chilli, sesame. pickleg ginger</i>	

## CONSOMMES & SOUPS

<i>Chicken consommé</i> <i>Free range chicken, rosemary oil, herbs</i>	<i>£19</i>
<i>Chicken &amp; noodle broth</i> <i>Ginger, coriander, mushrooms</i>	<i>£22</i>
<i>Tomato &amp; basil soup (v)</i> <i>Aged parmesan, confit cherry tomatoes</i>	<i>£12</i>
<i>Leek and potato soup (v)</i> <i>Truffle</i>	<i>£24</i>
<i>Farmer's vegetable soup (ve)</i> <i>Seasonal vegetables, herb oil</i>	<i>£18</i>
<i>Lobster bisque</i> <i>Scottish lobster, croutons</i>	<i>£36</i>

## COLD MEATS

*Served with cornichons, mustard, crushed tomatoes*  
*Pain de crystal*

<i>Ibérico ham</i>	<i>£65</i>
<i>Bresaola</i> <i>Della Valtellina</i>	<i>£18</i>
<i>Cured beef</i> <i>Cecina De Leon "IGP"</i>	<i>£20</i>

#### CAVIAR AND SMOKED FISH

<i>Imperial Baeri, 30g</i>	<i>£90</i>
<i>Imperial Oscietra gold, 30g</i>	<i>£160</i>
<i>Imperial Beluga, 30g</i>	<i>£300</i>
<i>All served with Organic eggs, crème fraiche, chives, Blinis &amp; pain de crystal</i>	
<i>Oak smoked salmon</i>	<i>£32</i>
<i>Blinis, toast, crème fraîche</i>	

#### STARTERS

<i>Sea bass ceviche</i>	<i>£24</i>
<i>Coriander, pineapple, citrus-chilli marinate</i>	
<i>Tuna tartare</i>	<i>£24</i>
<i>Avocado, radish, ginger sauce</i>	
<i>Roast veal carpaccio</i>	<i>£32</i>
<i>Caper emulsion, rocket, Taggiasca olives</i>	
<i>Parmesan cheese</i>	
<i>Burrata (v)</i>	<i>£19</i>
<i>Heirloom tomatoes, basil, cherry tomato jus</i>	

**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>Atlantic 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

<i>Add Organic French chicken</i>	<i>£10</i>
<i>Add Scottish salmon</i>	<i>£10</i>
<i>Add Atlantic prawns</i>	<i>£13</i>
<i>Caesar salad</i>	<i>£22</i>
<i>Romaine lettuce, anchovies, croutons</i>	
<i>Parmesan cheese</i>	
<i>Superfood salad (ve)</i>	<i>£26</i>
<i>Round lettuce, rocket, Enoki mushrooms, avocado</i>	
<i>Cucumber, Goji berries, pumpkin seeds, lemon &amp; EVOO</i>	
<i>Kale &amp; apple salad (v)</i>	<i>£19</i>
<i>Yoghurt &amp; apple cider vinegar dressing, croutons</i>	
<i>Puffed quinoa</i>	

## FINGER SANDWICHES

£15

*Cucumber & Greek yoghurt  
Feta cheese, mint, pistachio*

*Egg & chive mayonnaise  
Pommery mustard*

*Oak smoked salmon  
Avocado & wasabi, seaweed butter, teriyaki glaze*

*Tandoori turkey  
Pickled apple & red cabbage, tandoori yoghurt*

*Home-made salt beef  
Tomato tapenade, basil butter*

## SANDWICHES & BURGERS

*Served with home-made chips*

*Club sandwich* £22  
*Chicken, bacon, eggs*

*Lobster club sandwich* £49  
*Lobster mayonnaise, bacon, eggs, tomatoes, avocado*

*Vegetarian club sandwich (v)* £18  
*Crushed avocado, tomatoes, marinated artichokes*

*Croque Monsieur*  
*With Comté cheese & ham* £23  
*With Comté cheese, ham & truffle* £42

*Smoked salmon bagel* £18  
*Lemon cream, dill, capers*

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

*Sakura Wagyu beef sandwich* £68  
*Pickled mooli, smoked chipotle, sourdough*

## FISH AND SEA FOOD

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

*Cornish Dover sole, 500g* £40  
*Grilled or meunière*

*Scottish Blue lobster, 500g* £49  
*Grilled or pan-seared*

*Line caught sea bass, 160g* £48  
*Steamed, grilled or pan-seared*

*Scottish salmon, 160g* £29  
*Steamed, grilled or pan-seared*

*Fish & chips* £27  
*Battered cod, tartare sauce*

*Choice of sauces:*  
*Hollandaise; Tartare sauce; Vierge*

**SIDE DISHES (v)** £9

*Home-made chips*

*Mashed potatoes*

*Baby potatoes*  
*Sautéed or steamed*

*Spinach*  
*Sautéed or steamed*

*Portobello mushrooms*  
*Roasted*

*Seasonal vegetables*  
*Sautéed or steamed*

*Basmati rice*

## MEAT & POULTRY

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

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

*Corn-fed chicken breast* £28  
*Grilled or roasted*

*Fillet of Wagyu beef, 180g* £55  
*Grilled or pan-fried*

*Sirloin of Black Angus beef, 160g* £70  
*Grilled or pan-fried*

*Cornish lamb chops, 250g* £28  
*Grilled or pan-fried*

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

**SIDE DISHES (v)** £9

*Home-made chips*

*Mashed potatoes*

*Baby potatoes*  
*Sautéed or steamed*

*Spinach*  
*Sautéed or steamed*

*Portobello mushrooms*  
*Roasted*

*Seasonal vegetables*  
*Sautéed or steamed*

*Basmati rice*



## **PASTA**

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

*With butter (v)*

*With tomato sauce or Arrabbiata sauce*

*With pesto (v)*

*With Bolognese* +£9

*With truffles (v)* + £40

**RISOTTO** £22  
*(Arborio)*

*With parmesan cheese (v)*

*With wild mushrooms (v)*

*With lobster, tarragon & chives* +£30

*With truffles (v)* + £40

*With seasonal vegetables (v)*

## **PIZZA**

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

*Black truffle pizza* £32  
*Fontina cheese*

*Prosciutto pizza* £30  
*Mozzarella, parmesan*

## DESSERTS

*Matcha -cherry* £13

*Black sesame & almond financier, matcha ice cream*

*Cherry juice & compote*

*Millefeuille* £13

*Puff pastry, vanilla cream, caramel,*

*Pecans, vanilla ice cream*

*Chocolate fondant* £13

*Vanilla ice cream*

*Selection of ice creams & sorbets* £10

*(3 flavours)*

*Selection of seasonal fresh fruit* £16

*Homemade pastries(Price per piece)* £5

**CHEESE SELECTION** £24

*Quince, crackers*

*Franche Comté*

*(Aged for 28 months, raw cow'smilk, hard French cheese)*

*Montgomerys Cheddar*

*(Raw cows milk, Somerset UK)*

*Brillat Savarin*

*(Raw cows milk, French)*

*Dorstone*

*(Pasteurised goats milk, Hertefordshire, UK)*

*Colston Bassett Stilton*

*(Pasteurised cows milk, Nottinghamshire, UK)*

**LIQUEUR COFFEES** £16

*Irish coffee*

*Bailey's coffee*

*Jamaican coffee*

*French coffe*

## JEAN-GEORGES AT THE CONNAUGHT

### CAVIAR

*Imperial Oscietra Gold caviar* £38  
*Herb panacotta, tomato coulis*

### STARTERS

*Raw Scottish trout* £12  
*Chilled spicy cucumber juice, lime, yoghurt*

*Molyneux Farm kale salad (v)* £17  
*Spring peas, chilli mint dressing*  
*Soft boiled Organic egg*

*Warm shrimp* £24  
*Round lettuce, avocado, tomato*  
*Champagne vinegar dressing*

*Summer Heirloom tomato & basil salad (ve)* £24  
*Sherry vinaigrette, Red Breme Onions*

*Steamed shrimp & melon salad* £24  
*Charentais melon, wasabi*  
*Carrot & orange emulsion*

### PASTA & VEGETARIAN

*Clams, cockles & chilli linguine* £28  
*Broccoli, black pepper & mint*

*Artichoke & fragrant cous cous (ve)* £20  
*Spiced spring vegetables*  
*Persian cucumber, Ras el Hanout*

## FISH

*Line caught sea bass* £42  
*Crusted with nuts & seeds, sweet & sour jus*

*Roast Scottish salmon* £32  
*Summer squash, chamomile broth*

## MEAT

*Organic chicken* £32  
*Parmesan crusted, artichokes, lemon-basil sauce*

*Roast Kentish lamb chops* £34  
*Broccoli, pistachio & mint pesto,,  
Toasted caraway, onion crisps*

## SIDES

*Roasted cauliflower (v)* £10.50/17.50  
*Grain mustard sauce, herbs*

*Sauteed Summer corn (v)* £7  
*Manchego cheese, jalapeno*

## DESSERTS

£13

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

*Blackberry Eton Mess*  
*Blackberry & lavender jam, vanilla cream*  
*Meringue, blackcurrant sorbet*

*Rice pudding*  
*Caramelized puff rice, milk jam*  
*Orange ice cream*

## MIDDLE EASTERN & INDIAN SELECTION

### MIDDLE EASTERN SELECTION

#### COLD MEZZE

*(All served with homemade pickles & khobez)*

*Hummus (ve) £12*  
*Chickpea purée with sesame paste (Tahini)*  
*& lemon juice*

*Labneh (v) £12*  
*Strained yoghurt served with olive oil*  
*& dried thyme*

*Marinated olives £9*

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

#### 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 & home-made chips*

*Chicken kabsa* £32  
*Marinated chicken, kabsa rice*  
*Yoghurt dip, tomato sauce*

*Spiced lamb koftas* £40  
*Minted salad & yoghurt, pickled onions*

*Roast lamb* £40  
*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* £32  
*Spiced tomato & butter sauce, basmati rice*

*Kitchari (v)* £12  
*Yoghurt, mint, fermented carrot, turmeric*

## SIDE DISHES

*Panchratna dal (v)* £12  
*Rajasthani blend of five lentils, mustard, chilli & cumin*

*Chana masala (ve)* £12  
*Slow cooked chickpeas, tomato masala*

## JUNIOR SELECTION

### STARTERS

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

### MAIN COURSES

<i>Cheese on toast (v)</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 (ve)</i>	£14
<i>With chicken cream</i>	£18
<i>Grilled chicken breast</i>	£18
<i>Grilled sea bass</i>	£24
SIDES (v)	£6

*Mashed potatoes*  
*Chips*  
*Steamed vegetables*  
*Steamed spinach*

### 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 10:30 pm until 7am

### STARTERS AND SALADS

<i>Add Organic French chicken</i>	<i>£10</i>
<i>Add Scottish salmon</i>	<i>£10</i>
<i>Add Atlantic prawns</i>	<i>£13</i>

<i>Caesar salad</i>	<i>£22</i>
<i>Romaine lettuce, anchovies, croutons</i>	
<i>Parmesan cheese</i>	

<i>Kale &amp; apple salad (v)</i>	<i>£19</i>
<i>Yoghurt &amp; apple cider vinegar dressing, croutons</i>	
<i>Puffed quinoa</i>	

<i>Burrata (v)</i>	<i>£19</i>
<i>Heirloom tomatoes, basil, cherry tomato jus</i>	

<i>Oak smoked salmon</i>	<i>£32</i>
<i>Blinis, toast, crème fraîche</i>	

### SOUPS

<i>Tomato &amp; basil soup (v)</i>	<i>£18</i>
<i>Aged parmesan, confit cherry tomatoes</i>	

<i>Chicken consommé</i>	<i>£19</i>
<i>Free range chicken, rosemary oil, herbs</i>	

<i>Chicken &amp; noodle broth</i>	<i>£22</i>
<i>Ginger, coriander, mushrooms</i>	

<i>Leek and potato soup (v)</i>	<i>£24</i>
<i>Truffle</i>	



**SANDWICHES**

*Served with home-made chips*

*Connaught burger* £26

*Spicy tomato relish, yuzu pickles, Montgomery cheddar*

*Club sandwich* £23

*Chicken, bacon, eggs*

*Vegetarian club sandwich (v)* £18

*Crushed avocado, tomatoes, marinated artichokes*

**PASTA**

*Penne or spaghetti* £20

*With tomato sauce (ve)*

*With pesto (v)*

*With Bolognese* +£9

**RISOTTO**

£20

*(Arborio)*

*With wild mushrooms (v)*

*With seasonal vegetables (v)*

**FISH**

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

*Cornish Dover sole, 500g* £40  
*Grilled or meunière*

*Scottish salmon, 160g* £29  
*Steamed or pan-seared*

*Fish & chips* £27  
*Battered cod, tartare sauce*

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

**MEAT AND POULTRY**

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

*Corn-fed chicken breast* £23  
*Grilled or roasted*

*Sakura Wagyu sirloin 180g* £70

*Cornish lamb chops, 250g* £28  
*Grilled or pan-fried*

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

**SIDE DISHES (v)** £6

*Home-made chips*

*Mashed potatoes*

*Basmati rice*

*Mixed vegetables*

*Baby spinach, sautéed*

## DESSERTS

*Matcha -cherry* £13

*Black sesame & almond financier, matcha ice cream*  
*Cherry juice & compote*

*Millefeuille* £13

*Puff pastry, vanilla cream, caramel,*  
*Pecans, vanilla ice cream*

*Chocolate fondant* £13

*Vanilla ice cream*

*Selection of seasonal fresh fruit* £16

## CHEESE SELECTION

£24

*Quince, crackers*

*Franche Comté*

*(Aged for 28 months, raw cow'smilk, hard French cheese)*

*Montgomerys Cheddar*

*(Raw cows milk, Somerset UK)*

*Brillat Savarin*

*(Raw cows milk, French)*

*Dorstone*

*(Pasteurised goats milk, Hertefordshire, UK)*

*Colston Bassett Stilton*

*(Pasteurised cows milk, Nottinghamshire, UK)*

## LIQUEUR COFFEES

£16

*Irish coffee*

*Bailey's coffee*

*Jamaican coffee*

*French coffee*

**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, preserves*

*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**

*Jade sword*

*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 lem*

## DRINKS SELECTION

### TEA

BLACK TEA £6.50

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

GREEN TEA £6.50

*Jade sword*  
*Floral jasmine green*  
*Green Oolong*

WHITE TEA £8

*Silver leaf*

HERBAL INFUSIONS £6.50

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

£7

FRESH INFUSIONS £6.50

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

ICED TEAS £6.50

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

## COFFEE

Guatemalan blend coffee	£6.50
French press coffee	£6.50
Americano	£6.50
Single espresso or macchiato	£6
Double espresso or macchiato	£6.50
Cappuccino	£6.50
Latte, vanilla latte or mocha	£6.50
Valrhona Celaya chocolate drinks (served hot or cold)	£6.50
Iced coffee	£6.50

## MILK

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

Soya  
Oat  
Almond  
Coconut  
Hazelnut  
Rice milk  
Lactose free  
Double cream

	<b>CHAMPAGNE – BY THE GLASS</b>	<b>125ml</b>	<b>Bottle</b>
NV	<i>Laurent-Perrier, Brut, La Cuvée</i>	21	95
NV	<i>Ruinart, Blanc de Blancs</i>	30	160
NV	<i>Laurent-Perrier, Brut, Rosé</i>	26	135
2010	<i>Dom Perignon, Brut</i>	55	295
	<b>WHITE WINE – BY THE GLASS</b>	<b>175ml</b>	<b>Bottle</b>
2019	<i>Sancerre La Guiberte, Domaine Alain Gueneau Loire Valley, France</i>	19	75
2015	<i>Riesling Kanta, Egon Muller Adelaide Hills, Australia</i>	22	85
2018	<i>Chablis 1<sup>er</sup> Cru Vaillons, Domaine Testut Burgundy, France</i>	26	110
2016	<i>Puligny-Montrachet, Domaine François Carillon Burgundy, France</i>	40	185
	<b>ROSÉ WINE – BY THE GLASS</b>	<b>175ml</b>	<b>Bottle</b>
2019	<i>Château La Coste, Grand Vin Coteaux d'Aix-en-Provence, France</i>	19	75
	<b>RED WINE – BY THE GLASS</b>	<b>175ml</b>	<b>Bottle</b>
2018	<i>Chianti Classico, Castello di Monsanto Tuscany, Italy</i>	19	75
2018	<i>Malbec, Andillian, La Coste de Los Andes Mendoza, Argentina</i>	20	80
2015	<i>Grand Vin, Château La Coste Coteaux d'Aix-en-Provence, France</i>	24	95
2016	<i>Pauillac de Château Lynch Bages Bordeaux, France</i>	28	105
2017	<i>Gevrey-Chambertin, Vieilles Vignes Domaine Rossignol-Trapet, Burgundy, France</i>	35	145
	<b>SWEET WINE – BY THE GLASS</b>	<b>100ml</b>	<b>Bottle</b>
2015	<i>Sauternes Cuvée Célin, Clos Le Comte Bordeaux, France</i>	19	110

**CHAMPAGNE - HALF BOTTLES**

375ml

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**

2014	<i>Riesling, Domaine Trimbach Alsace, France</i>	40
2016	<i>Sancerre La Guiberte A. Gueneau, Loire Valley, France</i>	45
2015	<i>Condrieu La Petite Côte Yves Cuilleron, Rhône Valley, France</i>	95

**RED WINE - HALF BOTTLES**

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

**BOTTLED BEER**

330ml

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



<b>CHAMPAGNE - BOTTLES</b>		<b>750ml</b>
<b>BILLECART-SALMON</b>		
NV	<i>Brut, Réserve</i>	120
NV	<i>Brut, Rosé</i>	135
2009	<i>Brut, Vintage</i>	185
2002	<i>Brut, Cuvée Nicolas François Billecart</i>	295
2008	<i>Brut, Rosé, Cuvée Elisabeth Salmon</i>	325
<b>BOLLINGER</b>		
NV	<i>Brut, Special Cuvée</i>	130
NV	<i>Brut, Rosé</i>	135
2012	<i>Brut, La Grande Année</i>	240
2007	<i>Brut, Rosé, La Grande Année</i>	265
<b>DOM PERIGNON</b>		
2010	<i>Brut, Vintage</i>	295
2006	<i>Brut, Rosé</i>	650
<b>KRUG</b>		
	<i>Grande Cuvée, 168<sup>th</sup> Edition</i>	340
2006	<i>Brut, Vintage</i>	565
	<i>Brut, Rosé, 24<sup>th</sup> Edition</i>	595
<b>LAURENT-PERRIER</b>		
NV	<i>Brut, La Cuvée</i>	95
NV	<i>Brut, Rosé, NV</i>	135
NV	<i>Brut Nature, Blanc de Blancs</i>	165
	<i>Brut, Grand Siècle, #24</i>	210
2008	<i>Brut, Vintage</i>	145
2004	<i>Brut, Rosé, Cuvée Alexandra</i>	280
<b>LOUIS ROEDERER</b>		
NV	<i>Brut, Premier</i>	120
2012	<i>Brut, Cristal</i>	450
2009	<i>Brut, Rosé, Cristal</i>	1250
<b>RUINART</b>		
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, Blanc de Blancs, 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 &amp; 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>£5.50</i>
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	<i>£5.50</i>
<i>Red Bull</i>	<i>£5.50</i>
<i>Sprite</i>	<i>£5.50</i>

### JUICES

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

#### ENGLAND

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

#### FRANCE

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

#### ITALY

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

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

## CIGARETTES & CIGARS

### CIGARETTES

*(Pack of 20)*

<i>Marlboro Gold</i>	<i>£20</i>
<i>Marlboro Red</i>	<i>£20</i>
<i>Benson &amp; 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 &amp; Julieta Short Churchill</i>	<i>£20</i>

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