



ROYAL GARDEN HOTEL  
LONDON

## **In Room Dining Spring 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 – 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 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
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 12:00 – 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 (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	£21.00
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) 652kcal (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 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 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

Honey and violet cream, blueberry curd with honeycomb ice cream (H) <i>511kcal</i>	£7.00
Chocolate and hazelnut mousse with grapefruit, chilli sorbet (H) <i>639kcal</i>	£7.00
Pink rhubarb and spiced orange sphere, clotted cream ice cream <i>390kcal</i>	£7.00
Lemon and wild nettle cake, almonds, ginger cookie (Ve)(H) <i>273kcal</i>	£7.00
English cheese plate with apricot and ginger preserve, charcoal biscuits, cranberry and raisin biscuits (H) <i>600kcal</i>	£10.00

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## Bar Snacks 12:00-22:00

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
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>	£10.00

## 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	£24.00

## 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 <b>(Add bacon £1.50    Add cheese £1.50)</b>	£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
Poached prawn dumplings in Sichuan chili oil * <i>223 kcal</i>	£15.00
Sweet corn soup with blue swimmer crab meat <i>426 kcal</i>	£16.50
Deep-fried crispy squid with salt, pepper, spring onion, dried chili and garlic * <i>491 kcal</i>	£21.00

### Main Courses

Native lobster bi feng tang style deep-fried with garlic and dried chilli <i>1286kcal</i>	£96.00
Roasted rack of spiced lamb with cumin <i>1375kcal</i>	£56.00
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>	£38.00

### 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) 789kcal	£7.50
Two boiled eggs with soldiers (H) 345kcal	£7.50
Poached eggs on toast with guacamole (H) 342kcal	£7.50
Scrambled eggs on toast (H) 305kcal	£7.50
Beans on toast (H) 315kcal	£7.50

## Lunch and Dinner

Crunchy vegetable sticks with hummus, tomato salsa and guacamole (V)(H) 197kcal	£11.50
Spaghetti Bolognese 259kcal	£11.50
Penne pasta with tomato sauce and fresh Parmesan (H) 237kcal	£11.50
Mini beef sliders with French fries 357kcal	£11.50
Mini chicken fillet burger with French fries (H) 323kcal	£11.50
Chicken strips with French fries (H) 390kcal	£11.50

## Desserts

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

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## Night Menu 22:00 - 06.00

### Starters and Mains

Tomato soup with basil pesto (Ve) (H) 81kcal	£9.50
Lentil and cumin soup with chili oil (Ve)(H) 224kcal	£11.50
Origin Caesar salad with grilled Norfolk chicken (H) 504kcal	£15.00
Forman's smoked salmon with caper berries and horseradish cream (H) 588kcal	£17.50
Arabic mezze platter	£21.50
Hummus, moutabel, labneh, and tabouleh with pickles and pitta bread (V)(H) 317kcal	
Traditional cod and chips with mushy peas and tartare sauce (H) 809kcal	£21.00
Spaghetti Bolognese with fresh grated Parmesan 712kcal	£18.50
Penne with sun blushed tomato and fresh basil (V)(H) 521kcal	£16.50
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
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
Plant-based burger, sweet pickled cucumber, homemade skin on French fries (H) 542kcal	£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	
Grilled, marinated baby chicken served with Arabic rice, onions and tomato (H) 1268kcal	£38.00
Chicken biryani (H) 680kcal	£26.00

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### Piano Bar Pizzas:

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

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

### Desserts

Chocolate and hazelnut mousse with grapefruit, chilli sorbet (H) 639kcal	£7.00
Lemon and wild nettle cake, almonds, ginger cookie (Ve)(H) 273kcal	£7.00
Selection of ice cream and sorbet (V)(H) 500kcal	£7.50

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# Beverage List

## Cold Drinks

### Water

330ml

750ml

Kingsdown Still Water

£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 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

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	£20.50	£90.00
Rathfinny Rose, 2018, England	£21.00	£100.00

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>
Rathfinny Pinot Gris Cradle Valley, 2023, England	£11.00	£43.00
Mahi Sauvignon Blanc, Marlborough, New Zealand	£12.00	£55.00
Demaine des Anges Chablis, 2022, France	£14.50	£69.00
Spier Seaward Chenin Blanc, 2021, South Africa	£11.00	£43.00

## Red by the glass

	<u>175ml</u>	<u>Bottle</u>
Les Peyrautins, Pinot Noir, Pays d'Oc, France, 2020	£12.00	£48.00
Amalaya, Malbec, Salta, Argentina	£12.00	£48.00
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>
<b>Granache Gris, Granache Noir, Cinsault</b>		
Granache Rose IGP Pays D'Oc, France 2022	£10.50	£42.00
<b>Pinot noir</b>		
Antinori Calafuria Negroamaro Tormaresca, Italy 2023		£72.00
<b>Pinot noir</b>		
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 Cuvee Brut, 2019, <b>East Sussex</b>	£89.00
Bolney Classic Cuvée, NV, <b>West Sussex</b>	£86.00
Bolney Cuvée Rosé, NV, <b>West Sussex</b>	£100.00
Furleigh Estate, Rose NV, <b>Dorset</b>	£85.00
Rathfinny Rose, 2019, <b>East Sussex</b>	£100.00
"Corallian" Classic Cuvee, Langham, Brut NV, <b>Dorset</b>	£100.00
Candover Brook (42 months lees ageing) Nv Brut, <b>Hampshire</b>	£110.00
Candover Brook (36 months lees ageing) Nv Rose, <b>Hampshire</b>	£110.00
Rathfinny Blanc de Blanc, 2018, <b>East Sussex</b>	£110.00
Harrow & Hope Blanc de Blancs, <b>Buckinghamshire</b>	£130.00
Rathfinny Blanc de Noir, 2018, <b>East Sussex</b>	£135.00
Furleigh Estate, Blanc de Noirs, <b>Dorset</b>	£85.00
Louis Roederer, NV	£165.00
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 Rose	£199.00
Krug, NV Brut	£275.00

Please ask the server about the available vintages

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## White by the bottle

	<u>Bottle</u>
<b>Pinot Gris or Pinot Grigio</b>	
Pinot Grigio, Alpha Zeta "P", Italy, 2023	£46.00
<b>Chardonnay</b>	
Saint-Véran, Domaine Michel Chavet & Fils, France	£55.00
Bolney Chardonnay, 2022, <b>West Sussex</b>	£56.00
Mercurey Blanc 'Clos Rochette' Monopole, 2020, France	£90.00
"KC1" Kits Coty, Whitewolfe Estate 2022, <b>Kent</b>	£120.00
"KC2" Kits Coty, Whitewolfe Estate 2022, <b>Kent</b>	£120.00
<b>Sauvignon Blanc</b>	
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
<b>Picpoul</b>	
Picpoul de Pinet "Duc de Morny", Cave de L'Ormarine, France	£46.00
<b>Pinot Blanc</b>	
Stopham Estate Pinot Blanc, Surrey, England	£70.00
<b>Turbiana</b>	
Tommasi Lugana Le Fornaci, Italy, 2022	£51.00
<b>Riesling</b>	
Grunhouse Maximin Mosel Riesling, Germany	£59.00
<b>Chenin Blanc</b>	
War Horse Chenin Blanc, Stellenbosch, 2021, South Africa	£48.00
<b>Falanghina</b>	
Paternoster Vulcanico Falanghina, 2021, Italy	£49.00
<b>Verdejo-Sauvignon Blanc</b>	
"K" Naia Verdejo, Rueda, Spain	£48.00
<b>Torrontes Riesling</b>	
Amalaya, Argentina	£52.00
<b>Godello, Treixadura</b>	
Rafael Palacios "Louro Do Bolo", Valdeorras, Galicia, Spain, 2022	£85.00
<b>Ribolla Gialla</b>	
Attems Trebes Ribolla Gialla 2020, Italy	£90.00

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## Red by the bottle

Bottle

### **Cabernet Sauvignon**

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

### **Pinot Noir**

Frunza Pinot Noir, 2022, Romania £43.00

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

### **Sangiovese**

Casisano Brunello Riserva Colombariolo 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

### **Monastrell**

Castano, Organic Monastrell, Yecla, Spain £46.00

### **Nero d'Avola**

Colline delle Rose, Organic, Terre di Vita, DOC, 2023, Italy £46.00

### **Merlot**

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

### **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

### **Merlot, Cabernet Franc, Cab Sauvignon**

Château Roudier, Montagne Saint-Emilion, France £68.00

### **Sangiovese, Canaiolo**

Tenuta Valdiplatta, Vino Nobile di Montepulciano, Tuscany, 2019 £91.00

### **Corvina Veronese, Rondinella, Molinara**

Allegrini Valpolicella, Veneto, 2023, Italy £58.00

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.



## 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
Five Points Railway Porter, Hackney	4.8%	£7.50
Five Points American Pale Ale, Hackney	4.2%	£7.50

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

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

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## Spirits

Gin	ABV	50ml	Bottle With 14 Mixers
Bombay Sapphire	40.0%	£11.00	£154.00
Hendrick's	41.1%	£13.50	£189.00

Vodka	ABV	50ml	Bottle With 14 Mixers
Tito's Gluten Free	37.5%	£11.00	£154.00
Grey Goose	40.0%	£12.50	£175.00
Belvedere	40.0%	£12.00	£168.00

Whisky	ABV	50ml	Bottle With 14 Mixers
Johnnie Walker Black Label	40.0%	£11.00	£150.00
Glenfiddich	40.0%	£13.00	£182.00
Jack Daniels Single Barrell	40.0%	£12.50	£175.00
Johnnie Walker Blue Label	43.0%	£55.00	£450.00

Brandies	ABV	50ml	Bottle With 14 Mixers
Burnt Faith, London	40.0%	£12.50	£175.00
Remi Martin VSOP	40.0%	£14.00	£196.00

Rum	ABV	50ml	Bottle With 14 Mixers
Bacardi Carta Blanca	40.0%	£11.00	£150.00
Havana Club 7	40.0%	£14.00	£196.00

Tequila	ABV	50ml	Bottle With 14 Mixers
Patron Silver	40.0%	£14.50	£203.00

All spirits are available in 25ml measure

**All Bottle are served with 14 mixers of your choice and the savoury selection- three chips of your choice and one pack of salted peanuts**

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## Beers No alcohol

	ABV	330ml
Nirvana Helles Lager (Ve) 66 kcal	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.

	<u>150ml</u>	<u>Bottle</u>
Wild Idol, Naturally Alcohol-Free Sparkling White 24kcal	£11.50	£55.00
Wild Idol, Naturally Alcohol-Free Sparkling Rose 25kcal	£11.50	£55.00

## ALCOHOL FREE SPARKLING TEA

	<u>200ml bottle</u>
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
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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
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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

**Spring special available between 18:00 and 19:00 every day:**

**Bottle of Champagne Théophile Roederer Brut NV with full basket - one of each of the minibar snacks      £90.00**

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