



IN-ROOM DINING

HOTEL CAFÉ ROYAL
LONDON

Hotel Café Royal is committed to using fresh and locally sourced ingredients to limit the impact to the environment by supporting local farmers and suppliers.

CONTINENTAL BREAKFAST

Served from 7:00am to 11:00am

£35 per person

A selection of freshly baked viennoiserie

Served with butter, assorted jams and honey /1110Kcal

Seasonal fruit plate (vg)

Freshly cut selection of seasonal fruit /97Kcal

or

Greek yoghurt

Served with your choice of berries or homemade granola /400Kcal

Freshly squeezed juice

Your choice of orange /160Kcal, grapefruit /160Kcal or apple /150Kcal

Tea /2Kcal or coffee /2Kcal

HEALTHY CONTINENTAL BREAKFAST

Served from 7:00am to 11:00am

£35 per person

Seasonal fruit plate (vg)

Freshly cut selection of seasonal fruit /97Kcal

Chia seed goji berries

Your choice of overnight porridge or bircher muesli /210Kcal

Plant-based croissant (vg) /193Kcal

Ginger shot /13Kcal

(v) Vegetarian, (vg) Vegan / Adults need around 2000Kcal a day

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INCLUSIVE CONTINENTAL BREAKFAST

Served from 6:00am to 11:00am

Freshly Baked Pastry Basket

Croissant, Pain Au Chocolat and Two Seasonal Pastries. /1110Kcal

A Bowl of Seasonal Fruit (vg)

Freshly Cut each Morning /97Kcal

or

Greek or Plain Yoghurt (v)

With Granola and Mixed Berries /400Kcal

Freshly squeezed juice

Tea or coffee

Freshly squeezed juice

Grapefruit /120Kcal

Orange /120Kcal

Apple /95Kcal

Coffee and hot chocolate

Single espresso /2.7Kcal or

Macchiato /9Kcal

Double espresso /5.5Kcal or

Macchiato /19Kcal

Cappuccino /90Kcal

Latte /95Kcal

Americano /4.5Kcal

Hot chocolate /150Kcal

Tea and infusions

English breakfast /2Kcal

Earl Grey /2Kcal

Jade green tips /2.5Kcal

Fresh mint /2.4Kcal

Silver needle /2Kcal

Lemongrass and ginger /2Kcal

Should you wish to add a hot breakfast item from the 'Inclusive Royal English Breakfast' menu, there will be a £12 supplement

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INCLUSIVE ROYAL ENGLISH BREAKFAST

Served from 6:00am to 11:00am

Includes the 'Continental Breakfast' with one hot dish from the selection below, tea and coffee.

Traditional Full English

Two Burford Brown Eggs, Moyallon Farm Bacon, Sausage and Black Pudding, Portobello Mushroom, Hash Brown, and Roasted Vine Tomato
(sausage and bacon alternatives are available) /985Kcal

Vegetarian Breakfast (v)

Two Burford Brown Eggs, Vegan Sausage, Portobello Mushroom, Hash Brown, Roasted Vine Tomato, Spinach and Halloumi /650Kcal

Crushed Avocado and Poached Eggs on Toast (v)

With Jalapeño and Coriander /260Kcal

Two Boiled Eggs And Toast (v) /280Kcal

Smoked Salmon and Scrambled Eggs

Burford Brown Eggs and Forman's Smoked Salmon /340Kcal

Three-Egg Omelette

Choice of Cheddar Cheese, Wiltshire Ham, Onion, Mushroom, Tomato or Peppers /512Kcal

Eggs Benedict

With Wiltshire Ham and Hollandaise Sauce /733Kcal

Eggs Florentine (v)

With Spinach and Hollandaise Sauce /590Kcal

Eggs Royal

With Forman's Smoked Salmon and Hollandaise Sauce /690Kcal

American Buttermilk Pancakes (v)

Maple Syrup and Streaky Bacon or Berries and Crème Fraîche /630Kcal

Extra Sides £8

Baked beans /240Kcal, grilled field mushrooms /150Kcal, roasted tomatoes /43Kcal, sliced avocado /140Kcal, hash browns /200Kcal, bacon /190Kcal, turkey bacon /80Kcal, Cumberland sausage /375Kcal, chicken sausage /294Kcal, beef sausage /450Kcal, smoked salmon /110Kcal, cream cheese /275Kcal.

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INCLUSIVE VEGAN BREAKFAST

Served from 6:00am to 11:00am

Plant-Based Croissant (2 Units) (Vg) /193kcal

With Assorted Jams /110kcal

A Bowl of Seasonal Fruit (Vg)

Freshly Cut Each Morning /97kcal

or

Coconut or Soya Yoghurt (Vg)

With Mixed Berries and Homemade Granola /400kcal

or

Coconut Chia Pudding (Vg)

With Coconut Flakes and Mixed Berries /210kcal

Freshly Squeezed Juice

Tea or Coffee

Your Choice of One Dish from The Selection Below.

Vegan English Breakfast (Vg)

Scrambled Tofu, Beyond Vegan Sausage, Mushroom, Hash Brown,
Roasted Tomato, Baked Beans /650kcal

Scrambled Tofu (Vg)

Served on Avocado Toast /550kcal

Tofu Shakshouka (Vg)

Served with Mixed Peppers and Tomato Sauce /475kcal

Tomato, Cucumber and Avocado Salad (Vg) /240kcal

Extra Sides (Vg) £8

Baked Beans /240kcal, Grilled Mushrooms /150kcal, Roasted Tomatoes /43kcal,
Sliced Avocado /140kcal, Hash Browns /200kcal, Vegan Sausage /375kcal.

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ROYAL BREAKFAST

£42 per person

Includes the 'Continental Breakfast' with one hot dish from the selection below.

Traditional Full English Breakfast

Eggs of your choice With Blythburgh Sausage, Bacon, Black Pudding, Mushroom,
Hash Brown, Roasted Tomato
(Sausage and bacon alternatives are available) /985kcal

Vegetarian Breakfast (V)

Eggs of your choice, Beyond Vegan Sausage, Mushroom, Roasted Tomato,
Hash Brown and Baked Beans /650kcal

Crushed Avocado and Poached Eggs an Toast

With Jalapeño and Coriander/461kcal

Two Boiled Eggs (V)

With Toast /280kcal

Smoked Salmon And Scrambled Eggs

Burford Brown Eggs and Forman's Smoked Salmon /340kcal

Three-Egg Omelette

Choice of Cheddar Cheese, Wiltshire Ham, Onion, Mushroom, Tomato or Peppers /512kcal

Eggs Benedict

With Wiltshire Ham and Hollandaise Sauce /733kcal

Eggs Florentine (V)

With Spinach and Hollandaise Sauce /590kcal

Eggs Royal

With Forman's Smoked Salmon and Hollandaise Sauce /690kcal

American Buttermilk Pancakes (V)

Maple Syrup and Streaky Bacon or Berries and Crème Fraîche /630kcal

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BREAKFAST À LA CARTE

Served from 6:00am to 11:00am

Greek Yoghurt (V) £14

With Homemade Granola and Mixed Berries /400kcal

Bircher Muesli (V) £14

Apple, Raisins, Yoghurt, Cream, Almonds /260kcal

Porridge (V) £14

Made With Your Choice of Milk, Mixed Berries /210kcal

A Bowl Of Seasonal Fruit (Vg) £14

Freshly cut each morning /97kcal

Traditional Full English Breakfast £36

Eggs of your choice With Sausage, Bacon, Mushroom,
Hash Brown, Roasted Tomato and Black Pudding
(Sausage and Bacon Alternatives Are Available) /985kcal

Vegetarian Breakfast (V) £30

Eggs Of Your Choice, Vegetarian Sausage, Mushroom, Roasted Tomato,
Hash Brown and Baked Beans /650kcal

Two Eggs Your Way (V) £12

White or Wholemeal Toast /280kcal

Eggs Benedict £21

Poached Eggs, English Muffins, Roasted Ham and Hollandaise Sauce /733kcal

Eggs Royal £21

Poached Eggs, English Muffins, Scottish Smoked Salmon
and Hollandaise Sauce /690kcal

Eggs Florentine (V) £21

Poached Eggs, English Muffins, Spinach
and Hollandaise Sauce /590kcal

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BREAKFAST À LA CARTE

Three-Egg Omelette £20

Choice of Cheddar Cheese, Wiltshire Ham, Onion, Mushroom, Tomato or Peppers /512kcal

Egg Cocotte Shakshuka £20

With Sourdough Toast /463kcal + 83kcal For Bread

Crushed Avocado And Poached Eggs On Toast £21

With Jalapeño and Coriander /461kcal

Truffled Comté Toast £28

Poached Burford Brown Egg, and Hollandaise Sauce /695kcal

French Toast £24

Served with Baby Banana and Caramel Sauce /361kcal

American Buttermilk Pancakes (v) £20

Maple Syrup and Streaky Bacon or Berries and Crème Fraîche /630kcal

Hotel Café Royal Waffles (v) £20

With Maple Syrup and Berries /450kcal

Selection Of Cheese £25

Pasteurised and Unpasteurised British Cheeses /785kcal

Selection Of Cereals (v) £10

Rice Krispies /115kcal, Weetabix /115kcal, Cornflakes /110kcal,
Bran Flakes /97kcal, Special K /90kcal, Frosties /115kcal

Sides £8

Baked Beans /240kcal, Grilled Mushrooms /150kcal, Roasted Tomatoes /43kcal,
Sliced Avocado/140kcal, Hash Browns /200kcal, Bacon /190kcal, Turkey Bacon /80kcal,
Cumberland Sausage /375kcal, Chicken Sausage /294kcal, Beef Sausage /450kcal,
Smoked Salmon /110kcal, Cream Cheese /275kcal.

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VEGAN BREAKFAST À LA CARTE

Served from 6:00am to 11:00am

Plant-Based Croissant (2 Units) (Vg) /193kcal £12

With Assorted Jams /1110kcal

A Bowl of Seasonal Fruit (Vg) £14

Freshly Cut Each Morning /97kcal

Coconut or Soya Yoghurt (Vg) £16

With Mixed Berries and Homemade Granola /400kcal

Coconut Chia Pudding (Vg) £16

With Coconut Flakes and Mixed Berries /210kcal

Vegan English Breakfast (Vg) £26

Scrambled Tofu, Vegan Sausage, Mushroom, Hash Brown,
Roasted Tomato, Baked Beans /650kcal

Scrambled Tofu (Vg) £18

Served on Avocado Toast /550kcal

Tofu Shakshouka (Vg) £18

Served with Mixed Peppers and Tomato Sauce /475kcal

Tomato, Cucumber and Avocado Salad (Vg) /240kcal £15

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BREAKFAST BEVERAGES

Served from 6:00am to 11:00am

Freshly squeezed juice £9

Grapefruit /96Kcal

Orange /112Kcal

Carrot /94Kcal

Apple /150Kcal

Green Juice - Green Apple, Kale, Cucumber, and Baby Spinach /115Kcal

Abc - Apple, Beetroot and Carrot /109Kcal

Ginger Shot /34Kcal £6

Pickle Juice Shot /36Kcal £6

Fresh Smoothies £9

Field of Green - Cold Pressed Avocado, Wildrocket and Pear

Forest Berries - Strawberries, Banana and Apple

Coffee

Single espresso /2.7Kcal / Macchiato /9Kcal £5

Double espresso /5.5Kcal / Macchiato /19Kcal £6.5

Capuccino /90Kcal £8

Latte /95Kcal £8

Americano /4.5Kcal £8

Filter /4.5Kcal £8

Hot Chocolate /150Kcal £8

Tea £6

English breakfast /2Kcal

Earl Grey /2Kcal

Jade green tips /2.5Kcal

Fresh mint /2.4Kcal

Silver needle /2Kcal

Lemongrass and ginger /2Kcal-

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CHILDREN'S INCLUSIVE BREAKFAST

Served from 6:00am to 11:00am

Your choice of beverage:

Freshly squeezed orange /112Kcal or apple juice /117Kcal
or
Hot chocolate /150Kcal

Your choice of one of the below dishes:

Mixed berries (v)
Served with yoghurt /300Kcal

Pancakes (v)
Maple syrup /630Kcal

Boiled eggs (v)
With soldiers /280Kcal

Scrambled eggs (v)
On toast /260Kcal

Selection of cereals (v)
Rice Krispies /115Kcal, Weetabix /115Kcal, Corn Flakes /110Kcal,
Bran Flakes /97Kcal, Special K /90Kcal, Frosties /115Kcal

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CHILDREN'S À LA CARTE BREAKFAST

Served from 6:00am to 11:00am

Freshly Squeezed Orange /112kcal or Apple Juice /117kcal £9

Hot Chocolate /150kcal £5

Mixed Berries (v) £7
Served With Yoghurt /300kcal

Pancakes (v) £7
Maple Syrup and Berries /630kcal

Boiled Eggs (v) £7
With Soldiers /280kcal

Scrambled Eggs (v) £7
On Toast /260kcal

Selection of Cereals (v) £6
Rice Krispies /115kcal, Weetabix /115kcal, Corn Flakes /110kcal,
Bran Flakes /97kcal, Special K /90kcal, Frosties /115kcal

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Starters

Minestrone Soup (vg) £15
Seasonal Vegetables and Basil /50Kcal

Tuna Tartare £21
Avocado, Rocket, and Lemon /320Kcal

Steak Tartare £24
With Gherkins, Capers, Tabasco, Worcester Sauce, Egg Yolk
And Grilled Sourdough /270Kcal

Puglian Burrata and Tomatoes (v) £22
With Autumn Squash Relish and Pumpkin Seeds /360Kcal

Smoked Salmon 'Café Royal' £24
With Soda Bread and Dulce Butter /190Kcal

Crushed Avocado on Toast(vg) £14
With Feta /220Kcal

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Salads

Roasted Beets £24

With Marcona Almonds and Horseradish Crème Fraîche /640kcal

Superfood Salad (vg) £22

Quinoa, Avocado, Kale, Sunflower Seeds, Broccoli /220kcal

Spicy Asian Salad (v) £20

Red Cabbage, Carrots, Peppers, Chilli, Peanuts, Tahini Sauce /250kcal

Hotel Café Royal Caesar £24

Romaine Lettuce, Parmigiano Reggiano, Anchovies,
Burford Brown Eggs, Caesar Dressing /322kcal

— Add To Your Salad: —

Corn-Fed Organic Chicken £12 /370kcal

Grilled King Prawns £12 /70kcal

Grilled Salmon £15 /295kcal

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Sandwiches

Club Sandwich £28

Grilled Chicken, Bacon, Tomato, Lettuce, Fried Egg and Mayonnaise,
Served With French Fries /600kcal
(Bacon Alternatives Are Available)

Steak Sandwich £32

28 Days Aged Beef, Roasted Pepper, Red Onion Relish and Dijon Mustard Mayonnaise
Served with French Fries /683kcal

Chicken Katsu Sando £26

Breadcrumbs Chicken Breast, Chinese Cabbage Slaw
and Yuzu Mayonnaise and French Fries/370kcal

Ground Rib Steak Burger £35

With Melted Cheese, Red Onion and Pickles
Served with French Fries /780kcal

Add To Your Burger:

Truffle /4kcal **£10**

Fried Egg /150kcal **£5**

Bacon /140kcal **£5**

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Small Plates

Buttermilk fried chicken bites £18

With Sriracha dip /620Kcal

Mini beef burgers £25

Mature cheddar cheese, gherkins, mayonnaise and lettuce /650Kcal

Seasonal vegetable rolls (vg) £18

With chilli sauce /102Kcal

Salmon blinis £20

Scottish smoked salmon, blinis, trout roe, crème fraiche /177Kcal

To Share

Parma Ham £30

24-month aged Parma ham with olives, sun-dried tomatoes,
wild rocket and sourdough bread /280Kcal

Cheese platter £30

Selection of pasteurised and unpasteurised British cheeses,
quince paste, fig jam, candied walnuts, crackers /785Kcal

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Mains

Grilled Cornish Sea Bass £44

With whipped potatoes and salsa verde /386Kcal

Baked Fillet of Var Salmon £38

Mustard and honey dressing, with fennel salad /328Kcal

White Bean Ragout (vg) £26

With Woodland Mushrooms, Garlic and Parsley /320Kcal

Fish and chips £32

Beer battered cod, hand cut chips, mushy peas, tartare sauce /720Kcal

Chicken Milanese £34

With Lemon, Garlic, Parsley.

Gem Heart Salad and French Fries/270Kcal

Truffle Risotto £48

With Woodland Mushrooms /640Kcal

Steaks from The Glenarm Estate

Fillet Steak £62

Choose one side from the list below /270Kcal

Sirloin Steak £46

Choose one side from the list below /660Kcal

— Sauces | Choice of one sauce —

Béarnaise, peppercorn, red wine jus

Sides £10

Triple cooked chips /350Kcal, French fries /365Kcal mashed potato /237Kcal,

mixed leaf salad /200Kcal, sautéed spinach /200Kcal

tenderstem broccoli /240Kcal Lettuce Heart and Herb Salad /200Kcal

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Pasta and Pizza

Tagliatelle Alla Bolognese £28

Bolognese Style Ragù, Parmesan /480kcal

Spaghetti (vg) £22

Roasted Tomato and Basil Or Arrabbiata Sauce /348kcal

Black Truffle Tagliolini £38

Butter and Parmesan /320kcal

Stone Baked Homemade Margherita Pizza (v) £25

San Marzano Tomato, Mozzarella, Basil /450kcal

Desserts

Traditional Tiramisu £14

Soft Coffee Caramel /470kcal

Crème Brûlée £12 /472kcal

Rice Pudding (vg) £14

Caramelised Banana, Tonka Bean, Passion Fruit /169kcal

Autumn Fruits (vg) £12

With Blackberry Sorbet /169kcal

Chocolate Moelleux £14

Vanilla-Salted Caramel Ice Cream, Toasted Pecan /495kcal

Selection Of Ice Creams £16

Vanilla, Chocolate, Salted Caramel, Pistachio /270kcal

Selection Of Sorbets (vg) £16

Lemon, Strawberry, Mango, Raspberry /256kcal

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CHILDREN'S MENU

Served from 12:00pm to 10:30pm

Mains

Vegetable crudité, hummus dip (vg) £10 /260Kcal

Spaghetti £14

Served with butter, Bolognese or San Marzano tomato sauce /300Kcal

Mini cheese burgers £14

Served with French fries /580Kcal

Grilled chicken breast £18

Served with English garden peas and French fries /260Kcal

Mini fish and chips £15

Served with English garden peas /360Kcal

Cheese toasty (v) £12

Served with French fries /300Kcal

Chicken nuggets £18

Served with French fries /380Kcal

Desserts

Banana split £12

Toasted almonds, vanilla Chantilly /335Kcal

Selection of ice creams (v) £12

Vanilla, chocolate, salted caramel, pistachio /270Kcal

Selection of sorbets (vg) £12

Lemon, strawberry, mango, raspberry /256Kcal

Fresh fruit salad (vg) £12

Citrus infused syrup /58Kcal

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CAKES & BUBBLES

Served from 11:00am to 9:00pm

Cakes and Bubbles is a dessert and Champagne experience
by Albert Adrià available only at Hotel Café Royal

The Albert Adrià “Cheese Cake” £19

Albert Adrià's signature cheesecake, with Baron Bigod cheese,
hazelnut and white chocolate, sable biscuits /462Kcal

Classic Basque burnt cheesecake (v) £15

The classic Basque burnt cheesecake is typical from the north of Spain,
specifically in the Basque region. The cheesecake is cooked at a
high temperature for a short time, which gives the cheesecake
the 'burnt' finish and a very creamy, almost flan-like texture /426Kcal

Golden egg flan £10

Typical Spanish dessert “flan de huevo” /46Kcal

Classic Chocolate corks (v) £16

Coffee steamed sponge cake with an airy chocolate mousse,
hazelnut praline with crunchy feuilletine /332Kcal

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LATE NIGHT MENU

Served from 10:30pm to 6:00am

Minestrone soup (vg) £15

Seasonal vegetables, basil /50Kcal

Club sandwich £28

Chicken, bacon, egg, tomato and lettuce, served with French fries /600Kcal
(bacon alternatives are available)

Steak sandwich £32

28 days aged beef, roasted pepper, red onion relish and Dijon mayonnaise,
served with French fries /683Kcal

Buttermilk fried chicken bites £18

Sriracha dip /620Kcal

Ground Rib Steak Burger £35

With Melted Cheese, Red Onion and Pickles

Served with French fries /780Kcal

— Add to your burger: —

Truffle /4Kcal £10

Stone baked homemade margherita pizza (v) £25

San Marzano tomato, mozzarella and basil /450Kcal

Smoked salmon £24

Light citrus cream, blinis and keta caviar /480Kcal

Crushed Avocado on Toast(vg) £14

With Feta /220Kcal

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LATE NIGHT MENU

Served from 10:30pm to 6:00am

Hotel Café Royal Caesar salad £24

Baby gem lettuce, Parmigiano Reggiano, anchovies,
Burford brown eggs, Caesar dressing /322Kcal

Superfood salad (vg) £22

Quinoa, avocado, kale, sunflower seeds, broccoli /220Kcal

— Add to your salad: —

Corn-fed organic chicken £12 /370Kcal

Grilled king prawns £12 /70Kcal

Selection of British cheeses £25

Quince paste, fig jam, candid walnuts, crackers /785Kca

Selection of ice creams and sorbets £14

Vanilla, chocolate, salted caramel, pistachio ice cream
lemon, strawberry, mango, raspberry sorbet /270Kcal

Crème Brûlée £12

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Champagne and Sparkling Wines

	125ml	Bottle
2015 Ferrari 'Perlé' Bianco Riserva, Ferrari Trento DOC, Trentino, Italy	£23	£130
2019 Rathfinny Blanc de Blancs, Brut, Sussex, England		£150
Veuve Clicquot Yellow Label, Brut, France	£24	£130
Ruinart, Brut, France		£180
Ruinart Blanc de Blancs, France		£270
2015 Dom Pérignon, France		£470
Veuve Clicquot, Brut Rosé, France	£31	£170
Ruinart, Brut Rosé, France		£300

White Wine

	125ml	Bottle
Trebbiano d'Abruzzo DOC, 'Tratturo' Spinelli, Abruzzo, Italy	£11	£60
Grüner Veltliner, 'Heideboden' Weingut Nitthaus, Austria	£12	£65
Organic Dry Riesling, Zephyr, Marlborough, New Zealand	£14	£80
Albariño, 'Outer Limits' Montes, Aconcagua Costa, Chile	£13	£69
Chardonnay, 'Clay Shales' Crystallum, Walker Bay, South Africa	£21	£120
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		£95
Chablis 1er Cru 'Vacoupin', Domaine Corinne Perchaud, Burgundy, France		£130

Rosé Wine

	125ml	Bottle
Whispering Angel, Chateau d'Esclans, Côtes de Provence, France	£14	£78
Domaines Ott, Clos Mireille, Côtes de Provence, France		£110
Garrus, Chateau d'Esclans, Côtes de Provence, France		£395

Red Wine

	125ml	Bottle
Pinot Noir, Montes Alpha, Aconcagua Valley, Chile	£13	£65
Cabernet Sauvignon Blen, Château des Antonins, Bordeaux Supérieur, France	£12	£60
Malbec, 'De Sangre' Luigi Bosca, Luján de Cuyo DOC, Argentina	£14	£78
Montepulciano d'Abruzzo DOC, 'Tratturo' Spinelli, Abruzzo, Italy	£12	£62
Cabernet Sauvignon, Black Stallion, Napa Valley, United States	£25	£140
Châteauneuf-du-Pape, 'Les Sinards' Famille Perrin, Rhône Valley, France	£148	
Tempranillo Tinta de Toro, Bodega Numanthia, Spain	£230	

Spirits are served in measures of 50ml and upon request in measures of 25ml.
 All wines are served in measures of 175ml and upon request in measures of 125ml.
 All champagne and sparkling wines are served in measures of 125ml
 All vintages are subject to change/availability.

Sweet Wine

Donnafugata, "Karbir" Moscato Di Pantelleria, ITA

100ml Bottle

£24 £130

Non Alcoholic Bubbles

French Bloom, Le Blanc, 0% Alcohol, FRA

French Bloom, Le Rosé, 0% Alcohol, FRA

125ml Bottle

£18.5 £100

£19 £105

Beers and Ciders

Heineken 0.0%

Peroni Red 4.7%

Noam Bavarian lager 5.2%

330ml

£8

£10

£10

Soft Drinks

Fever Tree Sparkling Sicilian lemonade /96Kcal

Fever Tree Cloudy British apple mint /50Kcal

Fever Tree sparkling raspberry lemonade /55Kcal

275ml

£7

£7

£7

200ml

Fever Tree tonic water /30Kcal / light tonic water /30Kcal

Fever Tree soda water /32Kcal

Fever Tree lemonade /36Kcal

Coke /78Kcal / Diet Coke /1Kcal

£6

£6

£6

£6

Fresh Juices

Grapefruit /96Kcal

Orange /112Kcal

Carrot /94Kcal

Apple /150Kcal

Green /115Kcal

ABC Juice /109Kcal

Ginger Shot /34Kcal

Pickle Shot /36Kcal

200ml

£9

£9

£9

£9

£9

£9

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Spirits

Gin

50ml

Gin Fifty Eight 43%	£15
Beefeater 24 45%	£15
Sipsmith London 41.6%	£15
Tanqueray Export 43.1%	£17
Tanqueray 10 47.3%	£17
Plymouth Navy Strength 57%	£17
Hendricks 41.4%	£17
Monkey 47 47%	£20

Vodka

50ml

Ketel One 40%	£13
Ciroc 40%	£13
Konik's Tail 40%	£15
Belvedere 40%	£15
Grey Goose 40%	£16
Beluga Gold 40%	£35

Agave - Tequila, Mezcal

50ml

Clase Azul Reposado 40%	£70
Patron Silver 40%	£17
Don Julio Blanco 38%	£17
Don Julio 1942 38%	£60

Eau de Vie Cognac, Armagnac, Calvado

50ml

Courvoisier V.S.O.P. 40%	£15
Janneau 5yo Grand Armagnac 40%	£15
Hennessy XO 40%	£45
Remy Martin Louis XIII Classic 40%	£700

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Rum

50ml

Havana 7 years old Cuba	£13
Bacardi Superior Rum Graduation 44.5 Puerto Rico 44.5%	£15
Diplomatico Reserva Exclusiva Venezuela 40%	£15
Plantation Extra Old 20th Anniversary Barbados 40%	£16
Ron Zacapa 23yo Guatemala 40%	£25
Ron Zacapa Centenario XO Guatemala 40%	£35

Whisky

50ml

Blended Scotch

Johnnie Walker Gold 40%	£17
Chivas 18yo 40%	£25
Johnnie Walker Blue 40%	£60

Single Malt – Highlands

Glenmorangie 18yo 43%	£25
Dalmore King Alexander III 40%	£65
Dalmore 18yo 43%	£80

Single Malt – Speyside

Balvenie 14yo Caribbean Cask 43%	£20
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Single Malt – Island

Highland Park 18yo 43%	£35
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Single Malt – Islay

Ardbeg Corryvreckan 57.1%	£24
Bowmore 25yo 43%	£110

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Whisky and Whiskey

50ml

Japanese Whisky

Nikka Coffey Grain 45%	£24
Suntory Yamazaki 12yo 43%	£35

American Whiskey

Woodford Reserve 45.2%	£15
Jack Daniel's Single Barrel 45%	£18
Wild Turkey Russell's Reserve Rye 45%	£24

Irish Whiskey

Jameson Crested 40%	£15
Red Beast 40%	£24

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