



ROYAL GARDEN HOTEL
LONDON

In Room Dining Autumn Menu 24 hours

We know that sometimes you would rather dine in the comfort of your own room.

Our In-Room Dining team has put together a menu with some of the best dishes from across our restaurants and bars.



(V) Denotes Vegetarian
(Ve) Denotes Vegan
(H) Denotes Halal

If you suffer from any food allergies or intolerances speak to a member of our team.

All prices include VAT at the current rate

A Cover Charge of £3 per person will be added for the use of plates, cutlery and glassware or any request without a food or beverage order

Please note that a discretionary service charge of 12.5% will be added to your bill

To find out more about our ingredients before you place your order. Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present

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Breakfast 06:00 – 12:00

Continental Breakfast

£24.00

Includes the following:

Freshly squeezed orange juice *112kcal*, apple juice *117kcal*,
pineapple juice *133kcal* or cranberry juice *117kcal*

Bakery basket £10.00
Croissant, Danish pastry and bread roll *586kcal*
Served with butter and preserves (H)

Toast (White *202kcal* / Brown *188kcal*) (H) £5.00

And three choices of the below selection:

Selection of meat £8.00
Selection of British cured meat *78kcal*, glazed ham *85kcal*

Turkey (H) *35kcal* £6.00

Selection of cheeses (H) £8.00
Boursin *119kcal*, Baby bel *70kcal*, Philadelphia *69kcal*,
Cheddar *226kcal*, Somerset brie *267kcal*

Fresh fruit salad with berries (H) *41kcal* £8.00

Individual cereal selection (H) £6.00
Corn Flakes *130kcal*, Weetabix *136kcal*, Special K *150kcal*,
All-bran *97kcal*, Frosties *151kcal*, Alpen *170kcal*, Granola *330kcal*

Choice of yoghurt (H) £7.00
Greek *159kcal*, full fat *112kcal*, low fat *94kcal*, vegan *94kcal*

Chia pudding (H) £7.00
With almond milk, goji berries, and super seed
crumble *390kcal*

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English Breakfast

£28.00

Includes Continental Breakfast selection and your choice of one of the below:

Full English breakfast

Scrambled *172kcal*, fried *185kcal*, boiled *156kcal* or poached eggs *142kcal*, smoked back bacon *216kcal*, traditional English pork sausage *356kcal*, tomato *18kcal*, mushroom *22kcal*, baked beans *109kcal*, hash brown *105kcal*

Black pudding as optional *152kcal*

£1.50

Full vegan English breakfast (H)

Vegan scrambled tofu *140kcal*, vegan sausage *128kcal*, tomato *18kcal*, mushroom *22kcal*, hash brown *105kcal*, baked beans *109kcal*

Three-egg omelette *282kcal*

With a choice of fillings: peppers, onions, spinach, cheese, chili, tomato, mushrooms, ham

Individual English / Vegan Breakfast items available @ £5.00 per item

Breakfast Specialities, individually priced *

Eggs Benedict *420kcal*

£15.00

Two poached eggs served on an English muffin with ham and hollandaise sauce

Egg Florentine (H) *395kcal*

£15.00

Two poached eggs served on an English muffin with steamed spinach and hollandaise sauce

Eggs Royale (H) *528kcal*

£16.50

Two poached eggs served on an English muffin with Forman's smoked salmon and hollandaise sauce

Scrambled eggs with Forman's smoked salmon (H) *455kcal*

£14.00

Boiled eggs with toast (V)(H) *345kcal*

£7.50

Origin fish cake with poached egg and hollandaise sauce (H)

£8.00

* Inclusive breakfast room packages have English Breakfast included; a supplementary charge of £6.00 per person applies for an a la carte item replacing hot food from the English Breakfast.

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Plant-based waffles with seasonal berries and maple syrup (V)(H) <i>687kcal</i>	£12.50
Pancakes with seasonal berries and maple syrup (V)(H) <i>789kcal</i>	£12.50
Cinnamon French toast with berries or caramelised bananas (V)(H) <i>457kcal</i>	£12.50
Porridge with organic jumbo oats, blueberries (V)(H) <i>166kcal</i>	£11.00
Crushed avocado with soft poached eggs on granary toast with chilli (V)(H) <i>382kcal</i>	£15.00
Three-egg omelette With your choice of fillings: ham, peppers, onions, spinach, cheese, chilli, tomato, mushrooms <i>282kcal</i>	£13.50
Egg white omelette With your choice of fillings: ham, peppers, onions, spinach, cheese, chilli, tomato, mushrooms <i>180kcal</i>	£14.50
Chicken congee An Asian breakfast staple of flavoured rice porridge (H) <i>153kcal</i>	£16.50
Bak kut teh Traditional Malaysian breakfast of pork ribs in a savoury broth <i>324kcal</i>	£19.50

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In Room Dining Classics 12:00 – 22:00

Starters and Salads

Tomato soup with basil pesto (Ve)(H) 81kcal	£9.50
Lentil and cumin soup with chilli oil (Ve)(H) 224kcal	£11.50
Forman's smoked salmon with caper berries and horseradish cream (H) 588kcal	£17.50
Heritage tomato and mozzarella salad with balsamic (V)(H) 218kcal	£14.50
Arabic mezze platter (V)(H) 317kcal	£21.50
Hummus with pitta bread (V)(H) 235kcal	£8.00
Moutabel (Ve)(H) 162kcal	£8.00
Labneh (V) (H) 147kcal	£8.00
Tabouleh with pickles (Ve)(H) 132kcal	£8.00
Wark Inab (Ve)(H) 28kcal	£8.00
Falafel with Tahini sauce (V)(H) 149kcal	£10.00
Sambousek cheese (V)(H) 739kcal	£10.00
Sambousek lamb (H) 467kcal	£10.00

Main Courses

Traditional cod and chips with mushy peas and tartare sauce (H) 809kcal	£23.00
Salmon fillet served with new potatoes, seasonal vegetables (H) 604kcal	£32.00
Spaghetti Bolognese with fresh grated Parmesan 712kcal	£18.50
Penne with sun blushed tomato and fresh basil (V)(H) 521kcal	£16.50
Rigatoni with creamy chicken and mushroom sauce (H) 669kcal	£18.50
Grilled 752kcal or fried chicken 652kcal burger, red onion, lettuce, pickles, and homemade skin-on French fries (H) 686kcal (Add bacon £1.50 Add cheese £1.50)	£21.00
Grilled club sandwich	£16.00
With bacon, egg, tomato, chicken, lettuce, mayonnaise, and avocado, served as a wrap, or on white or brown bread 760kcal	
Chicken biryani (H) 680kcal	£26.00
Chicken shawarma wrap, Arabic spiced chicken served in Lebanese bread with salad and pickled vegetables / Harissa 627kcal (H)	£21.00

All burgers and sandwiches are served with homemade skin-on French fries 92kcal, or salad 28kcal

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Coconut and prawn laksa (H) <i>550kcal</i>	£24.00
Prawn wonton noodles soup with pork char siu <i>682kcal</i>	£24.00
Nasi goreng with prawns, chicken, and fried egg (H) <i>391kcal</i>	£24.00
Char kway teow <i>615kcal</i>	£24.00

Side Dishes

Homemade skin on chips (H) <i>150kcal</i>	£5.00
Mixed salad (H) <i>28kcal</i>	£5.00
Heritage tomato salad (H) <i>45kcal</i>	£5.00
Steamed rice (H) <i>82kcal</i>	£5.00
Mixed vegetables (H) <i>36kcal</i>	£5.00

Desserts

Chestnut and vanilla mousse with orange and fennel sorbet (H) <i>529kcal</i>	£8.00
Royal Gala apple and tonka bean sphere with blackberry sorbet (Ve)(H) <i>355kcal</i>	£8.00
Delica pumpkin mousse with almond frangipane and oat ice cream (H) <i>460kcal</i>	£8.00
English cheese plate with apricot and ginger preserve, charcoal biscuits, cranberry and raisin biscuits (H) <i>600kcal</i>	£12.00

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K E N S I N G T O N

Bar Snacks 12:00-22:00

Piano sliders - 3 mini beef burgers glazed with cheese, tomato chutney and chilli aioli <i>386kcal</i>	£18.50
Vegan sliders with tomato chutney (H) <i>316kcal</i>	£18.50
Battered cod fingers with chips and tartare sauce (H) <i>370kcal</i>	£15.00
Homemade skin on chips (Ve)(H) <i>150kcal</i>	£5.00
Spiced cauliflower fritters chilli mayonnaise (Ve)(H) <i>260kcal</i>	£6.00
Chicken satay with peanut sauce (H) <i>194kcal</i>	£10.00
Salt and pepper prawns with sweet chilli (H) <i>320kcal</i>	£12.50
Club sandwich served with bacon, egg, tomato, chicken, lettuce, mayonnaise and avocado <i>760kcal</i>	£16.00
English cheese plate with apricot and ginger preserve, charcoal biscuits, cranberry and raisin biscuits (H) <i>600kcal</i>	£12.00

Pizzas 11:00 – 06:00

Margherita – Tomato, basil and mozzarella (V)(H) <i>1053kcal</i>	£13.50
Pizza Diavola with salame piccante, black olives, fresh chili, mozzarella and tomato <i>1086kcal</i>	£16.50
Prosciutto ham, mushrooms, sage, mozzarella and tomato <i>1079kcal</i>	£16.50

All pizzas can be made gluten-free

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Origin Kensington Signature Dishes

Paul Rhodes sourdough bread with homemade butters (V)(H) 54kcal	£5.00
Origin Caesar salad with Norfolk chicken (H) 711kcal	£15.00
Origin shepherd's pie, 16-hour braised shoulder of Welsh lamb with cheddar mash and rosemary sauce (H) 1060kcal	£26.00

100% pasture-fed Beef from The Ethical Butcher farms

Fillet, 200g 444kcal	£40.00
Ribeye, 285g 704kcal	£37.00
The Ethical Butcher Origin burger brioche, house pickles and chutney, homemade skin-on French fries 749kcal (Add bacon £1.50 Add cheese £1.50)	£21.00
Plant-based burger, sweet pickled cucumber, homemade skin-on French fries (H) 566kcal	£21.00

Please speak to our team should you wish to order from the full Origin Kensington menu

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Min Jiang In Room

(Available from 12:00 - 14:30 and 18:00 - 22:00)

Appetisers

Steamed dim sum platter <i>490kcal</i>	£25.00
Steamed vegetarian dim sum platter (V) <i>353kcal</i>	£25.00
Poached prawn dumplings in Sichuan chilli oil * <i>223 kcal</i>	£15.00
Sweet corn soup with blue swimmer crab meat <i>426 kcal</i>	£17.00
Deep-fried crispy squid with salt, pepper, spring onion, dried chilli and garlic * <i>491 kcal</i>	£22.00

Main Courses

Native lobster bi feng tang style deep-fried with garlic and dried chilli* <i>990kcal</i>	£98.00
Roasted rack of spiced lamb with cumin* <i>933kcal</i>	£56.00
Roasted Alaskan black cod fillet in shacha sauce* <i>319kcal</i>	£55.00
Sautéed gong bao king prawns with cashew nuts and Sichuan dried chilli* <i>412kcal</i>	£38.00
Diced sirloin of beef with black pepper sauce* <i>559kcal</i>	£38.00

Rice and Noodles

Crispy pork fried rice <i>580kcal</i>	£22.00
Stir-fried rice vermicelli with shredded chicken in XO sauce* <i>853kcal</i>	£20.00
Stir-fried egg noodles with king prawns <i>694kcal</i>	£20.00

* Denotes Spicy

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Children's Menu

Breakfast

American pancakes or waffles with chocolate sauce (H) <i>789kcal</i>	£7.50
Two boiled eggs with soldiers (H) <i>345kcal</i>	£7.50
Poached eggs on toast with guacamole (H) <i>342kcal</i>	£7.50
Scrambled eggs on toast (H) <i>305kcal</i>	£7.50
Beans on toast (H) <i>315kcal</i>	£7.50

Lunch and Dinner

Crunchy vegetable sticks with hummus, tomato salsa and guacamole (V)(H) <i>197kcal</i>	£11.50
Spaghetti Bolognese <i>259kcal</i>	£11.50
Penne pasta with tomato sauce and fresh Parmesan (H) <i>237kcal</i>	£11.50
Mini beef sliders with French fries <i>357kcal</i>	£11.50
Grilled or fried mini chicken sliders with French fries (H) <i>323kcal</i>	£11.50
Chicken strips with French fries (H) <i>390kcal</i>	£11.50

Desserts

Chocolate brownie sundae, popping candy, mint, vanilla, and chocolate ice cream (V)(H) <i>698kcal</i>	£5.50
Orange and Oreo cheesecake <i>268kcal</i>	£5.50
Warm chocolate cookie dough, milk and honey ice cream (V)(H) <i>386kcal</i>	£5.50
Fruit salad (Ve)(H) <i>55kcal</i>	£5.50
Selection of ice cream and sorbet (V) <i>500kcal</i>	£7.50

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Night Menu 22:00 – 06:00

Starters and Mains

Tomato soup with basil pesto (Ve) (H) <i>81kcal</i>	£9.50
Lentil and cumin soup with chilli oil (Ve)(H) <i>224kcal</i>	£11.50
Origin Caesar salad with grilled Norfolk chicken (H) <i>504kcal</i>	£15.00
Forman's smoked salmon with caper berries and horseradish cream (H) <i>588kcal</i>	£17.50
Arabic mezze platter Hummus, moutabel, labneh, and tabouleh with pickles and pitta bread (V)(H) <i>317kcal</i>	£21.50
Traditional cod and chips with mushy peas and tartare sauce (H) <i>809kcal</i>	£23.00
Spaghetti Bolognese with fresh grated Parmesan <i>712kcal</i>	£18.50
Penne with sun blushed tomato and fresh basil (V)(H) <i>521kcal</i>	£16.50
The Ethical Butcher Origin burger brioche, house pickles and chutney, homemade skin-on French fries <i>749kcal</i> (Add bacon £1.50 Add cheese £1.50)	£21.00
Grilled <i>752kcal</i> or fried chicken <i>652kcal</i> burger, red onion, lettuce, pickles, and homemade skin-on French fries (H) <i>686kcal</i> (Add bacon £1.50 Add cheese £1.50)	£21.00
Plant-based burger, sweet pickled cucumber, homemade skin-on French fries (H) <i>566kcal</i>	£21.00
Grilled club sandwich With bacon, egg, tomato, chicken, lettuce, mayonnaise, and avocado, served as a wrap, or on white or brown bread <i>760kcal</i>	£16.00
Grilled, marinated baby chicken served with Arabic rice, onions and tomato (H) <i>1268kcal</i>	£38.00
Chicken biryani (H) <i>680kcal</i>	£26.00

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Piano Bar Pizzas:

Margherita – Tomato, basil and mozzarella (V)(H) <i>1053kcal</i>	£13.50
Pizza Diavola with salame piccante, black olives, fresh chili, mozzarella and tomato <i>1086kcal</i>	£16.50
Prosciutto ham, mushrooms, nduja, sage, mozzarella and tomato <i>1079kcal</i>	£16.50

****All pizzas can be made gluten-free****

Desserts

Orange and Oreo cheesecake <i>268kcal</i>	£5.50
Royal Gala apple and tonka bean sphere with blackberry sorbet (Ve)(H) <i>355kcal</i>	£8.00
Selection of ice cream and sorbet (V)(H) <i>500kcal</i>	£7.50

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Beverage List

Cold Drinks

Water

330ml

750ml

Kingsdown Still

£3.00

£5.50

Kingsdown Sparkling

£3.00

£5.50

Soft Drinks

200ml

Coca-Cola *86 kcal*

£4.50

Diet/Zero Coke *0kcal*

£4.50

Fevertree Lemonade *35kcal*

£4.50

Fevertree Tonic *70kcal*

£4.50

Fevertree Mediterranean Tonic *70kcal*

£4.50

Fevertree Slimline Tonic *30kcal*

£4.50

Fevertree Ginger Ale *70kcal*

£4.50

Fevertree Ginger Beer *80kcal*

£4.50

Fevertree Soda *0kcal*

£4.50

Juice

200ml

Tomato *42kcal*

£5.00

Pineapple *133kcal*

£5.00

Apple *117kcal*

£5.00

Cranberry *117kcal*

£5.50

Freshly squeezed orange juice *112kcal*

£6.50

Kcal are displayed per portion. Adults need around 2000 kcal a day

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Hot Drinks

Coffee and Hot Chocolate

Single espresso <i>3kcal</i>	£4.75
Double espresso <i>6kcal</i>	£5.00
Cappuccino <i>74kcal</i>	£6.00
Latte <i>135kcal</i>	£6.00
Flat white <i>110kcal</i>	£6.00
Americano <i>2kcal</i>	£6.00
Mocha <i>110kcal</i>	£6.00
Cafetière Small <i>2kcal</i>	£6.00
Cafetière Large <i>2kcal</i>	£9.00
Hot Chocolate <i>190kcal</i>	£6.50
Any syrup added 73 kcal	+£1.50

Tea

English breakfast <i>1kcal</i>	£5.00
Earl Grey <i>1kcal</i>	£5.00
Red Berry and Flower <i>2kcal</i>	£5.00
Green tea <i>2kcal</i>	£5.00
Peppermint tea <i>2kcal</i>	£5.00
Camomile <i>2kcal</i>	£5.00
Fresh mint tea <i>2kcal</i>	£5.50
Fresh ginger and lemon <i>19kcal</i>	£6.50

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Bubbles by the glass

	<u>150ml</u>	<u>Bottle</u>
Prosecco Villa Marcello Brut, Italy	£12.00	£55.00
Prosecco Villa Marcello Rosé, Italy	£12.00	£55.00
Champagne Théophile Roederer Brut NV	£21.00	£98.00

Sparkling wine by the glass is also available in 100ml measures. Please ask a member of the team for prices.

White by the glass

	<u>175ml</u>	<u>Bottle</u>
Pinot Grigio, Alpha Zeta "P", Italy, 2023	£11.00	£46.00
Mahi Sauvignon Blanc, Marlborough, New Zealand	£13.50	£65.00
Saint-Véran, Chardonnay Dom. Chavet & Fils, France	£14.50	£62.00
Spier Seaward Chenin Blanc, 2021, South Africa	£11.00	£46.00

Red by the glass

	<u>175ml</u>	<u>Bottle</u>
Les Peyrautins, Pinot Noir, Pays d'Oc, France, 2024	£12.00	£48.00
Amalaya, Malbec, Salta, Argentina	£12.50	£52.00
Six Poets Cabernet Sauvignon, California, USA, 2020	£12.00	£48.00
Marques de Burgos, Roble Ribeira Del Duero, Spain	£12.50	£52.00

Rosé Wine

	<u>175ml</u>	<u>Bottle</u>
Granache Gris, Granache Noir, Cinsault		
Granache Rosé IGP Pays d'Oc, France 2022	£11.50	£42.00
Pinot noir		
Sancerre Rosé, André Dezat, Loire, France		£75.00

Still wines by the glass are also available in 125ml measures. Please ask a member of the team for prices.

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Fortified wine

	<u>100ml</u>	<u>Bottle</u>
Harveys Bristol Cream, Sherry, Spain	£9.00	£63.00
Ramos Pinto 10y.o. Tawny, Portugal	£14.00	£98.00
Tio Pepe Fino, Sherry, Spain	£9.00	£63.00

Dessert Wines by the glass are also available in 50ml measures.
Please ask a member of the team for prices

Bubbles by the bottle

Rathfinny Classic Cuvée Brut, 2019, East Sussex	£95.00
Bolney Classic Cuvée, NV, West Sussex	£86.00
Bolney Cuvée Rosé, NV, West Sussex	£125.00
Furleigh Estate, Rosé NV, Dorset	£95.00
Rathfinny Rosé, 2019, East Sussex	£125.00
“Corallian” Classic Cuvee, Langham, Brut NV, Dorset	£115.00
Candover Brook (42 months lees ageing) NV Brut, Hampshire	£135.00
Candover Brook (36 months lees ageing) NV Rosé, Hampshire	£135.00
Rathfinny Blanc de Blanc, 2018, East Sussex	£135.00
Rathfinny Blanc de Noir, 2018, East Sussex	£145.00
Furleigh Estate, Blanc de Noirs, Dorset	£95.00
Louis Roederer, NV	£175.00
Louis Roederer, Magnum NV	£320.00
Dom Pérignon	£398.00
Louis Roederer Cristal Brut	£428.00
Louis Roederer Vintage Rosé Brut	£205.00
Laurent Perrier Rosé	£225.00

Please ask the server about the available vintages

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White by the bottle

Chardonnay

	<u>Bottle</u>
Demaine des Anges Chablis, 2022, France	£85.00
"KC1" Kits Coty, Whitewolfe Estate 2022, Kent	£120.00
"KC2" Kits Coty, Whitewolfe Estate 2022, Kent	£120.00

Sauvignon Blanc

Sancerre, Pascal Jolivet, France	£95.00
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Picpoul

Picpoul de Pinet "Duc de Morny", Cave de L'Ormarine, France	£46.00
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Pinot Blanc

Stopham Estate Pinot Blanc, Surrey, England	£85.00
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Riesling

Grunhouse Maximin Mosel Riesling, Germany	£59.00
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Verdejo-Sauvignon Blanc

"K" Naia Verdejo, Rueda, Spain	£48.00
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Torrentes Riesling

Amalaya, Argentina	£52.00
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Red by the bottle

Cabernet Sauvignon

Finca Ambrosia, Casa, Cabernet Sauvignon, 2022, Argentina	£55.00
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Pinot Noir

Mahi Pinot Noir, Marlborough, New Zealand	£70.00
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Sangiovese

Poggiotondo Chianti Organic, 2021, Italy	£58.00
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Monastrell

Castano, Organic Monastrell, Yecla, Spain	£44.00
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Merlot

Estate Merlot, Wakefield Wines, 2020, South Australia	£55.00
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Shiraz Viognier

Willunga 100, Maclaren Vale, Australia	£52.00
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Merlot, Cabernet Franc, Cabernet Sauvignon

Château Roudier, Montagne Saint-Emilion, France	£68.00
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Corvina Veronese, Rondinella, Molinara

Allegrini Valpolicella, Veneto, 2023, Italy	£58.00
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Half bottles of wine 375ml

Red

Château La Tour De by Medoc, France	£48.00
Rioja Crianza Don Jacobo, Spain	£30.00
Domaine de L'Espigouette Côtes du Rhône, France	£33.00

White

Sancerre Blanc Pascal Jolivet, France	£45.00
Chablis 1er Cru, Vau Ligneau, Hemelin, France	£50.00

Sweet

Palazzina, Moscato Passito, Italy	£18.00
Morande late harvest Sauvignon Blanc, Chile	£25.00

Beers

	ABV	330ml
Peroni Lager, Italy	4.7%	£7.50
Portobello Pilsner, Notting Hill	4.6%	£7.50
Meantime London Lager, Greenwich	4.5%	£7.50
Five Points American Pale Ale, Hackney	4.2%	£7.50

Selection of 10 (ten) beers of your choice £60.00

Cyder

	ABV	330ml
Aspall Draught Cyder, Suffolk	5.5%	£7.50

Allergens: If you suffer from any food allergies or intolerances speak to a member of our team.

A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT at the current rate.

Spirits

Gin	ABV	50ml	Bottle With 12 Mixers
Bombay Sapphire	40.0%	£11.00	£154.00
Hendrick's	41.1%	£13.50	£189.00
Vodka	ABV	50ml	Bottle With 12 Mixers
Grey Goose	40.0%	£15.50	£217.00
Belvedere	40.0%	£13.50	£189.00
Whisky	ABV	50ml	Bottle With 12 Mixers
Johnnie Walker Black Label	40.0%	£11.00	£154.00
Glenfiddich	40.0%	£13.00	£182.00
Jack Daniels Single Barrel	40.0%	£14.50	£203.00
Johnnie Walker Blue Label	43.0%	£55.00	£500.00
Brandies	ABV	50ml	Bottle With 12 Mixers
Remi Martin VSOP	40.0%	£15.50	£217.00
Rum	ABV	50ml	Bottle With 12 Mixers
Bacardi Carta Blanca	40.0%	£11.00	£154.00
Havana Club 7	40.0%	£14.00	£196.00
Tequila	ABV	50ml	Bottle With 12 Mixers
Patron Silver	40.0%	£14.50	£203.00

All spirits are available in a 25ml measure

All bottles are served with 12 mixers of your choice and the savoury selection- three chips of your choice and mixed nuts

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Beers No alcohol

Nirvana Helles Lager (Ve) *66 kcal*

ABV **330ml**
0.3% £6.50

ALCOHOL FREE SPARKLING WINE

Wild Idol is made from Müller-Thurgau and Merlot Grapes Alcohol free, Vegan, Gluten-free, no added sugar, and Halal Certified. The finest quality grapes are selected to create a balanced aromatic blend from their juices. The grapes are harvested and pressed in the same careful manner as in winemaking. The natural juice is then chilled for up to 12 months, ensuring the juice doesn't ferment, therefore not producing Alcohol.

	150ml	Bottle
Wild Idol, Naturally Alcohol-Free Sparkling White <i>24kcal</i>	£12.00	£60.00
Wild Idol, Naturally Alcohol-Free Sparkling Rose <i>25kcal</i>	£12.00	£60.00

ALCOHOL FREE SPARKLING TEA

200ml bottle

Saicho Darjeeling, sparkling cold brewed tea *17kcal* £10.00

This black tea was grown in the foothills of the Himalayas in Darjeeling, India. Harvested in the summer to develop its unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice and gentle, dry tannins. Pairs well with grilled meats, roasted vegetables.

Saicho Hojicha, sparkling cold-brewed tea *17kcal* £10.00

Originating in Kyoto in the 1920s as a way of utilising leftover leaves, stems, stalks, and twigs, Hojicha is a roasted green tea from Japan. The tea has a deep umami character and notes of nori seaweed, roasted hazelnut and delicate smoke, with dry and woody tannins. Pairs well with mushroom risotto

Saicho Jasmine, sparkling cold brewed tea *17kcal* £10.00

Scented with jasmine blossoms, this green tea from Fuding, in Fujian province, China, has a delicate floral aroma and notes of apple sherbet, lychee, and vanilla, making it a refreshing aperitif. Pairs well with creamy desserts, spicy Asian salads, or elderflower jellies

Allergens: If you suffer from any food allergies or intolerances, speak to a member of our team.

A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT at the current rate.

Mini Bar Snacks

Single

Kettle Lightly Salted Chips 40gr, 192 kcal	£2.50
Kettle Sea Salt & Balsamic Vinegar Chips 40gr, 201 kcal	£2.50
Kettle Mature Cheddar & Red Onion Chips 40gr, 207 kcal	£2.50

Basket

Chips basket	
Please select three chips' packs of your choice	£6.50

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All prices include VAT at the current rate.



