



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) 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. Calorie figures are approximate.

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, 1,021 Kcal*

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, 1,359 Kcal*

Your choice of toast, freshly pressed juices & hot beverages

Eggs of your choice with two side dishes

JAPANESE BREAKFAST, 406 Kcal

£50

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

£14

Green boost shake (v)

Almond milk, avocado, green apple, spinach

Date, banana, 242 Kcal

Fitness & protein (ve)

Omega seed butter, raw almond milk, wild blueberries,

hemp, chia & dates, 131 Kcal

COLD PRESS

£12

Organic green juice (ve)

Granny Smith apple, kale, cucumber, spinach,

lemon, young ginger, 66 Kcal

Turmeric tonic (ve)

Acacia honey, lime, Himalayan salt, 204 Kcal

Orange juice, 122 Kcal

Grapefruit juice, 94 Kcal

Carrot juice, 150 Kcal

BAKERY BASKET £16

*Bakery basket including home-made croissant, pain au chocolat, fruit Danish, brioche, baguette
Served with butter, preserves & honey
(portion for one), 813 cal*

CEREALS & BOWLS £8

*Corn Flakes, 91 Kcal; Alpen Muesli, 168 Kcal; Special K, 118 Kcal;
Weetabix, 136 Kcal; Frosties, 131 Kcal; Rice Krispies, 85 Kcal;
Bran Flakes, 144 Kcal; Coco Pops, 134 Kcal*

Vanilla chia bowl (ve) £18

Coconut milk, figs, cacao nibs, dates, Brazil nuts, 143 Kcal

Bircher muesli, apple, nuts (v), 227 Kcal £14

Seasonal fresh fruit bowl (ve), 160 Kcal £18

Seasonal berry bowl (ve), 54 Kcal £22

Home-made granola & yoghurt (v), 229 Kcal £14

Add berries, 283 Kcal +£8

Secret recipe by our pastry chef

Porridge (v), £12

*Choice of berries, Brazil nuts, flaked almonds
Banana, sultanas or honey, 370 indiaKcal*

Organic gluten free porridge (v) £16

*Hemp seeds, Brazil nuts, dates, bee pollen
Goji berries, blueberries, 63 Kcal*

SAVOURY

Kitchari (v) £16

Yoghurt, mint, fermented carrot, turmeric, 138 Kcal

Scottish oak smoked salmon £26

Dill, sour cream, blinis, 760 Kcal

Full English Breakfast £26

Eggs of your choice, sausages, bacon, baked beans, tomato, mushroom & black pudding, 1,159 Kcal

Bagel, smoked salmon, cream cheese, 391 Kcal £18

ORGANIC FARM EGGS

Truffle scrambled eggs (v), 369 Kcal £38

Eggs Benedict or Royale, 420 cal/ 433 Kcal £24

Florentine (v), 380 Kcal £21

Boiled eggs & buttered soldiers (v), 144 Kcal £14

Smoked salmon & scrambled eggs, 461 Kcal £28

Omelette, 338 Kcal £24

With your choice of fillings

Tomatoes, onions, peppers, mushrooms,

Spinach, chillis, cheese or ham

ON SEEDED GRANARY TOAST

<i>Crushed avocado (ve)</i>	£18
<i>Cumin, lime, chili, sunflower seeds, 253 Kcal</i>	
<i>With two poached eggs (v) 272 Kcal</i>	+£8
<i>With oak smoked salmon, 279 Kcal</i>	+£14
<i>Home-made baked beans on toast</i>	£18
<i>Chorizo Sarta, 527 Kcal</i>	

SIDE DISHES

<i>Avocado (ve), 239 Kcal</i>	£12
<i>Roasted mushrooms (v), 239 Kcal</i>	£6
<i>Baked Beans (ve), 74 Kcal</i>	£6
<i>Hash Browns (v), 90 Kcal</i>	£8
<i>Dry cured bacon, 207 Kcal</i>	£8
<i>Grilled tomatoes (ve), 17 Kcal</i>	£6
<i>Pork & herb sausages, 618 Kcal</i>	£9
<i>Chicken sausages, 618 Kcal</i>	£9
<i>Beef sausages, 618 Kcal</i>	£9
<i>Vegetarian sausages, 618 Kcal</i>	£9
<i>Smoked salmon, 167 Kcal</i>	£14

FAVOURITES

<i>French toast (v)</i>	£21
<i>Brioche, roasted fruit, 328 Kcal</i>	
<i>Buttermilk pancakes (v)</i>	£19
<i>Seasonal berries, banana, maple syrup, 304 Kcal</i>	
<i>Gluten free almond pancakes (v)</i>	£19
<i>Banana, whipped cream, maple syrup, 423 Kcal</i>	
<i>Belgian waffles (v)</i>	£21
<i>Warm blueberries, whipped cream, 312 Kcal</i>	

ALL DAY DINING

Available from 12 noon until 11 pm

CANAPES

Caviar on blinis £99
Crème fraîche, chives, Cheshire Mine Salted 30g, 652 Kcal

Crispy salmon sushi £19
Chipotle emulsion, soy glaze, 311 Kcal

Jamon Ibérico de Bellota £21
Grated tomatoes, E.V. Olive Oil, 209 Kcal

SNACKS

Crushed avocado (ve) £16
Chilli, lime, coriander, crackers, 391 Kcal

Salmon sashimi £19
Jalapeno sauce, corn butter
Salted spicy corn, 194 Kcal

Korean fried chicken oysters £21
Gochujang chilli, sesame, pickled ginger, 619 Kcal

CONSOMMES & SOUPS

Chicken consommé £19

Free range chicken, rosemary oil, herbs, 599 Kcal

Chilli chicken ramen £28

Shimeji mushrooms, Spring onions, lime juice

Spicy chicken broth, shichimi, 1,035 Kcal

Tomato & basil soup (v) £18

Aged parmesan, confit cherry tomatoes, 336 Kcal

Leek and potato soup (v) £24

Truffle, 137 Kcal

Farmer's vegetable soup (ve) £18

Seasonal vegetables, herb oil, 58 Kcal

Lobster bisque £36

Scottish lobster, croutons, 384 Kcal

COLD MEATS

Served with cornichons, mustard, crushed tomatoes

Pain de crystal

Ibérico ham, 1,081 Kcal £69

Bresaola £24

Della Valtellina, 760 Kcal

Cured beef £26

Cecina De Leon "IGP, 760 Kcal

CAVIAR AND SMOKED FISH

<i>Imperial Baeri, 30g, 554 Kcal</i>	£99
<i>Imperial Oscietra gold, 30g, 505 Kcal</i>	£170
<i>Imperial Beluga, 30g, 559 Kcal</i>	£320
<i>All served with Organic eggs, crème fraîche, chives, Blinis & pain de crystal, 481 Kcal</i>	
<i>Oak smoked salmon</i>	£34
<i>Blinis, toast, crème fraîche, 760 Kcal</i>	

STARTERS

<i>Salmon Gravlax</i>	£26
<i>Yuzu vinaigrette, Dill oil, salmon roe, 417 Kcal</i>	
<i>Tuna tartare</i>	£28
<i>Avocado, radish, ginger sauce, 339 Kcal</i>	
<i>Roast veal carpaccio</i>	£34
<i>Caper emulsion, rocket, Taggiasca olives</i>	
<i>Parmesan cheese, 818 Kcal</i>	
<i>Burrata (v)</i>	£23
<i>Heirloom tomatoes, basil, cherry tomato jus, 291 Kcal</i>	

SALADS**£22**

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

CHOOSE YOUR SALADS 150 gr

*Mesclun baby greens, 20 Kcal; English kale 50 Kcal; Rocket 17 Kcal
Escarole 20 Kcal; Romaine lettuce 17 Kcal*

CHOOSE YOUR FOUR GARNISHES**VEGETABLES**

*Avocado 40 gr, 47 Kcal
Cucumber 30 gr, 4 Kcal
Tomatoes 30 gr, 4 Kcal
Enoki mushrooms 20 gr, 1 Kcal
Grated carrots 20 gr, 6 Kcal
Artichokes 40 gr, 3 Kcal
Sundried tomatoes 40 gr, 89 Kcal*

OTHER INGREDIENTS

*Taggiasca 30 gr, 57 Kcal
Caper berries 20 gr, 5 Kcal
Soft boiled egg 65 gr, 94 Kcal
Croutons 30 gr, 122 Kcal
Anchovies 15 gr, 19 Kcal
Walnuts 15 gr, 104 Kcal
Pumpkin seeds 10 gr, 57 Kcal*

CHEESES

*Mozzarella 30 gr, 83 Kcal
Parmesan shavings 20 gr, 77 Kcal
Feta 30 gr, 83 Kcal
Aged Comté 20 gr, 88 Kcal*

Additional garnish

+£6**choose your DRESSINGS 40 gr**

*Olive oil & lemon juice, 14 Kcal; Olive oil & balsamic vinegar, 12 Kcal;
French vinaigrette, 14 Kcal; Caesar dressing with anchovies, 74 Kcal*

Truffle vinaigrette, 14 Kcal

+£9**TO ADD TO YOUR SALADS**

<i>Scottish lobster (Half 90 gr/whole 180 gr), 34 Kcal/67 Kcal</i>	£25/£50
<i>Atlantic prawns, 5 pieces, 39 Kcal</i>	£29
<i>Smoked salmon, 100g, 184 Kcal</i>	£28
<i>Grilled chicken, 170g, 250 Kcal</i>	£26
<i>Grilled salmon, 160g, 347 Kcal</i>	£26
<i>Confit tuna belly, 75g, 279 Kcal</i>	£35

CONNAUGHT CLASSICS

<i>Add Organic French chicken, 346 Kcal</i>	£19
<i>Add Scottish salmon, 391 Kcal</i>	£18
<i>Add Atlantic prawns, 39 Kcal</i>	£22
<i>Caesar salad</i>	£24
<i>Iceberg lettuce, anchovies, croutons, avocado</i>	
<i>Parmesan cheese, 1,116 Kcal</i>	
<i>Superfood salad (ve)</i>	£24
<i>Round lettuce, rocket, Enoki mushrooms, avocado</i>	
<i>Cucumber ginger, carrots, Goji berries, pumpkin seed</i>	
<i>Lemon & EVOO, 624 Kcal</i>	
<i>Grilled shrimp salad</i>	£29
<i>Melon & cucumber, baby fennel, frisée</i>	
<i>Lemon & dill dressing, 208 Kcal</i>	

FINGER SANDWICHES £19

Selection of 5, including:

Cucumber & Greek yoghurt

Lime, mint, 20 Kcal

Organic egg & dill mayonnaise

Pommery mustard, 82 Kcal

Scottish smoked salmon

Chipotle, Iceberg lettuce, coriander, 66 Kcal

SANDWICHES & BURGERS

Served with home-made chips

Club sandwich £24

Chicken, bacon, eggs, 681 Kcal

Grilled lobster roll £52

Marinated apple & celeriac, lemon beurre blanc, 842 Kcal

Vegetarian club sandwich (v) £19

Crushed avocado, tomatoes, marinated artichokes, 681 Kcal

Croque Monsieur £26

With Comté cheese & ham, 1,441 Kcal

With Comté cheese, ham & truffle, 1,442 Kcal £44

Smoked salmon bagel £18

Lemon cream, dill, capers, 2,296 Kcal

Connaught burger £32

Spicy tomato relish, yuzu pickles, cheddar, 520 Kcal

Sakura Wagyu beef sandwich £76

Pickled mooli, smoked chipotle, pain de mie, 879 Kcal

FISH AND SEA FOOD

All dishes comes with choice of sauce and a side

Cornish Dover sole, 700g £95
Grilled, 477 cal or meunière, 685 Kcal

Scottish Blue lobster, 700g £90
Grilled or pan-seared, 624 Kcal

Line caught sea bass, 160g £48
Steamed, grilled or pan-seared, 351 Kcal

Scottish salmon, 160g £34
Steamed, grilled or pan-seared, 466 Kcal

Fish & chips £32
Battered cod, tartare sauce, 352 Kcal

Choice of sauces:
Hollandaise, 142 cal; Tartare sauce, 15 cal; Vierge, 127 cal

SIDE DISHES (V) £9

Home-made chips, 130 Kcal

Mashed potatoes, 346 Kcal

Baby potatoes
Sautéed or steamed, 267 Kcal

Spinach
Sautéed or steamed, 28 Kcal

Portobello mushrooms
Roasted, 55 Kcal

Seasonal vegetables
Sautéed or steamed, 38 Kcal

Basmati rice, 53 Kcal

MEAT & POULTRY

All dishes comes with choice of sauce and a side

Corn-fed chicken breast £28
Grilled or roasted, 320 Kcal

Fillet of Wagyu beef, 180g £74
Grilled or pan-fried, 252 Kcal

Sakura Wagyu sirloin, 200g £74
Grilled or pan-fried, 302 Kcal

Cornish lamb chops, 250g £34
Grilled or pan-fried, 288 Kcal

Choice of sauces:
Béarnaise 88 Kcal; Peppercorn sauce 88 Kcal; Gravy 79 Kcal

SIDE DISHES (v) £9

Home-made chips, 130 Kcal

Mashed potatoes, 346 Kcal

Baby potatoes
Sautéed or steamed, 267 Kcal

Spinach
Sautéed or steamed, 28 Kcal

Portobello mushrooms
Roasted, 55 Kcal

Seasonal vegetables
Sautéed or steamed, 38 Kcal

Basmati rice, 53 Kcal

PASTA

Spaghetti, Tagliatelle, Penne or Gluten free pasta £22

With butter (v), 1,049 Kcal

With tomato sauce, 701 Kcal or Arrabbiata sauce, 714 Kcal

With pesto (v), 1,019 Kcal

With Bolognese, 874 Kcal +£9

With truffles (v), 752 Kcal +£40

RISOTTO

(Arborio) £22

With parmesan cheese (v), 1,811 Kcal

With wild mushrooms (v), 1,809 Kcal

With lobster, tarragon & chives, 1,908 Kcal +£30

With truffles (v), 1,768 Kcal +£40

With seasonal vegetables (v), 1,632 Kcal

PIZZA

*Tomato & mozzarella pizza
Basil, chili flakes, 710 Kcal* £24

*Black truffle pizza
Fontina cheese, 745 Kcal* £39

*Prosciutto pizza
Mozzarella, parmesan, 961 Kcal* £35

DESSERTS

Peach £21

Toasted almond meringue, ginger curd, redcurrant

Poached peach & peach sorbet, 241 Kcal

Millefeuille £21

Puff pastry, vanilla cream, caramel,

Pecans, vanilla ice cream, 659 Kcal

Chocolate fondant £20

Vanilla ice cream, 633 Kcal

Selection of ice creams & sorbets £12

(3 flavours), 264 Kcal

Selection of seasonal fresh fruit, 160 Kcal £16

CHEESE SELECTION, 233 Kcal £28

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

JEAN-GEORGES AT THE CONNAUGHT

Available from 12 noon until 10:30 pm

CAVIAR

Egg toast caviar £44
Imperial Oscietra Gold, herbs, 133 Kcal

STARTERS

Escarole & strawberry salad (v) £19
Fresh goat cheese & basil, 247 Kcal

Molyneux Farm kale salad (v) £21
Spicy lime vinaigrette, avocado & pine nuts, 225 Kcal

Warm shrimp £29
Round lettuce, avocado, tomato
Champagne vinegar dressing, 173 Kcal

Warm asparagus (v) £24
Grainy mustard vinaigrette, Organic egg, herbs, 142 Kcal

Grilled octopus £26
Romesco & chipotle, grilled sourdough bread, 259 Kcal

VEGETARIAN

Artichoke & fragrant cous cous (ve) £26
Spiced Summer vegetables
Persian cucumber, Ras el Hanout, 88 Kcal

Summer vegetables (ve) £28
Sunflower seed-mustard emulsion, herbs 202 Kcal

FISH

Line caught sea bass £44
Crusted with nuts & seeds, sweet & sour jus, 807 Kcal

Roasted salmon £40
Caramelised fennel, spring onions, potatoes, lemon confit
Fragrant herbal tea 685 Kcal

MEAT

Roast Organic chicken £36
Salsa verde, Fingerling potatoes, Summer beans, 748 Kcal

English lamb chops £45
Cucumber yoghurt, fresh & crunchy Summer garnishes, 474 Kcal

SIDES

Whole roasted cauliflower (ve) £14/22
Grain mustard sauce, herbs, , 340 Kcal/680 Kcal

Summer squash tian (v) £16
Parmesan, 126 Kcal

DESSERTS

Cherry candy flosss £18
Black sesame mousse & crumble, cherry sorbet
Cherry & lemon juice, 437 Kcal

Apricot & almond £20
Almond granite, rosemary, fresh almonds, 267 Kcal

Raspberry & coconut £18
Makrut lime cream, coconut meringue,
Coconut & Makrut lime sorbet, 295 Kcal

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, 785 Kcal*

Labneh (v)

£12

*Strained yoghurt served with olive oil
& dried thyme, 820 Kcal*

Marinated olives, 12 Kcal

£9

Fatoush

£16

*Cucumber, tomatoes & romaine salad
With pita chips, 523 Kcal*

HOT MEZZE

Falafel

£28

Deep fried beans & fine herb croquettes, tahini, 1,570 Kcal

Sambousek (7 pieces)

£18/£28

Cheese, 791 cal or lamb, 1,544 Kcal

Spinach fatayer (v)

£18

*Baked pastry parcels filled with spinach, spring onion
Pine nuts & sumac, 1,175 Kcal*

Kibbeh shameyieh

£35

Deep fried lamb meatballs mixed

With cracked wheat & onions, 1,359 Kcal

MAIN COURSES

Marinated roast baby chicken £40
Garlic sauce & home-made chips, 733 Kcal

Chicken kabsa £32
Marinated chicken, kabsa rice
Yoghurt dip, tomato sauce, 666 Kcal

Spiced lamb koftas £40
Minted salad & yoghurt, pickled onions, 739 Kcal

Roast lamb £40
Marinated in Lebanese herbs & spices
Braised shank of lamb, lamb rice, 409 Kcal

INDIAN SELECTION

(All served with poppadums & pickles)

Dum lamb biryani £35
Marinated lamb, crispy onions, fresh mint,
cashew nuts, 539 Kcal

Old Delhi style Butter Chicken £32
Spiced tomato & butter sauce, basmati rice, 774 Kcal

Kitchari (v) £16
Yoghurt, mint, fermented carrot, turmeric, 138 Kcal

SIDE DISHES

Panchratna dal (v) £12
Rajasthani blend of five lentils, mustard
Chilli & cumin, 253 Kcal

Chana masala (ve) £12
Slow cooked chickpeas, tomato masala, 251 Kcal

JUNIOR SELECTION

STARTERS

<i>Smoked salmon & blinis, 510 Kcal</i>	£16
<i>Tomato & mozzarella (v), 336 Kcal</i>	£14
<i>Chicken broth with herbs, 583 Kcal</i>	£12
<i>Mixed green salad (ve), 54 Kcal</i>	£9

MAIN COURSES

<i>Cheese on toast (v), 517 Kcal</i>	£18
<i>Mini beefburgers</i>	£18
<i>Cheese, tomatoes & chips, 1,217 Kcal</i>	
<i>Home-made chicken nuggets & chips, 1,421 Kcal</i>	£16
<i>Mini fish & chips, tartare sauce, 352 Kcal</i>	£18
<i>Penne pasta</i>	
<i>With tomato sauce (ve), 701 Kcal</i>	£16
<i>With chicken cream, 593 Kcal</i>	£20

<i>Grilled chicken breast, 622 Kcal</i>	£19
<i>Grilled sea bass, 876 Kcal</i>	£29

SIDES (v)

<i>Mashed potatoes, 346 Kcal</i>
<i>Chips, 130 Kcal</i>
<i>Steamed vegetables, 23 Kcal</i>
<i>Steamed spinach, 28 Kcal</i>

SWEET TREATS

<i>Selection of ice cream & sorbet, 192 Kcal</i>	£12
<i>Chocolate fondant, 633 Kcal</i>	£16
<i>Seasonal fruit bowl, 346 Kcal</i>	£12

LATE NIGHT

Available from 10:30pm until 7am

STARTERS AND SALADS

Add Organic French chicken, 346 Kcal	£19
Add Scottish salmon, 391 Kcal	£18
Add Atlantic prawns, 39 Kcal	£22

Caesar salad	£24
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Iceberg lettuce, anchovies, croutons

Parmesan cheese, 1,116 Kcal

Grilled shrimp salad	£29
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Melon & cucumber, baby fennel, frisée

Lemon & dill dressing, 208 Kcal

Burrata (v)	£23
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Heirloom tomatoes, basil, cherry tomato jus, 291 Kcal

Oak smoked salmon	£32
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Blinis, toast, crème fraîche, 760 Kcal

SOUPS

Tomato & basil soup (v)	£18
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Aged parmesan, confit cherry tomatoes, 336 Kcal

Chicken consommé	£19
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Free range chicken, rosemary oil, herbs, 599 Kcal

Chilli chicken ramen	£28
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Shimeji mushrooms, Spring onions, lime juice

Spicy chicken broth, shichimi, 1,842 Kcal

Leek and potato soup (v)	£24
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Truffle, 137 Kcal

SANDWICHES

Served with home-made chips

Connaught burger £32

Spicy tomato relish, yuzu pickles, cheddar, 520 Kcal

Club sandwich £24

Chicken, bacon, eggs, 681 Kcal

Vegetarian club sandwich (v) £19

Crushed avocado, tomatoes, marinated artichokes, 681 Kcal

PASTA

Penne or spaghetti £22

With tomato sauce (ve), 701 Kcal

With pesto (v), 1,019 Kcal

With Bolognese, 874 Kcal +£9

RISOTTO

(Arborio) £22

With wild mushrooms (v), 1,809 Kcal

With seasonal vegetables (v), 1,632 Kcal

FISH

All dishes come with choice of sauce and a side

Cornish Dover sole, 700g £95
Grilled, 44 Kcal or meunière, 685 Kcal

Scottish salmon, 160g £34
Steamed or pan-seared, 466 Kcal

Fish & chips £32
Battered cod, tartare sauce, 352 Kcal

Choice of sauces:
Hollandaise, 142 Kcal; Tartare sauce, 15 Kcal

MEAT AND POULTRY

All dishes come with choice of sauce and a side

Corn-fed chicken breast £28
Grilled or roasted, 320 Kcal

Sakura Wagyu sirloin 200g, 302 Kcal £74

Cornish lamb chops, 250g £34
Grilled or pan-fried, 288 Kcal

Choice of sauces:
Béarnaise, 88 Kcal; Peppercorn sauce, 88 Kcal; Gravy 79 Kcal

SIDE DISHES (v) £9

Home-made chips, 130 Kcal

Mashed potatoes, 346 Kcal

Basmati rice, 53 Kcal

Mixed vegetables, 38 Kcal

Baby spinach, sautéed, 28 Kcal

DESSERTS

Peach £21

Toasted almond meringue, ginger curd, redcurrant

Poached peach & peach sorbet, 241 Kcal

Millefeuille £21

Puff pastry, vanilla cream, caramel,

Pecans, vanilla ice cream, 659 Kcal

Chocolate fondant £20

Vanilla ice cream, 633 Kcal

Selection of seasonal fresh fruit, 160 Kcal £21

CHEESE SELECTION, 233 Kcal £28

Quince, crackers

Franche Comté

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

Montgomery 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)

LIQUEUR COFFEES £16

Irish coffee

Bailey's coffee

Jamaican coffee

French coffee

TRADITIONAL AFTERNOON TEA, 2,356 Kcal £67
Available from 2:30pm

With a glass of Laurent Perrier Brut Champagne £70
With a glass of Laurent Perrier Rosé Champagne £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;
Assam; Earl Grey;
Darjeeling Second Flush,

GREEN TEA

Jade Sword

WHITE TEA

Jasmine Silver Needle

HERBAL INFUSIONS

Organic Chamomile, Organic Peppermint, Lemongrass & Ginger
Roibos

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

DRINKS SELECTION

TEA

BLACK TEA £7.5

Connaught English Breakfast
Decaffeinated English Breakfast
Assam Breakfast
Earl Grey
Darjeeling Second Flush

GREEN TEA £7.5

Jade Sword

WHITE TEA £8.5

Jasmine Silver Needle

HERBAL INFUSIONS £7.5

Organic Chamomile
Organic Peppermint
Lemongrass & Ginger
Roibos

FRESH INFUSIONS £7.5

Fresh mint tea
Fresh lemon tea
Fresh ginger tea

ICED TEAS £7.5

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

COFFEE

Guatemalan blend coffee	£7.5
French press coffee	£7.5
Americano	£7.5
Single espresso or macchiato	£7.5
Double espresso or macchiato	£7.5
Cappuccino	£7.5
Latte, vanilla latte or mocha	£7.5
Valrhona Celaya chocolate drinks (served hot or cold)	£7.5
Iced coffee	£7.5

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>		23	98
	<i>Krug, Grande Cuvée, 170th Edition</i>		75	395
NV	<i>Laurent-Perrier, Brut, Rosé</i>		28	140
WHITE WINE – BY THE GLASS			175ml	Bottle
2020	<i>Sancerre La Guiberte, Domaine Alain Gueneau</i>	<i>Loire Valley, France</i>	22	85
2015	<i>Riesling Kanta, Egon Muller</i>	<i>Adelaide Hills, Australia</i>	24	90
2020	<i>Chablis 1^{er} Cru Vaillons, Domaine Testut</i>	<i>Burgundy, France</i>	28	120
2019	<i>2019, Puligny-Montrachet Vieilles Vignes,</i>	<i>Domaine Vincent Girardin</i>	40	185
	<i>Burgundy, France</i>			
ROSE WINE – BY THE GLASS			175ml	Bottle
2021	<i>Château Roubine, Cuvée Premium</i>	<i>Provence, France</i>	24	90
RED WINE – BY THE GLASS			175ml	Bottle
2018	<i>Chianti Classico, Castello di Monsanto</i>	<i>Tuscany, Italy</i>	24	90
2016	<i>PSI, Dominio de Pingus</i>	<i>Ribera del Duero, Spain</i>	26	95
2017	<i>Pauillac de Château Lynch Bages</i>	<i>Bordeaux, France</i>	28	120
2018	<i>Gevrey-Chambertin</i>	<i>Domaine David Duband, Burgundy, France</i>	38	185
SWEET WINE – BY THE GLASS			100ml	Bottle
2018	<i>Sauternes Cuvée Céline, Clos Le Comte</i>	<i>Bordeaux, France</i>	20	110

CHAMPAGNE – HALF BOTTLES 375ml

NV	<i>Billecart-Salmon, Brut, Réserve</i>	50
NV	<i>Billecart-Salmon, Rosé</i>	85

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>David Duband, Burgundy, 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

NV	<i>Brut, Réserve</i>	120
NV	<i>Brut, Rosé</i>	185
2009	<i>Brut, Vintage</i>	195
2002	<i>Brut, Cuvée Nicolas François Billecart</i>	325
2008	<i>Brut, Rosé, Cuvée Elisabeth Salmon</i>	350

BOLLINGER

NV	<i>Brut, Special Cuvée</i>	145
NV	<i>Brut, Rosé</i>	165
2014	<i>Brut, La Grande Année</i>	295
2014	<i>Brut, Rosé, La Grande Année</i>	305

LAURENT-PERRIER

NV	<i>Brut, La Cuvée</i>	98
NV	<i>Brut, Rosé, NV</i>	140
NV	<i>Brut Nature, Blanc de Blancs</i>	165
NV	<i>Brut, Grand Siècle, #24</i>	210
2008	<i>Brut, Vintage</i>	145
2004	<i>Brut, Rosé, Cuvée Alexandra</i>	350

LOUIS ROEDERER

2014	<i>Brut, Collection 242</i>	150
2014	<i>Brut, Cristal</i>	550
2009	<i>Brut, Rosé, Cristal</i>	1250

ANDRE JACQUART

NV	<i>Brut, Blanc de Blancs</i>	150
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SPIRITS

VODKA

<i>Ketel One (Holland)</i>	£14
<i>Grey Goose (France)</i>	£15
<i>Belvedere Lake Bartezek (Poland)</i>	£17

GIN

<i>Tanqueray</i>	£14
<i>Bombay Sapphire</i>	£15
<i>Hendrick's</i>	£16
<i>Tanqueray Ten</i>	£17

WHISKY

BLEND

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

<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
<i>Macallan Triple Cask 12yo</i>	£33

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>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,</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, cranberry, mango, tomato, prune, carrot or pineapple</i>	£10
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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 room