



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

Hotel Café Royal makes effort to comply with dietary requirements of our guests. If you have a food allergy or special requirements, please inform a member of the team prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT at the current rate.

INCLUSIVE CONTINENTAL BREAKFAST

Served from 6:00am to 11:00am

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 (v)
With homemade granola or 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 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

Poached eggs on avocado toast (v) /260Kcal

Two boiled eggs and soldiers (v) /280Kcal

Scrambled eggs with smoked salmon /340Kcal

Omelette

With your choice of cheese, ham, onion, mushroom or tomato filling /512Kcal

Eggs Benedict

Poached eggs, English muffins, roasted ham and Hollandaise sauce /733Kcal

Eggs Florentine (v)

Poached eggs, English muffins, spinach and Hollandaise sauce /590Kcal

Eggs Royal

Poached eggs, English muffins, Scottish smoked salmon and Hollandaise sauce /690Kcal

Buttermilk pancakes (v)

With mixed berries /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.

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

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INCLUSIVE VEGAN BREAKFAST

Served from 6:00am to 11:00am

Plant-based croissant (2 units) (vg) /193Kcal

With assorted jams /1110Kcal

Seasonal fruit plate (vg)

Freshly cut selection of seasonal fruit /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

Seeded spelt sourdough, crushed avocado

Poached eggs, and light chimichurri sauce /461Kcal
add feta £4 /132Kcal

Two boiled eggs (v)

With soldiers /280Kcal

Scrambled eggs

Smoked salmon /340Kcal

Omelette

With your choice of cheese, ham, onion, mushroom or tomato filling /512Kcal

Eggs Benedict

Poached eggs, English muffins, roasted ham and Hollandaise sauce /733Kcal

Eggs Florentine (v)

Poached eggs, English muffins, spinach and Hollandaise sauce /590Kcal

Eggs Royal

Poached eggs, English muffins, Scottish smoked salmon and Hollandaise sauce /690Kcal

Buttermilk pancakes (v)

Mixed berries /630Kcal

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BREAKFAST À LA CARTE

Served from 6:00am to 11:00am

Greek yoghurt (v) £14

With homemade granola or 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

Seasonal fruit plate (vg) £14

Freshly cut selection of seasonal fruit /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

Omelette £20

With your choice of cheese, ham, onion, mushroom or tomato filling /512Kcal

Egg Cocotte Shakshuka £20

With sourdough toast /463Kcal + 83Kcal for bread

Seeded spelt sourdough, crushed avocado £20

Poached eggs, and light chimichurri sauce /461Kcal
add feta £4 /132Kcal

Truffled comté toast £28

Poached egg, and hollandaise /695Kcal

French toast £24

Baby banana, berries, caramel sauce, and mint /361Kcal

Buttermilk pancakes (v) £20

Mixed berries /630Kcal

Waffles (v) £20

Mixed berries, maple syrup /450Kcal

Cheese plate £25

Selection of pasteurised and unpasteurised British
cheeses with crackers /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

Seasonal fruit plate (vg) £14

Freshly cut selection of seasonal fruit /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 /115Kcal

ABC Juice /109Kcal

Ginger Shot /34Kcal

Pickle Shot /36Kcal

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

Hot Chocolate /150Kcal £8

Tea £6

English breakfast /2Kcal

Earl Grey /2Kcal

Jade green tips /2.5Kcal

Fresh mint /2.4Kcal

Silver needle /2Kcal

Lemon verbena /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 yogurt /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 yogurt /300Kcal

Pancakes (v) £7
Maple Syrup /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, basil /50Kcal

Tuna Tartare £21

Avocado, rocket, lemon zest, micro parsley /320Kcal

Steak Tartare £24

With gherkins, capers, Tabasco, Worcester sauce, egg yolk
and grilled sourdough/270Kcal

Burrata and Tomatoes (v) £22

Provence heritage tomato, basil oil, taggiasca olives /360Kcal

Smoked salmon £24

Light citrus cream, blinis and Keta caviar /190Kcal

Avocado (vg) £14

Lemon gel, puffed rice, pomegranate /220Kcal

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Salads

Roasted Beets £32

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

Baby gem 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

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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 mayonnaise
served with French fries /683Kcal

Chicken Katsu sando £26

Breadcrumbs chicken breast, Chinese cabbage slaw and yuzu mayonnaise /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**

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Small Plates

Buttermilk fried chicken bites £18
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 platter £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

Grill Cornish Seabass £44

With roasted vegetables and salsa verde /386Kcal

Baked Fillet of Var Salmon £38

Mustard and honey dressing, with fennel salad /328Kcal

Vegetable Thai curry (vg) £28

Served with fragrant jasmine rice /320Kcal

Fish and chips £32

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

Fillet Steak from the Glenarm Estate £62

Choose one side to add as garnish /270Kcal

Grilled chicken breast £34

Choose one side to add as garnish /270Kcal

Sirloin Steak from the Glenarm Estate £46

Choose one side to add as garnish /660Kcal

— Sauces | Choice of one sauce —

Béarnaise, peppercorn, red wine jus

Truffle Risotto £48

With mushrooms./640Kcal

Sides £10

Triple cooked chips /350Kcal, French fries /365Kcal mash potato /237Kcal,
mixed leaf salad /200Kcal, sautéed spinach /200Kcal,
tenderstem broccoli /240Kcal

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ALL DAY DINING

Served from 12:00pm to 10:30pm

Pasta and Pizza

Tagliatelle alla Bolognese £28

Bolognese style ragù, Parmigiano /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

Seasonal fruit tartlet £14

Vanilla cream, fruit compote /472Kcal

Rice pudding (vg) £14

Caramelised banana, tonka bean, passion fruit /169Kcal

Chocolate moelleux £14

Vanilla-salted caramel ice cream, toasted pecan /495Kcal

Selection of ice creams £14

Vanilla, chocolate, salted caramel, pistachio /270Kcal

Selection of sorbets (vg) £14

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 cod 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) £8

Vanilla, chocolate, salted caramel, pistachio /270Kcal

Selection of sorbets (vg) £8

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” £15

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

Classic Basque burnt cheesecake (v) £12

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 £9

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

Avocado (vg) £14

Lemon gel, puffed rice, pomegranate /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

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Champagne and Sparkling Wines

	125ml	Bottle
N.V. JCB No 21, Crémant de Bourgogne, FRA	£13	£70
N.V. Rathfinny Estate, Classic Cuvée, Brut, ENG	£19.5	£110
N.V. Veuve Clicquot, Yellow Label, Brut, FRA	£24	£130
2012 Veuve Clicquot, La Grande Dame, Brut FRA		£800
N.V. Ruinart, Brut, FRA		£180
N.V. Ruinart, Blanc de Blancs, Brut. FRA		£270
2013 Dom Pérignon, FRA		£695
N.V. Veuve Clicquot, Brut Rosé, FRA	£31	£170
N.V. Ruinart, Brut Rosé, FRA		£300

White Wine

	125ml	Bottle
2022 Gavi di Gavi, Terre Antiche, Italy	£12	£66
2021 Gruner Veltliner 'Heideboden' Weingut Nittnaus, Burgernland, Austria	£12	£66
2023 Riesling Dreissigacker Trocken, Rheinhessen, Germany	£13	£70
2022 Muscadet 'Confluentia', Château du Coing de Saint Fiacre, Loire, France	£11	£63
2022 Chardonnay, Mercurey 1er Cru La Mission Monopole, Burgundy, France	£30	£205
2021 Sauvignon Blanc, Cloudy Bay, NZ		£95
2021 Chablis, 1er Cru Les Vaudevey, Domaine Laroche, FRA		£160

Red Wine

	125ml	Bottle
2019 Bordeaux Supérieur, Château des Antonins, FRA	£12	£60
2022 Malbec 'Terroir' Luján de Cuyo, Altos Las Hormigas, ARG	£15	£80
2020 Bourgogne Pinot Noir, Domaine des Moirots, FRA	£15	£82
2021 Zinfandel, Old Vines Seghesio, USA	£35	£190
2020/2021 Chateaufeuf-du-Pape, Les Sinards, Rhone Valley, FRA		£148
2021 Cabernet Sauvignon, Pine Ridge, Napa Valley, USA		£240
2016 Tinta de Toro, Bodega Numanthia, ESP		£230

Rosé Wine

	125ml	Bottle
2023 Whispering Angel, Château d'Esclans, FRA	£14	£78
2022 Rock Angel, Château d'Esclans, FRA		£89
2022 Garrus, Château d'Esclans, FRA		£395
2023 Château Minuty, Rosé et Or, Rosé, FRA	£17	£95
2023 Château Minuty, Prestige, FRA		£85

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	100ml	Bottle
Donnafugata, "Karbir" Moscato Di Pantelleria, ITA	£24	£130

Non Alcoholic Bubbles	125ml	Bottle
French Bloom, Le Blanc, 0% Alcohol, FRA	£18.5	£100
French Bloom, Le Rosé, 0% Alcohol, FRA	£19	£105

Beers and Ciders	330ml
Lucky Saint unfiltered low alcohol lager 0.5%	£8
Peroni Red 4.7%	£10
Noam Bavarian lager 5.2%	£10

Soft Drinks	275ml
Fever Tree Sparkling Sicilian lemonade / 96Kcal	£7
Fever Tree Cloudy British apple mint / 50Kcal	£7
Fever Tree sparkling raspberry lemonade / 55Kcal	£7

200ml	
Fever Tree tonic water / 30Kcal / light tonic water / 30Kcal	£6
Fever Tree soda water / 32Kcal	£6
Fever Tree lemonade / 36Kcal	£6
Coke / 78Kcal / Diet Coke / 1Kcal	£6

Fresh Juices	200ml
Grapefruit / 96Kcal	£9
Orange / 112Kcal	£9
Carrot / 94Kcal	£9
Apple / 150Kcal	£9
Green / 115Kcal	£9
ABC Juice / 109Kcal	£9
Ginger Shot / 34Kcal	£9
Pickle Shot / 36Kcal	£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

Don Fulano Reposado 40%	£18
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

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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
El Dorado 21yo Guyana 40%	£25
Ron Zacapa Centenario XO Guatemala 40%	£35

Whisky	50ml
Blended Scotch	
Johnnie Walker Gold 40%	£17
Chivas 18yo 40%	£25
Compass Box Hedonism 43%	£26
Johnnie Walker Blue 40%	£60
Single Malt – Lowland	
Auchentoshan Three Wood 43%	£18
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
Glenfarclas 21yo 43%	£30
Single Malt – Campbeltown	
Glen Scotia 18yo 46%	£27
Single Malt – Island	
Scapa Glansa 40%	£16
Highland Park 18yo 43%	£35
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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LONDON