

IN-ROOM DINING

MENU

IN-ROOM DINING IS AVAILABLE 24 HOURS A DAY
YOU CAN CONTACT THE IN-ROOM DINING TEAM BY DIALLING EXTENSION 44.

CLARIDGE'S MAKES EVERY EFFORT TO COMPLY WITH THE DIETARY REQUIREMENTS OF OUR GUESTS. PLEASE NOTIFY US OF YOUR SPECIFIC DIETARY REQUIREMENTS TO ENSURE WE ARE ABLE TO PROVIDE ACCURATE INFORMATION AND ADVICE ON THE INGREDIENTS AND ALLERGENS IN OUR DISHES. AS CLARIDGE'S PREPARES ALL ITS FOOD IN CENTRALISED KITCHENS, ALLERGEN BASED MEALS ARE PREPARED IN THE SAME AREA AS ALLERGEN FREE MEALS, WE CANNOT THEREFORE GUARANTEE ABSOLUTE SEPARATION, AND CANNOT TAKE RESPONSIBILITY FOR ANY ADVERSE REACTION THAT MAY OCCUR. ADULTS REQUIRE AROUND 2,000 KCAL A DAY.

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BREAKFAST

	£	Kcal
ENGLISH	45	782
Burford Brown eggs any style, bacon, sausage, black pudding, grilled tomato, baked beans, sautéed mushrooms		
Claridge's breakfast pastries and toast		
freshly squeezed orange or grapefruit juice		
tea or coffee		
HEALTHY	40	405
poached eggs with courgette, squash, edamame, broccoli		
açaí bowl, winter berries, goji berries, bee pollen, almond		
apple, cucumber, celery juice		
tea or coffee		
VEGETARIAN	40	742
shakshouka style baked eggs with ratatouille and feta		
coconut and chia pudding with Yorkshire rhubarb, vanilla		
Claridge's breakfast pastries and toast		
choice of any juice or smoothie		
tea or coffee		
BAKERY BASKET		
croissant, pain au chocolat, pain au raisin, Danish	15	996
SMOOTHIES		
banana, oat, date, almond	14	185
apple, mango, avocado	14	68
blackberry, goji berry, banana	14	73
SIGNATURE JUICES		
beetroot, apple, carrot, ginger	12	150
apple, cucumber, celery	12	165
clementine, ginger, grapefruit	12	145
BREAKFAST FAVOURITES		
SHAKSHOUKA	24	423
Merguez ratatouille, feta, poached eggs		
CRUSHED AVOCADO	24	265
poached eggs on sourdough		
SEVERN AND WYE SMOKED SALMON	25	258
scrambled eggs		
OMELETTE ARNOLD BENNETT	26	471
poached Scottish haddock, Mornay sauce		
EGGS		
TWO BURFORD BROWN EGGS	14	156
fried, boiled, scrambled or poached		
OMELETTE	23	200
your choice of:		
bacon, tomato, Gruyère, mushroom, onion or spinach		
EGGS BENEDICT, ROYALE OR FLORENTINE	26	728/580/433
bacon, smoked salmon or spinach		
SEASONAL ROOT VEGETABLES	24	321
two poached eggs, courgette, squash, edamame, broccoli		

INDULGENCES

	£	Kcal
BUTTERMILK PANCAKES	22	358
blueberries and maple syrup		
FRENCH TOAST	22	458
caramel sauce and chantilly		
BELGIAN WAFFLES	22	391
mixed berries and maple syrup		

FROM L'EPICERIE

BREAKFAST CROISSANT	22	549
bacon, fried egg, spinach, Gruyère		
SELECTION OF CHARCUTERIE AND CHEESES	30	1054
sunflower bread and baguette		
TOASTED BAGEL	23	731
smoked salmon and cream cheese		

CEREALS, BOWLS, FRUIT

HOMEMADE GRANOLA	12	282
yoghurt, seasonal fruit		
COCONUT AND CHIA PUDDING	12	80
Yorkshire rhubarb, vanilla		
OATMEAL PORRIDGE	12	286
choice of condiments		
BIRCHER MUESLI	14	79
mixed berries and nuts		
AÇAÍ BOWL	14	72
winter berries, goji berries, bee pollen, almond		
FRUIT		
mixed seasonal berries	18	61
mango, pineapple, coconut shavings	19	64

SIDES

bacon	9	215
turkey bacon	9	191
pork sausage	9	170
chicken sausage	9	49
black pudding	9	257
baked beans	9	155
grilled tomato	9	34
sautéed spinach	9	158

COFFEE AND TEA

espresso, ristretto, macchiato	7.5	25
filter coffee, cappuccino, café latte, flat white	8.5	165
Claridge's bespoke blends	8.5	1

LUNCH AND DINNER

SANDWICHES

	£	Kcal
SMOKED SALMON WITH AVOCADO on toasted rye bread	30	642
LOBSTER ROLL butter poached lobster, seafood cocktail sauce, crispy shallot, chives	40	350
CLARIDGE'S CLUB egg, tomato, lettuce, mayonnaise, chicken, bacon, toasted pain de mie	30	897
DORRINGTON HAM AND GRUYÈRE tomato chutney, toasted white bread	28	682
CHICKEN KATSU BURGER katsu sauce, kimchi, pickled cucumber, coriander, French fries	34	789
CLARIDGE'S BEEF BURGER caramelised red onion, Comté, mushroom mayonnaise and French fries	40	1125
add seared foie gras	20	235

SALADS

SALAD NIÇOISE tuna, olives, green beans, potato, quail egg	32	499
CLARIDGE'S CAESAR SALAD anchovies, crispy bacon, parmesan, croutons	28	695
SUPERFOOD SALAD broccoli, avocado, pomegranate, orange	28	562
BURRATA DI PUGLIA SALAD blood orange, quinoa, mint, sorrel	28	483
ADD GRILLED CHICKEN BREAST OR PRAWNS	9	253

SOUPS

CORNISH LOBSTER BISQUE baby courgettes, curry oil	20	410
TOMATO SOUP Datterini tomatoes, basil	18	35
FRENCH ONION SOUP Gruyère and onion brioche	18	117

TO BEGIN

	£	Kcal
SCALLOP CEVICHE	22	170
blood orange, wasabi, coriander		
DORSET CRAB SALAD	22	642
citrus salad, yoghurt, daikon		
CLARIDGE'S FRIED CHICKEN	32	320
lime buffalo yoghurt		
N'DUJA ARANCINI	20	423
parmesan		
OX CHEEK CROQUETTES	21	322
tarragon, pickled cucumber		
CRUDITÉS	20	73
red pepper hummus		
ROASTED HERRITAGE BABY BEETROOT	18	83
lovage and yoghurt		

SEAFOOD

CAVIAR		
condiments and crumpets		
OSCIETRA CAVIAR (30g)	140	202
BELUGA CAVIAR (30g)	295	202
ROCK OYSTERS		
Mignonette sauce		
half dozen	24	150
dozen	48	300

FIRST COURSE

CLARIDGE'S SEAFOOD COCKTAIL	42	256
lobster, crab and Marie Rose sauce		
SEVERN AND WYE SMOKED SALMON	34	376
crème fraîche, mustard seeds and soda bread		
SEARED SCALLOPS	36	371
pine nut, cauliflower, mushroom and cumin		
BEEF TARTARE	32	287
red chicory, pickled quail egg, sorrel, Oscietra caviar		
FOIE GRAS TERRINE	32	222
rhubarb, hazelnut and brioche		
ROASTED QUAIL	32	118
parsnip, sorrel, barley and apple		
JERUSALEM ARTICHOKE SALAD	30	422
pear, grumolo radicchio, mint, endive		

MAIN COURSE

	£	Kcal
CLARIDGE'S LOBSTER RISOTTO	52	730
butter poached lobster, spring onion and samphire		
SEARED MONKFISH	48	782
beluga lentils, chervil root, fennel, sauce caldine		
DOVER SOLE MEUNIÈRE	58	1268
capers and parsley		
CLARIDGE'S CHICKEN PIE	42	925
French beans and mashed potatoes		
ROAST CHICKEN BREAST	45	607
butternut squash, garlic, kale		
BRAISED OX CHEEK	48	496
mashed potato, pickled onion, black truffle		
TOURNEDOS ROSSINI	58	526
fillet of beef, seared foie gras, madeira jus		
CAULIFLOWER	36	156
ponzu, katsu spinach, pine nut and raisin salsa		
ROASTED CELERIAC	36	182
fennel salad with dandelion, roast apple and celeriac sauce		
VEGETABLE TAGINE	40	820
flaked almond and coriander		
WILD MUSHROOM RISOTTO	38	394
cep velouté, parmesan, chives		

PASTA AND PIZZA

SPAGHETTI POMODORO	28	195
fresh basil		
PENNE	34	438
smoked trout, Champagne, dill, lemon, trout roe		
SPAGHETTI CARBONARA	35	672
Guanciale, black pepper		
BLACK TRUFFLE AGNOLOTTI	37	486
roasted Jerusalem artichoke, nasturtium		
PIZZA MARGHERITA	22	704
San Marzano tomatoes, mozzarella and basil		
PIZZA FONTINA	30	1013
potato and rosemary		
PIZZA ROBIOLA	34	1014
Robiola, speck, sage		
BLACK TRUFFLE PIZZA	34	1326
Fior di latte mozzarella		

MIDDLE EASTERN FLAVOURS

	£	Kcal
PRAWN CURRY	42	458
rice, paratha		
LAMB KOFTA	46	378
tabbouleh, cucumber salad		
BABA GHANOUSH, MUHAMMARA AND HUMMUS	34	441
pita bread		
CHICKEN BIRYANI	44	512
rice, coriander, crispy shallot and raita		
ONION BHAJI	36	356
tamarind chutney and raita		
ROASTED VEGETABLE TAGINE	40	820
flaked almond and coriander		

SIDES

Green salad with avocado	9	89
Steamed garden vegetables	9	196
Roast mushrooms	9	207
Sautéed spinach	9	182
Roasted chervil root	9	175
Truffled mac and cheese	9	227
Mashed potato purée	9	370
French fries	9	312
Triple cooked hand cut chips	9	261
Truffled French fries	12.5	398

DESSERTS

VANILLA MILLE FEUILLE	20	757
caramelised puff pastry		
APPLE TARTE TATIN	20	310
Madagascan vanilla ice cream		
EXOTIC ETON MESS	20	868
mango, passion fruit, Mexican marigold		
SEASONAL FRUIT SALAD	20	75
ICE-CREAM AND SORBETS	20	431/
dark chocolate, Madagascan vanilla, coffee, pistachio		283
strawberry, coconut, lemon, mango		
CHEESE SELECTION	28	417
British cheeses, apricot, walnut and fig chutney		

AFTERNOON TEA

A SELECTION OF TRADITIONAL SANDWICHES
using the best of British produce on artisanal breads

RAISIN AND PLAIN SCONES
freshly baked daily, with Cornish clotted cream and Claridge's afternoon tea jam

A SELECTION OF FRENCH PASTRIES

FRESHLY BREWED TEA OR A HERBAL INFUSION

	£	Kcal
TRADITIONAL AFTERNOON TEA	75	1768
CHAMPAGNE AFTERNOON TEA accompanied by a glass of Laurent-Perrier La Cuvée NV Champagne	85	1768
ROSÉ CHAMPAGNE AFTERNOON TEA accompanied by a glass of Laurent-Perrier Cuvée Rosé NV Champagne	95	1768
A SELECTION OF TRADITIONAL SANDWICHES using the best of British produce on artisanal breads	27	397
FRESHLY BAKED RAISIN AND PLAIN SCONES Cornish clotted cream and Claridge's afternoon tea jam	19	303
A SELECTION OF FRENCH PASTRIES a selection of four pastries	29	868

Our tea selection has been carefully curated by world-renowned tea connoisseur Henrietta Lovell of The Rare Tea Company and has been sourced from some of the oldest tea plantations in China, Sri Lanka, Africa, India and an idyllic corner of Cornwall to name but a few.

Claridge's bespoke blend
2nd flush muscatel sikkim
rare earl grey
white monkey paw green tea
white silver tip
jasmine silver tip
lemongrass
English chamomile
fresh English mint

LATE NIGHT MENU
available from 22:00 - 06:00

	£	Kcal
CAVIAR		
condiments and crumpets		
OSCIETRA (30g)	140	202
BELUGA (30g)	295	202
SEVERN AND WYE SMOKED SALMON	34	376
crème fraîche, mustard seeds and soda bread		
TOMATO SOUP	18	117
Datterini tomatoes and basil		
BABA GHANOUSH, MUHAMMARA AND HUMMUS	34	438
pitta bread		
CLARIDGE'S CAESAR SALAD	28	682
anchovies, crisp pancetta, parmesan, croutons		
CLARIDGE'S FRIED CHICKEN	32	320
lime buffalo yoghurt		
DORRINGTON HAM AND GRUYÈRE	28	682
tomato chutney, toasted white bread		
FISH AND CHIPS	30	919
battered cod, mushy peas and chips		
CLARIDGE'S BEEF BURGER	40	1125
caramelised red onion, Comté, mushroom mayonnaise, French fries		
CHICKEN BIRYANI	44	512
rice, coriander, crispy shallot and raita		
VEGETABLE TAGINE	40	820
flaked almond and coriander		
SPAGHETTI BOLOGNESE	38	195
fresh basil and parmesan		
DESSERTS		
BREAD AND BUTTER PUDDING	20	302
panettone ice cream		
MINI PASTRIES	20	868
a selection of three pastries		
CRÈME BRÛLÉE	20	286
lemon Madeleines		
ICE-CREAM AND SORBETS	20	431/
dark chocolate, Madagascan vanilla, coffee, pistachio		283
strawberry, coconut, lemon, mango		
CHEESE SELECTION	26	417
British cheeses, apricot, walnut, fig chutney		

CHILDREN'S MENU

BREAKFAST

	£	Kcal
HOT CHOCOLATE	8	168
STRAWBERRY YOGHURT SMOOTHIE	7	110
JUICES		
freshley squeezed orange juice, cloudy apple juice	8.5	135/125
CEREAL		
frosties, coco pops, cornflakes, rice krispies	7.5	94/113/64/94
PORRIDGE		
made with water or milk	8	111/286
FRUIT PLATE	12	64
mango, strawberry		
MINI ENGLISH BREAKFAST	18	206
Burford Brown egg any style, bacon, sausage, mushrooms, tomato,		
TWO BURFORD BROWN EGGS	14	156
fried, boiled, scrambled or poached		
BUTTERMILK PANCAKES	15	286
blueberries and maple syrup		
BELGIAN WAFFLES	15	301
mixed berries and maple syrup		
FRENCH TOAST	15	392
caramel sauce and chantilly		

STARTERS

TOMATO SOUP	14	89
Datterini tomatoes and basil		
MOZZARELLA	24	191
avocado and tomato		
SEASONAL MELON	12	97
berries		

MAINS

FISH AND CHIPS	20	789
battered cod, mushy peas and chips		
ROASTED SALMON	20	669
broccoli		
MINI CHEESEBURGERS	24	443
French fries		
CLARIDGE'S FRIED CHICKEN	22	480
French fries		

DESSERTS

CHOCOLATE BROWNIE	14	466
vanilla ice cream and chocolate sauce		
KNICKERBOCKER GLORY	14	496
strawberry and vanilla		
BANANA SMOOTHIE	14	312
chocolate chip cookies		

VEGAN MENU BREAKFAST

	£	Kcal
CHIA AND COCONUT PUDDING	12	80
Yorkshire rhubarb, vanilla		
FRUIT		
mixed season berries	18	61
mango, pineapple, coconut shavings	19	64
HOMEMADE GRANOLA	12	282
coconut yoghurt, seasonal fruit		
CRUSHED AVOCADO	24	265
tomato on sourdough toast		
SIGNATURE JUICES		
beetroot, apple, carrot, ginger	12	150
apple, cucumber, celery	12	165
VEGAN SET BREAKFAST	40	294
baked ratatouille with crispy tofu and toasted sourdough		
chia and coconut pudding, Yorkshire rhubarb, vanilla		
choice of juice and tea or coffee		

STARTERS

TOMATO SOUP	18	117
Datterini tomatoes and basil		
JERUSALEM ARTICHOKE SALAD	30	35
pear, grumolo radicchio, mint, endive		
SUPERFOOD SALAD	28	838
broccoli, avocado, pomegranate and orange dressing		
ROASTED HERITAGE BEETROOT	18	187
lovage, walnut		

MAINS

CAULIFLOWER	36	156
ponzu, katsu spinach, pine nut and raisin salsa		
ROASTED CELERIAC	36	182
fennel salad with dandelion, roast apple and celeriac sauce		
VEGAN WILD MUSHROOM RISOTTO	38	194
cep velouté, chives		
PIZZA MARINARA	22	410
tomatoes, olives		
SPAGHETTI POMODORO	28	195
fresh basil		
VEGETABLE TAGINE	40	357
flaked almond and coriander		

DESSERTS

EXOTIC EATON MESS	20	310
mango, passionfruit, Mexican marigold		
MANGO DÉLICE	20	352
SORBET SELECTION	20	283
strawberry, coconut, lemon, mango		

CHAMPAGNE BY THE GLASS

		£ Glass (175ml)	£ Bottle
WHITE			
LAURENT-PERRIER "LA CUVÉE"	NV	25	98
Made in the village of Tours-sur-Marne. Subtle spice and a hint of citrus, with warm toasty notes which balance the freshness of the fruit.			
BILLECART-SALMON, GRAND CRU, BLANCS DE BLANCS	NV	35	140
This pure Chardonnay is complex and elegant, with brioche, nectarine, apricot notes and a superb precision and length.			
BOLLINGER "LA GRANDE ANNÉE"	2014	70	270
Aromas of confit citrus, frangipane, walnuts and dried white flowers, Bollinger's 2014 Brut La Grande Année is a medium-bodied and vinous Champagne balanced with a beautiful acidity. One of the best Grande Année release.			
ROSÉ			
LAURENT PERRIER "LA CUVÉE ROSÉ"	NV	35	140
Made with 100% Pinot Noir. The nose suggests a basketful of red fruit such as redcurrants, strawberries and raspberries. A symphony of aromas with a gently rounded, tender finish.			

On request a smaller measure of 125ml is available.

A charge of £5.00 will be applied to all in-room dining orders. A discretionary 12.5% service charge will be added to your final account.

CHAMPAGNE BY THE BOTTLE

£

WHITE

CHARLES HEIDSIECK, BRUT RESERVE

NV 120

The 50% of reserve wines give an elegant nose of baked brioche and ripe citrus fruits with beautiful tension, it becomes a little more toasty with air. Deep yet extremely refined.

LAURENT-PERRIER "GRAND SIÈCLE" #25

MV 200

Made with the 2008, 2007 and 2006 vintages, this is the first iteration which includes slightly more Chardonnay than Pinot Noir. Wonderful aromas of apple skin, pie crust, praline and white flowers. It's tight and refined, yet structured and intense with a superb finish.

KRUG "GRANDE CUVÉE" (170ÈME EDITION)

MV 320

The new Grande Cuvée is based on the 2014 vintage with 45% of reserve wines dating back to 1998 only. This is another beautiful Edition from Julie Cavil. Notes of dried fruits, pear, warm spices, freshly baked bread and vanilla pod, it is medium to full-bodied with excellent concentration, racy acids and a precise profile.

CHARLES HEIDSIECK "BLANC DES MILLÉNAIRES"

2007 350

This is the 7th vintage produced since his first release in 1983.

This 100% Chardonnay shows toasted notes with a hint of smokiness, grapefruit and yuzu with an exceptional length

ROSÉ

BILLECART-SALMON, BRUT ROSÉ

NV 140

A wonderful bouquet of red berries with a zest of citrus fruit. The palate is light and elegant with a lovely raspberry taste.

RUINART ROSÉ

NV 175

A fresh nose with a hint of tropical fruits and strawberries, the palate shows an abundance of wild fruits with balanced acidity.

On request a smaller measure of 125ml is available

A charge of £5.00 will be applied to all in-room dining orders. A discretionary 12.5% service charge will be added to your final account.

WHITE WINE

		£ Glass (175ml)	£ Bottle
CHABLIS, DOMAINE GEORGE Burgundy, France A dry Chablis with classic aromas of lemon and chalk. The palate is light bodied, with notes of citrus and mineral finish.	2021	18	70
SANCERRE, ENCLOS DES PIVOTINS Loire Valley, France This Sauvignon Blanc is located in the village of Chavignol. This is a dry, fresh and aromatic white wine with a subtle mineral finish.	2021	18	70
PRIMAVERA "VIOGNIER" PIERRE JEAN VILLA Rhône Valley, France A medium-bodied Viognier from Saint-Joseph area, with notes of violette, apricot and jasmine.	2020	20	80
CHÂTEAUNEUF DU PAPE, CLOS LA ROQUETTE Rhône Valley, France A fantastic blend of Roussanne, Grenache Blanc and Clairette from the Brunier family who also owns the Vieux Telegraphe Estate. Bouquet of pear, melon and yellow flowers for a full and ripe wine balanced with nice acidity.	2020	28	110
MEURSAULT "LIMOZIN" CHÂTEAU DE MEURSAULT Burgundy, France A classic, rich and voluptuous Meursault with notes of ripe orchard fruit and stone fruit overlaying a buttery texture.	2019	33	130

ROSÉ WINE

CHÂTEAU ROUBINE Provence, France A gorgeous rose wine, fresh and well balanced with notes of nectarine and red berries.	2021	17	65
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On request a smaller measure of 125ml is available.

A charge of £5.00 will be applied to all in-room dining orders. A discretionary 12.5% service charge will be added to your final account.

RED WINE

		£ Glass (175ml)	£ Bottle
<p>CHIANTI CLASSICO, ROCCA DI MONTEGROSSI Tuscany, Italy</p> <p>Made mostly with Sangiovese, from one of the oldest family in Chianti Classico. The nose displays aromas of forest berry and sour cherries.</p> <p>The palate is deep and juicy with fine tannins and savoury accents.</p>	2020	18	70
<p>GIGONDAS "AUX LIEUX DITS" DOMAINE SANTA-DUC Rhône Valley, France</p> <p>A blend of Grenache, Mourvèdre and Syrah from Gigondas, commonly referred to as the little brother of Châteauneuf Du Pape. Medium-bodied with notes of black berries, spices and well integrated tannins.</p>	2019	20	80
<p>PINOT NOIR "RIDGE" STORM Hemel-En-Aarde, South Africa</p> <p>Formerly head winemaker at Hamilton Russell, Hannes Storm crafts some of the most exciting Pinot Noir in South Africa. The palate displays red and black fruit bringing the spicy note, a stony acidity and rounded, beautifully balanced fruit.</p>	2020	23	90
<p>BAROLO, PAOLO SCAVINO Piedmont, Italy</p> <p>Made with the best plots from seven different crus. Notes of rose petals, sandalwood, cherries and a hint of pepper, this medium-bodied Nebbiolo shows silky tannins and a flavourful finish.</p>	2015	28	110
<p>MARGAUX DU CHÂTEAU MARGAUX Bordeaux, France</p> <p>This is the third wine from Château Margaux. Composed equally of Cabernet Sauvignon and Merlot, this wine is imbued with harmonious oak notes and a hint of leather.</p>	2015	35	140

On request a smaller measure of 125ml is available.

A charge of £5.00 will be applied to all in-room dining orders. A discretionary 12.5% service charge will be added to your final account.

HALF BOTTLES

£

CHAMPAGNE

LAURENT-PERRIER "LA CUVÉE"	NV	49
BILLECART-SALMON, BRUT ROSÉ	NV	70
KRUG "GRANDE CUVÉE" EDITION 169	MV	160

WHITE WINE

CHABLIS, DOMAINE BILLAUD-SIMON Burgundy, France	2020	37
PULIGNY MONTRACHET, DOMAINE PERNOD-BELICART Burgundy, France	2019	75

RED WINE

POMMARD, JEAN GUITON Burgundy, France	2019	65
BRUNELLO DI MONTALCINO, MASTROJANNI Tuscany, Italy	2017	80
CHAMBOLLE-MUSIGNY, DOMAINE ARLAUD Burgundy, France	2018	90

DESSERT WINE

		Glass (100ml)	Bottle
TAWNY, QUINTA DO NOVAL Douro, Portugal	10 yo	10	75
PASSITO DE PANTELLERIA "BEN RYE" DONNAFUGATA Sicily	2019	24	180

On request a smaller measure of 125ml is available

A charge of £5.00 will be applied to all in-room dining orders. A discretionary 12.5% service charge will be added to your final account.

BOTTLED BEERS

	£
KELLER LAGER, BRAYBOOKE	9
PALE ALE, PARTIZAN	9

SPIRITS

<u>VODKA</u>	£
BELVEDERE	14
KETEL ONE	15
STOLICHNAYA ELIT	17
GREY GOOSE	16
BELUGA GOLD LINE	40
<u>GIN</u>	
PLYMOUTH	14
HENDRICK'S	16
MONKEY 47	18
TANQUERAY NO 10	17
BOMBAY PREMIER CRU	18
<u>RUM</u>	
EMINENTE CLARO	14
HAVANA CLUB 7 YEARS	15
RON ZACAPA 23 YEARS	18
<u>WHISKEY</u>	
JOHNNIE WALKER BLACK LABEL	14
GREEN SPOT	16
CHIVAS 18 YEARS	17
MICHTER'S BOURBON	45
MIDLETON DAIR GHAELACH	65
MACCALLAN 18 YEARS	90
YAMAZAKI 18 YEARS	110
MACALLAN 24 YEARS	180
<u>COGNAC</u>	
HENNESSY XO	32
HENNESSY PARADIS	110

SOFT DRINKS

	£	Kcal
COCA COLA	5.5	78
DIET COKE	5.5	1
COKE ZERO	5.5	1
TONIC WATER	5.5	68
SODA WATER	5.5	0
GINGER BEER	5.5	110
CLARIGE'S FRESH MINT LEMONADE	9	59