



ROYAL GARDEN HOTEL
LONDON

In Room Dining Food Menu 24 hours

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

Our In Room Dining team have 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 – 11:00

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

* Inclusive breakfast room packages have English Breakfast included; a supplementary charge 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 chili (V)(H) <i>382kcal</i>	£15.00
Three egg omelette With your choice of fillings: ham, peppers, onions, spinach, cheese, chili, tomato, mushrooms <i>282kcal</i>	£13.50
Egg white omelette With your choice of fillings: ham, peppers, onions, spinach, cheese, chili, tomato, mushrooms <i>180kcal</i>	£14.50
Shakshouka baked eggs with cumin spiced tomato sauce, onion, chili and pitta bread (V)(H) <i>653kcal</i>	£15.00
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>550kcal</i>	£19.50

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In Room Dining Classics 11:00 – 22:00

Starters and Salads

Tomato soup with basil pesto (Ve)(H) 81kcal	£9.50
Lentil and cumin soup with chili oil (Ve)(H) 224kcal	£11.50
Forman's smoked salmon with caper berries and horseradish cream (H) 588kcal	£17.50
Heritage tomato salad, mozzarella, balsamic (V)(H) 218kcal	£14.50
Arabic mezze platter (H) 317kcal	£21.50
Hummus with pitta bread (H) 235kcal	£8.00
Moutabel (H) 162kcal	£8.00
Labneh (H) 147kcal	£8.00
Tabouleh with pickles (H) 132kcal	£8.00

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 chicken, walnuts, pesto and Parmesan (H) 669kcal	£18.50
Grilled 752kcal or fried chicken 652kcal burger, red onion, lettuce, pickles and homemade skin on French fries (H) 652kcal (Add bacon £1.50 Add cheese £1.50)	£21.00
Grilled club sandwich With bacon, egg, tomato, chicken, lettuce, mayonnaise and avocado, served as a wrap, or on white or brown bread 760kcal	£16.00
Chicken or lamb biryani 680kcal / 820kcal (H)	£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 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>350kcal</i>	£24.00
Nasi goreng with prawns, chicken and fried egg (H) <i>379kcal</i>	£24.00
Char kway teow <i>525kcal</i>	£24.00

Side Dishes

Homemade skin on French fries (H) <i>200kcal</i>	£6.00
Mixed salad (H) <i>28kcal</i>	£6.00
Heritage tomato salad (H) <i>45kcal</i>	£6.00
Steamed rice (H) <i>82kcal</i>	£6.00
Mixed vegetables (H) <i>36kcal</i>	£6.00

Desserts

Origin Signature English custard tart with elderflower crème fraîche (V)(H) <i>681kcal</i>	£9.00
Crunchy hazelnut and dark chocolate ganache, Guinness ice cream (Ve) <i>514kcal</i>	£9.00
Honey and banana crème brûlée, sea buckthorn sorbet <i>380kcal</i> (H)	£9.00
Warm carrot and walnut cake, lime toffee sauce, cream cheese and ginger ice cream (V)(H) <i>696kcal</i>	£9.00
English cheese plate with apricot and ginger preserve, charcoal biscuits, cranberry and raisin biscuits (H) <i>600kcal</i>	£12.50

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K E N S I N G T O N

Bar Snacks 11:00-22:00

Piano sliders - 3 mini beef burgers glazed with cheese, tomato chutney and chili 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
Fried potatoes, plant-based sesame dip (Ve)(H) <i>538kcal</i>	£5.00
Maple glazed Scotsfield pork doughnuts <i>847kcal</i>	£7.50
Skin on hand cut chips with Parmesan and bacon <i>260kcal</i>	£5.00
Homemade skin on chips (Ve)(H) <i>150kcal</i>	£5.00
Spiced cauliflower fritters chili mayonnaise (V)(H) <i>260kcal</i>	£8.00
Chicken satay with peanut sauce (H) <i>194kcal</i>	£10.00
Salt and pepper prawns with sweet chili (H) <i>320kcal</i>	£12.50
English cheese plate with apricot and ginger preserve, charcoal biscuits, cranberry and raisin biscuits (H) <i>600kcal</i>	£12.50

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
Courgette, marinated anchovies, basil, capers, fresh garlic, mozzarella and tomato (H) <i>1096kcal</i>	£14.50
Marinated artichoke, red onion, vegan feta, vegan 'nduja, rocket and tomato sauce (Ve)(H) <i>1069kcal</i>	£14.50

****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	£28.00

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 645kcal (Add bacon £1.50 Add cheese £1.50)	£21.00
Plant-based burger, sweet pickled cucumber, homemade skin on French fries (H) 542kcal	£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>29kcal</i>	£24.00
Steamed vegetarian dim sum platter (V) <i>195kcal</i>	£24.00
Shredded bonito flakes chili spiced crispy tofu <i>332kcal</i>	£19.00

Main Courses

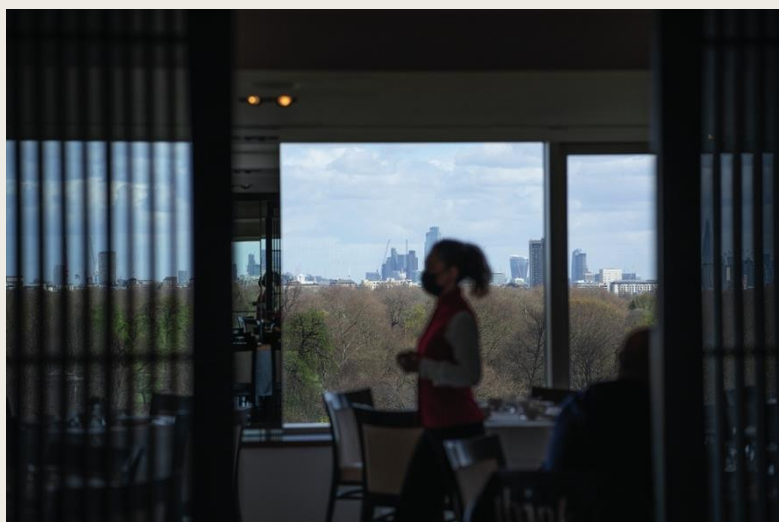
Native lobster bi feng tang style deep-fried with garlic and dried chili <i>1286kcal</i>	£92.00
Roasted rack of spiced lamb with cumin <i>1375kcal</i>	£55.00
Roasted Alaskan black cod fillet in shacha sauce <i>359kcal</i>	£55.00
Sautéed gong bao king prawns with cashew nuts and Sichuan dried chili <i>1112kcal</i>	£38.00
Diced sirloin of beef with black pepper sauce <i>687kcal</i>	£37.00

Rice and Noodles

Ying yang fried crispy rice with scallops in XO sauce <i>587kcal</i>	£22.00
Stir fried rice vermicelli with shredded chicken in XO sauce <i>1254kcal</i>	£20.00
Stir fried egg noodles with king prawns <i>1253kcal</i>	£20.00

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Children's Menu

Breakfast

American pancakes 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
Mini chicken fillet burger with French fries (H) <i>323kcal</i>	£11.50
Pizza Margherita (V)(H) <i>458kcal</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 chili 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	£21.50
Hummus, moutabel, labneh and tabouleh with pickles and pitta bread (V)(H) <i>317kcal</i>	
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>645kcal</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>652kcal</i> (Add bacon £1.50 Add cheese £1.50)	£21.00
Plant-based burger, sweet pickled cucumber, homemade skin on French fries (H) <i>542kcal</i>	£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 <i>760kcal</i>	
Grilled, marinated baby chicken served with Arabic rice, onions and tomato (H) <i>1268kcal</i>	£38.00
Chicken or lamb biryani (H) <i>680kcal / 820kcal</i>	£26.00

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All 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
Courgette, marinated anchovies, basil, capers, fresh garlic, mozzarella and tomato (H) <i>1096kcal</i>	£14.50
Marinated artichoke, red onion, vegan feta, vegan 'nduja, rocket and tomato sauce (Ve)(H) <i>1069kcal</i>	£14.50

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

Desserts

Origin Signature English custard tart with elderflower crème fraîche (V)(H) <i>681kcal</i>	£9.00
Crunchy hazelnut and dark chocolate ganache, Guinness ice cream (Ve) <i>514kcal</i>	£9.00
Selection of ice cream and sorbet (V)(H) <i>500kcal</i>	£7.50

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Beverage List

Cold Drinks

Water

330ml

750ml

Blenheim Palace Still Water

£3.00

£4.50

Blenheim Palace Sparkling

£3.00

£4.50

Soft Drinks

200ml

Coca-Cola *86 kcal*

£4.50

Diet Coke *0kcal*

£4.50

Fevertree Lemonade *35kcal*

£4.50

Fevertree Tonic *70kcal*

£4.50

Fevertree Aromatic Tonic *37kcal*

£4.50

Fevertree Mediterranean Tonic *70kcal*

£4.50

Fevertree Slim line Tonic *30kcal*

£4.50

Fevertree Ginger Ale *70kcal*

£4.50

Fevertree Ginger Beer *80kcal*

£4.50

Fevertree Soda *0kcal*

£4.50

Juice

200ml

Grapefruit *96kcal*

£5.00

Tomato *42kcal*

£5.00

Pineapple *133kcal*

£5.00

Apple *117kcal*

£5.00

Cranberry *117kcal*

£5.50

Freshly squeezed orange juice *112kcal*

£6.00

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

Tea

English breakfast <i>1kcal</i>	£5.00
Earl Grey <i>1kcal</i>	£5.00
Red Berry and Flower <i>2kcal</i>	£4.75
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 Rose, Italy	£12.00	£55.00
Champagne Théophile Roederer Brut NV	£19.00	£85.00
Rathfinny Rose, 2018, England	£17.00	£86.00

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

White by the glass

	<u>175ml</u>	<u>Bottle</u>
Chardonnay, Vigne Pays d'Oc, France	£10.00	£42.00
Mahi Sauvignon Blanc, Marlborough, New Zealand	£12.00	£55.00
Rathfinny Cradle Valley White, 2018, Surrey England	£10.00	£42.00
Ken Forrester Reserve Chenin Blanc, South Africa	£12.00	£54.00

Red by the glass

	<u>175ml</u>	<u>Bottle</u>
Les Peyrautins, Pinot Noir, Pays d'Oc, France, 2020	£12.00	£48.00
Merlot, Vigne Pays d'Oc, France	£10.00	£42.00
Six Poets Cabernet Sauvignon, California, USA, 2020	£12.00	£48.00
Marques De Burgos, Roble Ribera del Duero, Spain	£12.00	£48.00

Rosé Wine

	<u>175ml</u>	<u>Bottle</u>
Granache Gris, Granache Noir, Cinsault		
Granache Rose IGP Pays D'Oc, France 2022	£10.50	£42.00
Pinot noir		
Miraval "Studio" Rose Cote de Provence, France 2023	£14.00	£56.00
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, 2018, England	£65.00
Bolney Classic Cuvée, West Sussex, NV, England	£82.00
Furleigh Estate, Dorset, Rosé NV, England	£78.00
Rathfinny Blanc de Blanc, 2018, England	£100.00
Harrow & Hope Blanc de Blancs, England	£110.00
Rathfinny Blanc de Noir, 2018, England	£112.00
Furleigh Estate, Dorset, Blanc de Noirs, England	£83.00
Champagne Dom Pérignon	£398.00
Champagne Louis Roederer, Collection, NV	£150.00
Champagne Louis Roederer Cristal Brut	£428.00
Champagne Louis Roederer Vintage Rosé Brut	£159.00
Champagne Laurent Perrier Rose, NV	£185.00

Please ask the server about the available vintages

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White by the bottle

	<u>Bottle</u>
Pinot Gris or Pinot Grigio	
Rathfinny Cradle Valley White, 2018, Surrey England	£42.00
100% Pinot Gris Exclusivity of Origin Kensington	
Pinot Grigio, Alpha Zeta "P", Italy, 2023	£46.00
Chardonnay	
Saint-Véran, Domaine Michel Chavet & Fils, France	£55.00
Chablis Frevre Fevre, Nathalie Gilles, France	£69.00
Mercurey Blanc 'Clos Rochette' Monopole, 2020, France	£90.00
Sauvignon Blanc	
Mahi Sauvignon Blanc, Marlborough, New Zealand	£55.00
Sancerre, Pascal Jolivet, France	£95.00
Pouilly Fumé "Les Berthiers", Claude Michot, St Andelain, 2019, Fr	£85.00
Picpoul	
Picpoul de Pinet "Duc de Morny", Cave de L'Ormarine, France	£46.00
Pinot Blanc	
Kritt Pinot Blanc, Biodynamic , Famille Kreydenweiss, France	£75.00
Stopham Estate Pinot Blanc, Surrey, England	£70.00
Turbiana	
Tommasi Lugana Le Fornaci, Italy, 2022	£51.00
Cortese	
Gavi Bricco Battistina, Piemonte, Italy	£55.00
Gewurztraminer	
Schlumberger Gewurztraminer Les Princes Abbes, 2021, France	£92.00
Grüner Veltliner	
Grüner Veltliner Zöbinger Gaisberg, P Schweiger, Austria	£68.00
Albariño	
Vionta Albariño, Bodegas Vionta, Rias Baixas, 2020, Spain	£42.00
Vermentino	
Belguardo Vermentino "V", Superiore, 2021, Italy	£99.00
Riesling	
Firestone Riesling, Central Coast, California, USA	£58.00
Chenin Blanc	
War Horse Chenin Blanc, Stellenbosch, 2021, South Africa	£48.00

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Ribolla Gialla

Attems Trebes Ribolla Gialla 2020, Italy £90.00

Falanghina

Paternoster Vulcanico Falanghina, 2021, Italy £49.00

Sauvignon Blanc-Semillion

Château Graille Lacoste Graves, France £52.00

Verdejo-Sauvignon Blanc

"K" Naia Verdejo, Rueda, Spain £48.00

Godello, Treixadura

Rafael Palacios "Louro Do Bolo", Valdeorras, Galicia, Spain, 2022 £85.00

Torrentes Riesling

Amalaya, Argentina £52.00

Red by the bottle

Bottle

Cabernet Franc

Château de Villeneuve Saumur Champigny, organic, 2019, France £50.00

Pinot Noir

Pinot Noir Alsace Domaine Sorg Eguisheim, 2020, France £69.00

Bourgogne pinot noir "Les Ursuline", Burgundy, 2022 France £91.00

Mahi Pinot Noir, Marlborough, New Zealand £70.00

Syrah

Maison Les Alexandrins Crozes-Hermitage, Rhone, 2021, France £89.00

Barbera

Barbera D'Alba, Rocche Costamagna, 2019, Piedmont £64.00

Sangiovese

Casisano Brunello Riserva Colombaiolo 2015, Italy £145.00

Poggiotondo Chianti Organic, 2021, Italy £58.00

Nebbiolo

Barolo, Rocche Costamagna, 2017, Piedmont £118.00

Tempranillo

El Coto, Rioja Crianza, Rioja, 2020, Spain £45.00

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Monastrell	
Castano, Organic Monastrell, Yecla, Spain	£46.00
Malbec	
Amalaya, Salta, Argentina	£48.00
Zinfandel (Primitivo Clone)	
Ridge East Bench, Zinfandel, California, USA	£125.00
Primitivo	
Masseria Surani Primitivo Heracles 2020, Italy	£51.00
Shiraz Viogner	
Willunga 100, Maclaren Vale, Australia	£48.00
Mouvedre, Carignan, Granache, Syrah	
Vacqueyras V/VG Domaine des Genêts, 2017/2018, France	£66.00
Granache, Syrah	
Famille Perrin "Nature", Cotes du Rhone, Organic, 2021, France	£62.00
Cab Sauvignon, Merlot, Petit Verdot, Cab Franc	
Château La Tour de By, Cru Bourgeois, Médoc, 2015, France	£73.50
Merlot, Cabernet Franc, Cab Sauvignon	
Château Roudier, Montagne Saint-Emilion, France	£68.00
Cabernet, Tanat	
Château Montus Madiran Alain Brumont 2015, France	£97.00
Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca	
Casa Ferreirinha " Vinha Grande" Douro Tinto, 2021, Portugal	£58.00
Sangiovese, Canaiolo	
Tenuta Valdipiatta, Vino Nobile di Montepulciano, Tuscany, 2019	£91.00
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	£35.00
Rioja Crianza Don Jacobo, Spain	£19.00
Domaine de L'Espigouette Côtes du Rhône, France	£24.00

White

Sancerre Blanc Pascal Jolivet, France	£37.00
Chablis 1er Cru, Vau Ligneau, Hemelin, France	£51.00

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
Meantime Prime Pale, Greenwich	4.3%	£7.50
Five Points Railway Porter, Hackney	4.8%	£7.50
Five Points American Pale Ale, Hackney	4.2%	£7.50

Cyder

	ABV	330ml
Aspall Draught Cyder, Suffolk	5.5%	£7.50
Selection of ten beers of your choice		£60.00

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Spirits

Gin	ABV	50ml	Bottle With 12 Mixers
Bombay sapphire	40.0%	£11.00	£150.00
Tanqueray 10	47.3%	£13.50	£195.00
Hendrick's	41.1%	£13.00	£180.00

Vodka	ABV	50ml	Bottle With 12 Mixers
Tito's Gluten Free	37.5%	£11.00	£150.00
Grey Goose	40.0%	£12.50	£175.00
Belvedere	40.0%	£12.00	£170.00

Whisky	ABV	50ml	Bottle With 12 Mixers
Johnnie Walker Black Label	40.0%	£11.00	£150.00
Glenfiddich	40.0%	£13.00	£180.00
Jack Daniels Single Barrell	40.0%	£13.00	£180.00
Johnnie Walker Blue Label	43.0%	£55.00	£450.00

Brandies	ABV	50ml	Bottle With 12 Mixers
Burnt Faith, London	40.0%	£12.50	£175.00
Remi Martin VSOP	40.0%	£14.00	£200.00

Rum	ABV	50ml	Bottle With 12 Mixers
Bacardi Carta Blanca	40.0%	£11.00	£150.00
Havana Club 7	40.0%	£14.00	£200.00

All spirits are available in 25ml measure

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Non-Alcoholic

Jukes

Thoughtfully inclusive, Jukes is a planet friendly organic apple cider-based drinks, made with all-natural ingredients. It is alcohol-free, vegan, gluten free and halal with less than 17 calories and 3.5g of natural sugar per 100ml serving.

Bottle

JUKES 1 - THE CLASSIC WHITE 16 kcal per serve £12.00

Classic White: Citrus & herbal

A fragrant drink with a full flavour on the palate and, crucially a long, tart, lemon zest-tinged finish.

Pair with: Seafood, salads, charcuterie, canapes

JUKES 2 - THE BRIGHT RED 10 kcal per serve £12.00

Bright Red: Red fruits & smoky

Jukes 2 draws its inspiration from the vast panoply of lighter red wines which match so well to the dishes drawn from a classic Autumnal kitchen

Pair with: Grilled meats, stews, mushrooms risotto

JUKES 6 - THE DARK RED 17 kcal per serve £12.00

Dark Red: Fruity, spicy & deep

Layers of complexity are introduced thanks to the red fruit, raspberries, strawberries and plums which give an extra dimension and depth of flavour

Pair with: Grilled meats, stews, mushrooms risotto

JUKES 8 - THE ROSÉ 13 kcal per serve

£12.00

Rosé: Aromatic & refreshing

This rosé wine alternative evokes the flavours of the wild Provençal countryside and the Mediterranean coastline through a delicate layering of fruit, vegetables, herbs and spices

Pair with: Seafood, salads, charcuterie, canapés

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Beers No alcohol

	ABV	330ml
Nirvana Helles Lager (Ve) 66 kcal	0.3%	£6.50
Nirvana Traditional Pale Ale (Ve) 49.9 kcal	0.0%	£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.

	<u>150ml</u>	<u>Bottle</u>
Wild Idol, Alcohol Free Sparkling White 24kcal	£14.00	£55.00
Wild Idol, Alcohol Free Sparkling Rose 25kcal	£14.00	£55.00

ALCOHOL FREE SPARKLING TEA

200ml bottle

Saicho Darjeeling, sparkling cold brewed tea 17kcal £15.00

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 £15.00

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 £15.00

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

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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
M&M's Crunchy Peanut 125gr, 519 kcal	£3.50
Haribo Starmix Handy Pack 42gr, 138 kcal	£3.50
KP Original Salted Peanuts 50gr, 307 kcal	£4.00
Mars bar 51gr, 225 kcal	£3.50
Snickers bar 48gr, 238 kcal	£3.50
Skittles Fruits Bag 45gr, 179 kcal	£3.50

Basket

Chips basket	
Please select three chips' packs of your choice	£6.50
Full basket - one of each of the minibar snacks	£20.00
Savoury selection- three chips of your choice and one pack of salted peanuts	£10.00
Sweet selection- one of each M&M's Crunchy Peanuts, Haribo Starmix Handy Pack, Mars bar, Snickers bar and Skittles Fruits Bag	£12.00

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

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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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