



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

BREAKFAST	4-8
ALL DAY DINING	9-17
DESSERTS	18
JEAN-GEORGES AT THE CONNAUGHT	19-20
MIDDLE EASTERN SELECTION	21-22
JUNIOR SELECTION	23
LATE NIGHT	24-27
AFTERNOON TEA	28
DRINKS SELECTION	29-30
CHAMPAGNE & WINE	31-33
SPIRITS	34-35
SOFT DRINKS	36
CIGARETTES & CIGARS	37

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*

MORNING SHAKES

£12

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

£10

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**£13**

*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)

£16

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

Greek yoghurt & honey (v)

£12

Plum compote, bee pollen, roasted oats

Bircher muesli, apple, nuts (v)

£12

Seasonal fresh fruit bowl (ve)

£14

Seasonal berry bowl (ve)

£18

Home-made granola & yoghurt (v)

£12

Add berries

£16

Secret recipe by our pastry chef

Porridge (v)

£12

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>£15</i>
<i>Scottish oak smoked salmon</i> <i>Dill, sour cream, blinis</i>	<i>£20</i>
<i>Full English Breakfast</i> <i>Eggs of your choice, sausages, bacon, baked beans,</i> <i>tomato, mushroom & black pudding</i>	<i>£24</i>
<i>Bagel, smoked salmon, cream cheese</i>	<i>£18</i>

ORGANIC FARM EGGS

<i>Truffle scrambled eggs (v)</i>	<i>£35</i>
<i>Eggs Benedict, Royale or Florentine</i>	<i>£21</i>
<i>Boiled eggs & buttered soldiers (v)</i>	<i>£12</i>
<i>Smoked salmon & 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>£20</i>

ON SEEDED GRANARY TOAST

<i>Crushed avocado (ve)</i>	<i>£13</i>
<i>Cumin, lime, chili, sunflower seeds</i>	
<i>With two poached eggs (v)</i>	<i>£20</i>
<i>With oak smoked salmon</i>	<i>£22</i>
<i>Home-made baked beans on toast</i>	<i>£15</i>
<i>Chorizo Sarta</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 & herb sausages</i>	<i>£8</i>
<i>Chicken sausages</i>	<i>£8</i>
<i>Beef sausages</i>	<i>£8</i>
<i>Vegetarian sausages</i>	<i>£7</i>
<i>Smoked salmon</i>	<i>£12</i>

FAVOURITES

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

ALL DAY DINING

Available from 12 noon until 11 pm

CANAPES

Caviar on blinis £90
Crème fraîche, chives, Cheshire Mine Salted 30g

Crispy salmon sushi £16
Chipotle emulsion, soy glaze

Jamon Ibérico de Bellota £18
Grated tomatoes, E.V. Olive Oil

SNACKS

Crushed avocado (ve) £14
Chilli, lime, coriander, crackers

Salmon sashimi £19
Jalapeno sauce, corn butter
Salted spicy corn

Korean fried chicken oysters £19
Gochujang chilli, sesame. pickleg ginger

CONSOMMES & SOUPS

Chicken consommé £19
Free range chicken, rosemary oil, herbs

Chicken & noodle broth £22
Ginger, coriander, mushrooms

Tomato & basil soup (v) £12
Aged parmesan, confit cherry tomatoes

Leek and potato soup (v) £24
Truffle

Farmer's vegetable soup (ve) £18
Seasonal vegetables, herb oil

Lobster bisque £36
Scottish lobster, croutons

COLD MEATS

Served with cornichons, mustard, crushed tomatoes
Pain de crystal

Ibérico ham £65

Bresaola £20
Della Valtellina

Cured beef £22
Cecina De Leon "IGP"

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 & 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>£21</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>£14</i>
<i>Add Scottish salmon</i>	<i>£12</i>
<i>Add Atlantic prawns</i>	<i>£16</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 & EVOO</i>	
<i>Kale & apple salad (v)</i>	<i>£21</i>
<i>Yoghurt & 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 **£29**
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 £44
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 £30
Steamed, grilled or pan-seared

Fish & chips £29
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 £70
Grilled or pan-fried

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

Cornish lamb chops, 250g £32
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 £35
Fontina cheese

Prosciutto pizza £30
Mozzarella, parmesan

DESSERTS

Pear Belle Helene £15

Poached Comice pear, dark chocolate ganache

Cinnamon ice cream

Millefeuille £15

Puff pastry, vanilla cream, caramel,

Pecans, vanilla ice cream

Chocolate fondant £15

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 £25

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

CAVIAR

Egg caviar £38
Vodka cream

STARTERS

Heirloom baby beetroot salad (v) £18
Lemon yoghurt, Pink Lady apples

Molyneux Farm kale salad (ve) £19
Roasted Delicata squash, Pink Lady apples
Mustard vinaigrette

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

Nashi pear & apple salad (v) £16
Colston Basset Stilton, endives, apple cider emulsion

Grilled octopus £24
Smoked paprika crème fraîche, Guajillo vinaigrette

PASTA & VEGETARIAN

Tagliatelle with basil & pistachio pesto (v) £21
Caramelised Brussel sprouts

Artichoke & fragrant cous cous (ve) £24
Spiced Autumn vegetables
Persian cucumber, Ras el Hanout

FISH

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

North Atlantic Halibut £40
Fingerling potatoes, bok choy
Kombu & herb butter

MEAT

Roast Organic chicken £32
Sichuan pepper glaze
Sprouting broccoli

'Prince de Dombes' duck £36
Roasted breast, turnip & wild rice
Hibiscus-honey glazed pumpkin

SIDES

Roasted cauliflower (ve) £12/20
Turmeric tahini, red zhung
Pomagrante, pistachio & date molasses

Roasted Brussel Sprout (v) £9
Chilli, mint & aged pecorino

DESSERTS

 £15

Apple candy floss
Green apple mousse, buckwheat crumble,
Quince compote, Pink Lady & cider sorbet

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

Rice pudding
Caramelized puff rice, milk jam
Orange ice cream

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) £15
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 & blinis</i>	£12
<i>Tomato & 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 & 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 (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 & 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>£14</i>
<i>Add Scottish salmon</i>	<i>£12</i>
<i>Add Atlantic prawns</i>	<i>£16</i>

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

<i>Kale & apple salad (v)</i>	<i>£20</i>
<i>Yoghurt & apple cider vinegar dressing, croutons</i>	
<i>Puffed quinoa</i>	

<i>Burrata (v)</i>	<i>£21</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 & 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 & 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 £29
Spicy tomato relish, yuzu pickles, Montgomery cheddar

Club sandwich £22
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 £44
Grilled or meunière

Scottish salmon, 160g £30
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 £32
Grilled or pan-fried

Choice of sauces:
Béarnaise; Peppercorn sauce; Gravy

SIDE DISHES (v) £9

Home-made chips

Mashed potatoes

Basmati rice

Mixed vegetables

Baby spinach, sautéed

DESSERTS

Pear Belle Helene £15

Poached Comice pear, dark chocolate ganache

Cinnamon ice cream

Millefeuille £15

Puff pastry, vanilla cream, caramel,

Pecans, vanilla ice cream

Chocolate fondant £15

Vanilla ice cream

Selection of seasonal fresh fruit £16

CHEESE SELECTION £25

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

£60

With a glass of Laurent Perrier Brut Champagne
With a glass of Laurent Perrier Rosé Champagne

£70
£80

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	£7
<i>Connaught English Breakfast</i>	
<i>Decaffeinated English Breakfast</i>	
<i>Organic Assam Estate</i>	
<i>Imperial Earl Grey</i>	
<i>Darjeeling second flush Thunderbolt</i>	
<i>Lapsang Souchong</i>	
GREEN TEA	£7
<i>Jade sword</i>	
<i>Floral jasmine green</i>	
<i>Green Oolong</i>	
WHITE TEA	£8
<i>Silver leaf</i>	
HERBAL INFUSIONS	£7
<i>Organic chamomile flowers</i>	
<i>Organic peppermint leaves</i>	
<i>Lemon verbena</i>	
<i>Mountain berry</i>	£7
FRESH INFUSIONS	£7
<i>Fresh mint tea</i>	
<i>Fresh lemon tea</i>	
<i>Fresh ginger tea</i>	
ICED TEAS	£7
<i>Your choice of traditional home-made iced tea</i>	
<i>with mint & sliced lemon</i>	

COFFEE

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

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, Brut, Rosé</i>	26	135
2010	<i>Dom Perignon, Brut</i>	55	295
	WHITE WINE – BY THE GLASS	175ml	Bottle
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^{er} Cru Vaillons, Domaine Testut Burgundy, France</i>	26	110
2016	<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
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
	SWEET WINE – BY THE GLASS	100ml	Bottle
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

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

RED WINE – HALF BOTTLES

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,</i> <i>France</i>	95

BOTTLED BEER**330ml**

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

CHAMPAGNE – BOTTLES		750ml
BILLECART-SALMON		
<i>NV</i>	<i>Brut, Réserve</i>	120
<i>NV</i>	<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
BOLLINGER		
<i>NV</i>	<i>Brut, Special Cuvée</i>	130
<i>NV</i>	<i>Brut, Rosé</i>	135
2012	<i>Brut, La Grande Année</i>	240
2007	<i>Brut, Rosé, La Grande Année</i>	265
DOM PERIGNON		
2010	<i>Brut, Vintage</i>	295
2006	<i>Brut, Rosé</i>	650
KRUG		
	<i>Grande Cuvée, 168th Edition</i>	340
2006	<i>Brut, Vintage</i>	565
	<i>Brut, Rosé, 24th Edition</i>	595
LAURENT-PERRIER		
<i>NV</i>	<i>Brut, La Cuvée</i>	95
<i>NV</i>	<i>Brut, Rosé, NV</i>	135
<i>NV</i>	<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
LOUIS ROEDERER		
<i>NV</i>	<i>Brut, Premier</i>	120
2012	<i>Brut, Cristal</i>	450
2009	<i>Brut, Rosé, Cristal</i>	1250
RUINART		
<i>NV</i>	<i>Brut, R de Ruinart</i>	120
<i>NV</i>	<i>Brut, Blanc de Blancs</i>	160
<i>NV</i>	<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>

GIN

<i>Tanqueray</i>	<i>£14</i>
<i>Bombay Sapphire</i>	<i>£15</i>
<i>Hendrick's</i>	<i>£16</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>	£14
<i>Diplomatico Reserva Exclusiva, Venezuela</i>	£17

TEQUILA

<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

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>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, 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 & Sparkling</i>	<i>£7.50</i>
<i>Whitehole Springs, 330ml Still & 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 & 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