

IN ROOM DINING MENU

HOTEL CAFÉ ROYAL
LONDON

A PROUD MEMBER OF THE SET



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

At Hotel Café Royal, It is our privilege to accommodate the dietary requirements and preferences of our guests with the utmost care and attention.

Should you have any allergies, intolerances or specific dietary requirements, we kindly invite you to inform a member of our team.

We will be pleased to provide detailed guidance on the ingredients and allergens contained within our dishes.

Whilst every effort is made to prepare meals with the greatest care, all food is produced within our central kitchens, where allergenic and non-allergenic ingredients are handled in the same environment.

Consequently, we are unable to guarantee the complete absence of allergens and cannot accept responsibility for any adverse reactions that may occur.

The recommended daily energy intake for an average adult is 2,000 kcal.



A £5.00 tray charge per guest will apply to all in-Room Dining orders.

A £20.00 delivery fee will be applied to all externally ordered food deliveries received at the hotel.



Scan for allergen and dietary information

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BREAKFAST

From 7:00 am to 11:00 am

BREAKFAST AT CAFÉ ROYAL

Continental Breakfast	£36.00	Traditional English	£36.00
Freshly Baked Pastry Basket (Croissant, Pain au Chocolat and Two Seasonal Pastries)		Two Cacklebean Eggs, Moyallon Farm Bacon, Sausage and Black Pudding, Portobello Mushroom, Hash Brown, and Roasted Vine Tomato	
A Bowl of Seasonal Fruit (Vg) Freshly Cut Each Morning		Vegetarian English	£34.00
Greek or Plain Yoghurt (V) with Granola and Mixed Berries		Two Cacklebean Eggs, Vegan Sausage, Portobello Mushroom, Hash Brown, Roasted Vine Tomato, Spinach and Halloumi	
Freshly Squeezed Juice Tea or Coffee		Vegan English	£34.00
		Scrambled Tofu, Vegan Sausage, Mushroom, Hash Brown, Roasted Tomato, Baked Beans	

BREAKFAST HIGHLIGHTS

Cacklebean Eggs	£20.00	Smoked Salmon and Scrambled Eggs	£21.00
Two Cacklebean Eggs on Sourdough Toast Scrambled, Fried, Poached Or Boiled		Cacklebean Eggs and Forman's Smoked Salmon	
Eggs Benedict	£21.00	Crushed avocado and Poached Eggs	£21.00
With Wiltshire Ham and Hollandaise Sauce		With Jalapeño and Coriander. Served on Toast	
Eggs Florentine	£21.00	Egg Cocotte Shakshuka	£20.00
With Spinach and Hollandaise Sauce		Aged Feta, Pine Nuts, Toasted Sourdough	
Eggs Royale	£26.00	Truffled Comté Toast	£28.00
With Forman's Smoked Salmon and Hollandaise Sauce		Poached Cacklebean Egg, and Hollandaise Sauce	
Lobster Eggs Benedict	£36.00	Olives, avocado, Tomato Salad	£18.00
With Native Lobster, Spinach and Hollandaise Sauce		Cucumber, Heritage Radish, Lemon Vinaigrette Add Grilled Haloumi Cheese £10.00	
Three-Egg Omelette	£20.00	Selection of Cheese	£25.00
Choice Of Cheddar Cheese, Wiltshire Ham, Onion, Mushroom, Tomato Or Peppers		Pasteurised and Unpasteurised British Cheese	

Begin your morning with our breakfast selection, served in the comfort of your room.

Choose from our **Continental Breakfast** with seasonal fruit, pastries or yoghurt;

Royal Breakfast with one continental selection and one hot dish; or **Vegetarian & Vegan Breakfast** with one continental selection and one hot dish. **all packages** include freshly brewed coffee, tea and freshly squeezed juice.

SWEET INDULGENCE

French Toast	£24.00	American Buttermilk Pancakes	£20.00
Served With Baby Banana and Caramel Sauce		Maple Syrup and Streaky Bacon or Berries and Crème Fraiche	
Hotel Café Royal Waffles	£20.00		
With Maple Syrup and Berrie			

MORNING GRAINS AND FRUITS

Seasonal Hand Sliced Fruit	£14.00	Chocolate Granola	£12.00
Freshly Cut each Morning		With Coconut Seeds, Organic Jumbo Oats, and Maple Syrup	
Oat Porridge	£14.00	Coconut Chia Pudding	£16.00
Organic Scott's Oats Porridge with Berries		With Coconut Flakes and Mixed Berries	
Greek Yoghurt	£14.00	Selection of Cereals	£10.00
With Granola and Mixed Berries		Rice Krispies, Weetabix, Cornflakes, Bran Flakes, Special K, Frostie	
Bircher Muesli	£14.00		
With Raisins, Yoghurt, Apple and Almonds			

FROM CAFÉ ROYAL BAKERY

Freshly Baked Pastry Basket	£15.00	Sourdough Bread Rolls	£5.00
Croissant, Pain au Chocolat and two Seasonal Pastries.		Toast	£5.00
Plain Croissant	£5.00	White, Brown Or Sourdough	
Pain au Chocolat	£5.00	Bagel	£5.00
Pastry of the Day	£5.00	Served Plain Or Seeded	
		Served With Butter, assorted Jams and Honey	

BREAKFAST SIDES

Baked Beans	£8.00	Roasted Tomatoes Sliced avocado	£8.00
Grilled Portobello Mushrooms	£8.00	Forman's Smoked Salmon	£8.00
Hash Browns	£8.00	Tomato and Cucumber Salad	£8.00
Sausages	£8.00	Bacon	£8.00
Choice of pork, beef, chicken or vegan		Choice of pork or turkey, streaky or back	

LITTLE ROYALS

Juices	£9.00	Pancakes with Maple Syrup	£12.00
Freshly Squeezed Orange - Apple Juice		Boiled Eggs with Soldiers	£12.00
Smoothies		Scrambled Eggs on Toast	£12.00
Field of Green	£11.00	Selection of Cereals	£10.00
Cold Pressed avocado, Wildrocket and Pear		Rice Krispies, Weetabix, Corn Flakes, Bran Flakes, Special K, Frosties	
Forest Berries	£11.00		
Strawberries, Banana and apple			
Hot Chocolate	£11.00		

BREAKFAST BEVERAGES

Juices	£9.00	Coffee	
Grapefruit, Orange, Carrot or Apple		<i>Supplied by Workshop Coffee</i>	
Green Juice	£11.00	Single Espresso	£5.00
Green apple, Kale, Cucumber, and Baby Spinach		Double Espresso	£6.50
ABC	£11.00	Capuccino	£8.00
Apple, Beetroot and Carrot		Latte	£8.00
Ginger Shot	£7.00	Americano	£8.00
		Filter Coffee	£8.00
Smoothies		Selection of Teas	£7.00
Field of Green	£11.00	English Breakfast	
Cold Pressed avocado, Wildrocket and Pear		Earl Grey	
Forest Berries	£11.00	Jade Green Tips	
Strawberries, Banana and apple		Sencha Green	
		Jasmine Silver Needle	
		Silver Needle	
		Herbal & infusions	
Breakfast Cocktails	£21.00	Blackcurrant & Hibiscus	
Mimosa		Chamomile Flowers	
Freshly Squeezed orange Juice, Veuve Clicquot Yellow Label Champagne		Peppermint Leaf	
Bloody Mary		Fresh Mint	
Vodka, Bloody Mary Mix, Tomato Juice		Lemongrass & Ginger	
		<i>A Selection of JING Single Garden Teas</i>	

ALL DAY DINING SELECTION

From 11:00 am to 10:00 pm

CAVIAR & OYSTERS

Oscietra Caviar (30g)	£120.00
Blinis, Crème Fraîche	
Oscietra Caviar & Crisps (10g)	£38.00
Devonshire Cultured Cream	
Louët-Feisser Oysters	£6.00 ea
Champagne Mignonette	

CANAPÉS & SNACKS

Canapés

Chef's Canapé Selection	£30.00
<i>Two Pieces of Each</i>	
Yellowfin Tuna Tartare,	
Truffle Hereford Steak Tartare,	
Aromatic Carrot Tartare (Vg),	
Veal Tonnato Tartare,	
Home Smoked Salmon Tartare	

Bar Snacks

Ebi Prawn Tempura	£22.00
Chipotle Mayonnaise	
Serrano Ham Croquettes	£19.00
Dill Emulsion	
Charred Beef Kebabs	£23.00
Black Garlic Dip	
Buttermilk Chicken	£22.00
Ranch Dressing	
Mini Falafel Burgers (Ve)	£30.00
Aubergine Salsa, Gherkins,	
Tahini Dressing	
Wagyu Beef Slider	£35.00
Truffle Mayonnaise, Fig Jam, Oglesfield Cheese	

SANDWICHES

Club Sandwich	£30.00	Smash Burger	£34.00
Cackbean Egg, avocado,		Smoked Ketchup, Caramelized Onions,	
Gem Lettuce, Bacon, Tomato,		Pickles, American Cheese.	
Kewpie Mayonnaise		With French Fries.	
Vegetarian Option available			
Ham, Cheese & Truffle Toastie	£30.00	Classic Beef Burger	£36.00
Wiltshire Ham, Brie De Meux, aged Compté		Homemade Relish, Lettuce,	
		Mature Cheddar, Onion Rings.	
		With French Fries.	
Sirloin Steak Sandwich	£34.00	A5 Wagyu Beef Sando	£60.00
Heritage Beef, Wild Rocket, Pickled Shallots,		Katsu Emulsion, Cabbage Slaw	
Horseradish Cream			
Jude's Roast Chicken Sandwich	£34.00		
Roast Suffolk Chicken, Avocado, Watercress			
Honey Dijon Mustard Mayonnaise			

SALADS

Roast Chicken Salad (Gf)	£36.00	Jude's Chopped Salad (Gf)	£28.00
Suffolk Chicken, Gem Lettuce, New Potatoes, Fine Beans, Peas, Bearnaise		Cherry Tomatoes, avocado, Green Beans, Lettuce, Cucumber, Radish, Eggs, Cashew Nuts. Kaffir Lime Leaf & Ginger Dressing.	
Café Royal Caesar Salad,	£24.00	Add Prawns £12.00	
Gem Lettuce, aged Parmesan, Croutons, Anchovies, Jalapeño		Add Chicken £12.00	
Add Chicken £36.00		Grilled Scottish Lobster & Prawn Salad (Gf)	£38.00
Add Prawn £36.00		Avocado, Fennel, Citrus Beurre Blanc	
Café Royal Salad (Gf)	£24.00	400 Calories Salad (Gf)	£30.00
Pear, Endive, Roquefort, Toasted Walnuts		Roast Sweet Potato, Quinoa, Sesame Tahini Dressing: Kale, Edamame, Pickled Shimeji, Crispy Chickpeas.	
		Add Roast Salmon: £12.00	

SOUPS AND STARTERS

Minestrone Soup (Ve)	£16.00	Smoked Salmon 'Café Royal'	£24.00
Seasonal Vegetables and Basil		With Soda Bread and Dulce Butter	
Roasted Tomato Soup(Ve)	£16.00	Roasted Beets	£16.00
Homemade Olive Bread		With Marcona almonds, Horseradish Crème Fraiche	
Chicken Consommé	£16.00	Twice Baked Cheese Soufflé	£18.00
Diced Fresh Vegetables		With Spinach	
Native Lobster Bisque	£16.00	Roast Orkney Scallops	£23.00
Chervil Chantilly		(Seasonal Garnish)	
Puglian Burrata (V)	£22.00		
Heritage Tomatoes, Stone Fruits, Tarragon, Pangratte			

PIZZA & PASTA

Lemon Ricotta Ravioli	£26.00	Penne Napolitana	£24.00
Pecorino Romano, Wild Mushrooms		Roasted Tomato and Basil	
Add Truffle £15.00		Stone Baked Pizza	
Roast Chicken & Black Truffle Tagliolini	£36.00	San Marzano Tomato, Mozzarella, Basil	£25.00
Chicken Breast Supreme Velouté		Fontina, Black Truffle, Wild Rocket	£30.00
Native Lobster Linguine	£48.00	Four Cheese (Mozzarella, Gorgonzola, Fontina, age Reggiano)	£28.00
Bisque, San Marzano Tomato and Basil			
Spaghetti a la Bolognese	£28.00		

MAINS

Baked Fillet of Var Salmon	£34.00	Chicken Milanese	£28.00
Mustard and Honey Dressing, Fennel Salad		Gremolata, Lemon	
Fish and Chips	£32.00	Café Royal Chicken & Bacon Pie	£30.00
Battered Cod, Hand Cut Chips, Mushy Peas, Tartare Sauce		Mousseline Potatoes, Black Truffle Sauce	
Dorset Blue Lobster		Kentish Lamb Shepherd's Pie	£27.00
Chive Butter Sauce		Braised Lamb, Duchess	
Half	£44.00	Truffle Wild Mushroom Risotto	£35.00
Full	£88.00	Vegetarian Parmesan	
		Roast Cauliflower Steak	£24.00
		Sauce Romesco	

THE CAFÉ ROYAL GRILL CLASSICS

Minute Steak 180g	£30.00	Three Launceston Chops	£40.00
Cote De Boeuf 900g	£120.00	Nordic Halibut Steak	£45.00
For Two		Grilled Dover Sole	£65.00
Fillet Steak on the Bone 300g	£56.00	Sauces	£4.00 each
Delmonico Steak 300g	£58.00	Peppercorn, Béarnaise, Salsa Verde	

SIDES

Triple Cooked Chips	£10.00	Buttered New Potatoes	£10.00
French Fries	£10.00	Creamed Spinach	£10.00
Mashed Potato	£10.00	Buttered Green Peas	£10.00
Mixed Leaf Salad	£10.00	Chili Garlic Tenderstem Broccoli	£10.00
Sautéed Spinach	£10.00	Lettuce Heart and Herb Salad	£10.00

EASTERN FLAVOURS

Aromatic Lamb Koftas	£40.00	Butter Chicken Masala	£35.00
Served with Hummus, Pitta Bread, Mixed Gem Leaf Salad		Fragrant Basmati Rice, Mango Chutney, Lime Pickle, Yoghurt, Masala Papad.	
Cheese Sambousek	£35.00	Paneer Butter Masala	£35.00
Served with Hummus, Pitta Bread, Mixed Gem Leaf Salad		Fragrant Basmati Rice, Mango Chutney, Lime Pickle, Yoghurt, Masala Papad	
Traditional Lamb Kibbeh	£40.00	Prawn Fried Rice	£28.00
Served with Hummus, Pitta Bread, Mixed Gem Leaf Salad		Carrots, Beans, Soya, Chili	
Grilled Aromatic Baby Chicken	£40.00		
Served with Hummus, Pitta Bread, Mixed Gem Leaf Salad			

DESSERTS

Café Royal Chocolate Fondant	£15.00	Golden Egg Flan	£10.00
Salted Caramel, Vanilla Ice Cream		Typical Spanish Dessert "Flan De Huevo"	
Apple & Blackberry Crumble	£15.00	Sliced Seasonal Fresh Fruits(Vg) (Gf)	£13.00
Madagascar Vanilla Custard		And Berries	
Crème Brûlée (Gf)	£13.00	Special Sundae	£15.00
Vanilla, Caramelized Demerara		Made With Vanilla, Strawberry, Chocolate Ice Cream.	
The Albert Adria "Cheesecake"	£19.00	Topped with Chocolate Flakes, Raspberries, Sprinkles, Chocolate Sauce	
<i>Albert Adria's Signature Cheesecake.</i>			
With Baron Bigod Cheese, Hazelnut and White Chocolate, Sable Biscuits		Selection of Ice Creams (Gf)	Per Scoop £4.00
Classic Basque Burnt Cheesecake (V)	£16.00	Vanilla, Chocolate, Salted Caramel, Pistachio	
<i>The Classic Basque Burnt Cheesecake is typical from the north of Spain, specifically in the Basque Country.</i>		Selection of British Cheese	£25.00
<i>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.</i>		Fig Jam, Candied Walnuts, Crackers	

AFTERNOON TEA

Our Afternoon Tea is inspired by an ever-evolving seasonal theme, thoughtfully reimagined throughout the year as a celebration of one of Britain's most cherished traditions.

Price at £85.00 per person, features classic finger sandwiches, freshly baked plain and raisin scones with Cornish clotted cream and Afternoon Tea jam, and a selection of hand-crafted Café Royal pastries, accompanied by freshly brewed JING Single Garden Tea or a herbal infusion.

Further details of our current seasonal offering are available from your waiter.

LITTLE ROYALS

**Crispy Mozzarella 'N' Smoked
Tomate Mayonnaise**

£14.00

**Mac & Cheese Bites,
Chipotle Mayonnaise**

£14.00

Crispy Onion Rings, Bbq aioli

£12.00

Crispy Chicken Tacos

£16.00

Cheese, Crushed avocado, Cress

MAINS

Spaghetti or Penne

Our Pink Alfredo

£14.00

Roasted Tomato and Basil

£14.00

Sauce a la Bolognese

£14.00

Mini Fish and Chips

£15.00

Served with English Garden Peas

The Little Royal Mac

£18.00

Double Smashed Beef, Caramelised Onions

Pickles, Mustard Mayonnaise,

Shredded Lettuce

Mini Cheeseburgers

£14.00

Served with French Fries

Crispy Chicken Burger

£18.00

Fried Chicken, Cheese,

Mustard Mayonnaise, Lettuce, Pickles

Chicken Nugget Box

£18.00

Crispy Chicken Bites Served in a Popcorn Box

With Fries Bbq & Honey Mustard Dip

Loaded Nachos

£10.00

Crushed avocado, Tomato, Classic Cheese

Fries in a Box

Classic Fries

£7.00

Truffle Parmesan Fries

£9.00

DESSERTS

Banana Split

£12.00

Toasted Almonds, Vanilla Chantilly

Monster Shakes

£15.00

*All Topped with Whipped Cream,
Marshmallow and Sprinkles.*

Vanilla & Banana

Chocolate Brownie

Strawberries & Cream

Special Sundae

£20.00

Made with Vanilla, Strawberry,

Chocolate Ice Cream

Topped with Chocolate Flakes, Raspberries,

Sprinkles, Chocolate Sauce

Selection of Ice Creams (V)

£4.00 Per Scoop

Vanilla, Chocolate, Salted Caramel, Pistachio

Selection of Sorbets (Vg)

£4.00 ea

Lemon, Strawberry, Mango or Raspberry

VEGETARIAN & VEGAN MENU

Vegetable Crudité	£15.00	Mini Falafel Burgers	£30.00
Hummus Dip (Ve)		Abergine Salsa, Gherkins,	
Aromatic Carrot Tartare	£16.00	Tahini Dressing	
Crispy Nori, avocado			

SANDWICHES, SALADS & SOUPS

Vegan Club Sandwich	£30.00	Minestrone Soup	£16.00
Lettuce, Beef Heart Tomatoes, artichokes, Cucumber, avocado Soft White Bread		Seasonal Vegetables and Basil	
Roast Sweet Potato, Quinoa Salad	£30.00	Roasted Tomato Soup	£16.00
Sesame Tahini Dressing, Kale, Edamame, Pickled Shimeji, Crispy Chickpeas		Homemade Olive Bread	
Lettuce Heart and Herb Salad	£20.00	Café Royal Salad	£24.00
avocado, Fennel, Fine Beans		Pear, Endive, Roquefort, Toasted Walnuts	
Puglian Burrata	£22.00	Jude's Chopped Salad	£28.00
Heritage Tomatoes, Stone Fruits, Tarragon, Pangratte		Cherry Tomatoes, avocado, Green Beans, Lettuce, Cucumber, Radish, Eggs, Cashewnuts. Kaffir Lime Leaf & Ginger Dressing.	

MAINS

Roast Cauliflower Steak	£24.00	Lemon Ricotta Ravioli	£26.00
Sauce Romesco		Pecorino Romano, Wild Mushrooms add Truffle	£15.00
Potato Gnocchi & Courgette	£22.00	Stone Baked Pizza	
Pinenuts, Semi Dried Tomatoes, Pinenuts		San Marzano Tomato, Mozzarella, Basil	£25.00
Vegetable Massaman Curry	£24.00	Fontina, Black Truffle, Wild Rocket	£30.00
Serve With Fragrant Jasmine Rice			

SIDES

Triple Cooked Chips	£10.00	Sautéed Spinach	£10.00
French Fries	£10.00	Chili Garlic Tender Stem Broccoli	£10.00

DESSERTS

Vegan Chocolate Mousse	£14.00	Selection of Sorbets (Vg)	£16.00
Raspberry		Lemon, Strawberry, Mango, Raspberry	

LATE NIGHT MENU

Available from 10:00 pm to 6:00 am

Petrossian Oscietra Caviar (30g)	£120.00	Minestrone Soup (Vg)	£16.00
Blinis, Crème Fraîche		Seasonal Vegetables and Basil	
Ebi Prawn Tempura	£22.00	Roasted Tomato Soup	£16.00
Chipotle Mayonnaise		Homemade Olive Bread	
Serrano Ham Croquettes	£19.00	Smoked Salmon 'Café Royal'	£24.00
Dill Emulsion		With Soda Bread and Dulce Butter	
Buttermilk Chicken	£22.00	Spaghetti or Penne	
Ranch Dressing		Roasted Tomato and Basil	£24.00
Café Royal Caesar Salad,	£24.00	Sauce a la Bolognese	£28.00
Gem Lettuce, Aged Parmesan,		Café Royal Chicken & Bacon Pie	£30.00
Croutons, Anchovies, Jalapeño		Mousseline Potatoes, Black Truffle Sauce	
Add Chicken	£12.00	Butter Chicken Masala	£35.00
Add Prawns	£12.00	Fragrant Basmati Rice, Mango Chutney,	
Chopped Salad	£28.00	Lime Pickle, Yoghurt, Masala Papadum	
Datterini Cherry Tomatoes, Grilled Artichokes,		Stone Baked Pizza	
Olives, Courgettes, Cucumber,		San Marzano Tomato, Mozzarella, Basil	£25.00
Extra Virgin Rapeseed Dressing		Fontina, Black Truffle, Wild Rocket	£30.00
Add Chicken	£12.00	Selection of British Cheese	£25.00
Club Sandwich	£30.00	Quince Paste, Fig Jam,	
Cacklebean Egg, Avocado, Gem Lettuce,		Candid Walnuts, Crackers	
Bacon, Tomato, Kewpie Mayonnaise		Selection of Ice Creams and Sorbets	£4.00
Vegetarian Option available		Vanilla, Chocolate, Salted Caramel,	per scoop
Sirloin Steak Sandwich	£34.00	Pistachio Ice-Cream, Lemon, Strawberry,	
Wild Rocket, Pickled Shallots,		Mango, Raspberry Sorbet	
Horseradish Cream		Crème Brûlée	£13.00
Classic Beef Burger	£36.00	Vanilla, Caramelized Demerara	
Homemade Relish, Lettuce,			
Mature Cheddar, Onion Rings			
Chicken Consommé,	£16.00		
Diced Fresh Vegetables,			
Double Chicken Stock			

BEVERAGE SELECTION

CHAMPAGNE AND SPARKLING WINES

	125ml	Bottle
Laurent-Perrier La Cuvée, Brut	£24	£130.00
Laurent-Perrier Blanc de Blancs, Brut Nature	£44	£255.00
Grand Siècle Iteration N° 27, Brut	£78	£460.00
Louis Roederer, Carte Blanche, Demi-Sec		£160.00
Laurent-Perrier Cuvée Rosé, Brut	£31	£170.00
Charles Heidsieck Rosé, Brut		£200.00
Blackdown Ridge, UK, 2018	£27	£145.00

WHITE WINE

	125ml	Bottle
Villa Cornaro, Sauvignon Blanc, Veneto, Italy	£14	£80.00
Montes, "Outer Limits" Albariño, Aconcagua Costa, Chile	£15	£85.00
Spinelli, "Tratturo" Trebbiano d'Abruzzo DOC, Abruzzo, Italy	£13	£72.00
Crystallum, "Clay Shales" Chardonnay, Walker Bay, South Africa	£23	£130.00
Zephyr, Organic Dry Riesling, Marlborough, New Zealand		£90.00
Domaine de Montille, Chassagne Montrachet, Burgundy, France		£280.00

ROSÉ WINE

	125ml	Bottle
Elemental, Rosé, Mendoza, Argentina	£14	£80.00
Domaines Ott, Clos Mireille, Côtes de Provence, France		£140.00

RED WINE

	125ml	Bottle
Villa Cornaro, Cabernet Sauvignon, Veneto, Italy	£14	£80.00
Montes Alpha, Pinot Noir, aconcagua Valley, Chile	£13	£75.00
Luigi Bosca, "De Sangre" Malbec, Luján de Cuyo DOC, Argentina	£16	£90.00
Marqués de Murrieta, Rioja Reserva, Spain	£17	£95.00
Fèlsina Berardenga, Chianti Classico Riserva "Rancia", Tuscany, Italy		£180.00
Château de Beaucastel, Châteauneuf du Pape, Rhône Valley, France		£390.00

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

SWEET WINE

	100ml	Bottle
Donnafugata, Kabir Moscato di pantelleria, Italy	£17.00	£120.00

NON ALCOHOLIC BUBBLES

	125ml	Bottle
Wild Idol Rosé, UK	£15.00	£85.00

BEERS AND CIDERS

	Bottle
Heineken 0.0%	£8.00
Peroni Red 4.7%	£10.00
Noam Bavarian lager 5.2%	£10.00

SOFT DRINKS

	Bottle
London Essence tonic water /30Kcal / light tonic water /30Kcal	£6.00
London Essence soda water /32Kcal	£6.00
London Essence lemonade /36Kcal	£6.00
Coke /78Kcal / Diet Coke /1Kcal	£6.00

FRESH JUICES

Grapefruit /96Kcal	£9.00
Orange /112Kcal	£9.00
Carrot /94Kcal	£9.00
Apple /150Kcal	£9.00
Green /115Kcal	£9.00
ABC Juice /109Kcal	£9.00
Ginger Shot /34Kcal	£9.00
Pickle Shot /34Kcal	£7.00

spirits Are served in Measures of 50ml And upon Request in Measures of 25ml.
All wines, champagne And sparkling wines Are served in Measures of 125ml.
vintages Are subject to change/Availability.

SPIRITS

Gin

50 ml

Gin Fifty Eight 43%	£15.00
Beefeater 24 45%	£15.00
Sipsmith London 41.6%	£15.00
Tanqueray Export 43.1%	£17.00
Tanqueray 10 47.3%	£17.00
Plymouth Navy Strength 57%	£17.00
Hendricks 41.4%	£17.00
Monkey 47 47%	£20.00

Vodka

50 ml

Ketel One 40%	£13.00
Ciroc 40%	£13.00
Konik's Tail 40%	£15.00
Belvedere 40%	£15.00
Grey Goose 40%	£16.00
Beluga Gold 40%	£35.00

Agave - Tequila, Mezcal

50 ml

Clase azul Reposado 40%	£70.00
Patron Silver 40%	£17.00
Don Julio Blanco 38%	£17.00
Don Julio 1942 38%	£60.00

Eau De Vie Cognac, Armagnac, Calvado

50 ml

Courvoisier V.S.O.P. 40%	£15.00
Janneau 5yo Grand armagnac 40%	£15.00
Hennessy XO 40%	£45.00
Remy Martin Louis XIII Classic 40%	£700.00

spirits Are served in Measures of 50ml And upon Request in Measures of 25ml.
All wines, champagne And sparkling wines Are served in Measures of 125ml.
vintages Are subject to change/Availability.

Rum

	50 ml
Havana 7 years old Cuba	£13.00
Bacardi Superior Rum Graduation 44.5 Puerto Rico 44.5%	£15.00
Diplomatico Reserva Exclusiva Venezuela 40%	£15.00
Plantation Extra Old 20th Anniversary Barbados 40%	£16.00
Ron Zacapa 23yo Guatemala 40%	£25.00
Ron Zacapa Centenario XO Guatemala 40%	£35.00

Whisky

	50 ml
Blended Scotch	
Johnnie Walker Gold 40%	£17.00
Chivas 18yo 40%	£25.00
Johnnie Walker Blue 40%	£60.00
<i>Single Malt – Highlands</i>	
Glenmorangie 18yo 43%	£25.00
Dalmore King Alexander III 40%	£65.00
Dalmore 18yo 43%	£80.00
<i>Single Malt – Speyside</i>	
Balvenie 14yo Caribbean Cask 43%	£20.00
<i>Single Malt – Island</i>	
Highland Park 18yo 43%	£35.00
<i>Single Malt – Islay</i>	
Ardbeg Corryvreckan 57.1%	£24.00
Bowmore 25yo 43%	£110.00

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World Whiskey

Japanese Whisky

Nikka Coffey Grain 45%	£24.00
Suntory Yamazaki 12yo 43%	£35.00

American Whiskey

Woodford Reserve 45.2%	£15.00
Jack Daniel's Single Barrel 45%	£18.00
Wild Turkey Russell's Reserve Rye 45%	£24.00

Irish Whiskey

Jameson Crested 40%	£15.00
Red Beast 40%	£24.00

spirits Are served in Measures of 50ml And upon Request in Measures of 25ml.
All wines, champagne And sparkling wines Are served in Measures of 125ml.
vintages Are subject to change/Availability.