



In-Room Dining All-Day Menu

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Mandarin Oriental has long been renowned for excellence and innovation in In-Room Dining. At Mandarin Oriental Hyde Park, London our award-winning cuisine and exceptional service create a dining experience to tempt the senses of the most refined connoisseurs.

The ingredients used are sourced from the finest suppliers across the British Isles; Scottish Highland beef, fish and shellfish from the waters of Devon and Cornwall, fruits, berries and vegetables from the gardens of Kent and Cambridgeshire, as well as jams and marmalades from the valley of Pembrokeshire in Wales. We work closely with our suppliers to guarantee the highest quality standards of all our products, before preparing them to your liking and satisfaction. Our fish and coffee products are sourced from sustainably certified companies. This means that the products are socially responsible, have minimal environmental impact, and are financially beneficial for all those involved.

We are proud to have been officially recognised by The Global Sustainable Tourism Council (GSTC) as a certified hotel, acknowledging our commitment and dedication towards sustainability.



All our restaurants and bars at Mandarin Oriental Hyde Park, London, are committed to culinary excellence and operating with an environmentally and socially responsible approach. We minimise our footprint by prioritising local, seasonal ingredients, eliminating single-use plastics, and implementing strict composting and recycling practices. Our menus proudly exclude endangered species, and we are active in ensuring that all our purchasing practices are financially beneficial for everyone involved.

To learn more about our sustainability efforts, please scan:



We are delighted to be able to offer you the Mandarin Oriental Hyde Park, London experience in the comfort of your room and will assist with anything from a pre-theatre reception or a formal dinner, to answering a late-night craving for a Club sandwich.

Please let us know if you have any specific allergies, dietary and calorie requirements and we shall be delighted to assist you with detailed information regarding all dishes and drinks on our menus. Vegetarian and vegan dishes are highlighted with (v) and (vg) respectively. Kindly note that our dishes are not produced in an entirely allergen free environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please be advised that all prices are inclusive of VAT at the local stipulated rate, and a further discretionary service charge of 15% will be added to your bill along with an extra £5.00 delivery charge.

An additional cover charge of £15.00 per person will be applied for all external food and beverage orders should you request them to be plated or for a set up.

Unfortunately, we are unable to reheat any food items purchased externally. This is to ensure the safety of food consumed within the hotel and the well-being of our guests.

Wine List

24-hours

White Wines by the Glass/Bottles

	175ml	Bottle
2022 Gewurztraminer- Moscato-Chardonnay 'Estival', Pablo Fallabrinio, Canelones, Uruguay	£16.50	£85.00
2022 Viognier <i>Pertinence', Rbtore Davy, Loire Valley, France</i>	£18.00	£90.00
2021 Gavi Grifone <i>Grifone, Delle Roveri, Cinzia Bergaglio, Tuscany, Italy</i>	£18.50	£95.00
2023 Sauvignon Blanc <i>Biodynamic wine Clos Henri, New Zealand</i>	£19.50	£110.00
2021 'Chablis 1er Cru ' <i>Montmains' Domaine Besson Loire Valley, France</i>	£26.00	£145.00
2022 Chardonnay <i>Biodynamic wine 'Santa Barbara County', Tyler Winery USA</i>	£28.00	£168.00

FRANCE

2022 Sancerre <i>Domaine Pierre martin, France</i>		£150.00
2021 Chardonnay Pouilly Fuisse 1 ^{er} Cru <i>'Sur la Roche' Domaine Barraud, France</i>		£175.00

SPAIN

2023 Albarino 'O Rosal', <i>Biodynamic wine Bodegas Terras Gauda, Spain</i>		£75.00
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Rosé Wines

	175ml	Bottle
2022 Grenache, Cinsault, Rolle - Whispering Angel <i>Provence, France</i>	£21.00	£95.00

Red Wines by the Glass/Bottles

	175ml	Bottle
2020 Cabernet-Franc <i>Domaine de Beaumont, Haut-Poitou, France</i>	£19.00	£90.00
2020 Malbec <i>'Seleccion', Finca Buenaventura, Uco valley, Argentina</i>	£29.00	£145.00
2020 Barbaresco <i>La Ganghija, Piedmont, Italy</i>	£32.00	£162.00
2020 Gevrey-Chambertin, Frederic Magnien <i>Biodynamic wine Burgundy, France</i>	£37.00	£175.00
2016 Pavillon de Leoville Poyferré <i>Saint-Julien, Bordeaux, France</i>	£40.00	£240.00
<u>FRANCE</u>		
2022 Pinot Noir, Domaine Joel Remy <i>Biodynamic wine Bourgogne, Burgundy</i>		£60.00
2017 Esprie de Pavie <i>Pomerol, Bordeaux</i>		£95.00
2009 Grand Puy Lacoste <i>Pauillac, Bordeaux</i>		£410.00
<u>ITALY</u>		
2023 Nero d'Avola <i>Kore, Sicily</i>		£65.00
2017 Brunello di Montalcino <i>Silvio Nardi, Tuscany</i>		£195.00
2020 Barolo <i>'Patres', Cantine San Silvestro</i>		£162.00
2014 Tignanello <i>Antinori, Tuscany</i>		£570.00
<u>SPAIN</u>		
2020 Tempranillo <i>Rioja, Sierra de Tolono</i>		£105.00

Champagne

Non-Vintage

Moët & Chandon <i>Brut Imperial</i>	£130
Louis Roederer 244 <i>Brut Premier</i>	£135
Bollinger <i>Special Cuvée, Brut</i>	£175
Laurent Perrier <i>Grand Siècle, 25th Iteration</i>	£325

Vintage

2013 Dom Pérignon <i>By Moët & Chandon, Brut</i>	£390
2015 Cristal <i>By Louis Roederer, Brut</i>	£545

Rosé Champagne

Moët & Chandon <i>Rosé Imperial NV</i>	£180
Laurent Perrier <i>Brut Rosé NV</i>	£210

Half Bottle

Champagne

Veuve Clicquot, Brut	£60
Ruinart, Brut	£75
Moët & Chandon Rosé, Brut	£65

White Wines

2020 Pouilly Fumé <i>Château de Tracy Loire Valley, France</i>	£45
2020 Chablis <i>Domaine du Chardonnay, Burgundy, France</i>	£55

Red Wines

2016 Château de Ricaud <i>Cadillac, Bordeaux, France</i>	£50
2019 Beaune 1er Cru <i>'Les Sizies', Domaine Jean Guillon, Burgundy, France</i>	£65

Alcohol-Free

Best Austrian Juices

Organic, low-sugar, natural fruit juices

By glass

Quince Juice, Wachstum König	£14
Pear Juice, Wachstum König	£14

Noughty Alcohol-Free Wines

Certified Organic, Vegan and Halal

Bottle

Sparkling Chardonnay	£65
Sparkling Rose?	£65

Caviar Menu

11:30hrs to 22:30hrs

We are delighted to offer one of the finest caviars here at Mandarin Oriental Hyde Park, London. All our caviars are farmed and protected by the Convention on International in Endangered of Wild Fauna and Flora (CITES).

Our caviars are served with blinis, egg white, egg yolk, capers, parsley, sour cream and onion (286kcal)

King's Beluga Caviar

Huso Huso

30gr tin (79kcal)	£390.00
50gr tin (131kcal)	£695.00

Considered the king of caviar, Beluga is rare because it takes 12 years to produce. Steely grey in colour, Beluga is generally the largest caviar egg with subtle texture, notes of creamy, walnuts and hints of sea salt, showing great finesse.

King's Oscietra Caviar

Gueldenstaedtii Sturgeon

30g tin (79kcal)	£175.00
50g tin (131kcal)	£285.00

Oscietra Sturgeon produce their wonderful grey coloured eggs after 8 years. They have an earthy vegetable flavour with taste of crustaceans, a buttery sweet bouquet and a saline after taste, historically the eggs are smaller than the Beluga's.

Best enjoyed with Champagne

Ruinart, Brut 375ml	£75
Louis Roederer Brut Premier 244	£135
2013 Dom Pérignon By Moët & Chandon, Brut	£390

For our full selection of Champagne, please see page 5

À La Carte

11:30hrs to 22:30hrs

Sharing Bites

Dumpling Selection

Prawn Har Gau - Vegetable Gyoza - Chicken Siu Mai | All served with Japanese dressing

4 pieces (314 kcal)

£18

6 pieces (471 kcal)

£24

Tuna Tacos

Tortilla shell, yellowfin tuna tartare, guacamole, wakame and sesame dressing

4 pieces (314 kcal)

£18

6 pieces (471 kcal)

£24

Cornish Crab Cake (4 pieces) (348 kcal)

£21

Yuzu & espelette aioli

Duck or Vegetable Spring Rolls

Hoisin pear sauce

4 pieces (416 kcal)

£18

6 pieces (624 kcal)

£24

Truffle croquette (v) (6 pieces) (549 kcal)

£21

With Somerset brie

Hummus (vg) (329 kcal)

£16

Chickpea purée, tabini, and lemon juice, served with pitta bread and extra virgin olive oil

Baba Ghanoush (v) (338 kcal)

£16

Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil

Soups

Corn-fed Chicken and Vegetable Soup (309kcal) £16
Roasted chicken broth with vegetables, potatoes and corn-fed chicken, served with sourdough bread

Tomato Soup (vg) (258kcal) £15
Roasted plum tomatoes and Romero peppers, served with sourdough bread

Crown Prince Squash Soup (298kcal) £16
Caramelized pumpkin seed, organic British hemp oil, spiced pumpkin cream

Bread

Breadbasket Selection with Gloucestershire Butter & Truffle Butter (403 kcal)
Brioche – Sourdough – Green olives bread

Starters and Salads

Chervil Cured Scottish Salmon (317kcal) £27
Trout roe, horseradish crème fraiche, chervil oil and yuzu kosho

Heritage Carrot Salad (279kcal) £19
Salt baked and pickled carrots, ras el hanout, sunflower seeds

Heirloom Beetroot Tart (320kcal) £21
Whipped sheep yoghurt, wood sorrel, phyllo tart and seasonal leaves

Caesar Salad (509kcal) £26
Cantabrian anchovy, seasonal lettuce, brioche crouton, Parmesan cheese and Caesar dressing

Corn-fed Chicken (609kcal) / Prawns (596kcal) £8 | £10

Scottish Lobster Cocktail & Avocado (402kcal) £33
Citrus & smoked pepper emulsion, trout roe, pickled apple and cresses

Gressingham Duck Salad (609kcal) £28
Smoked duck breast, rilette, Castelfranco, frisée, soft egg, mustard dressing

Poke Bowl
Royal quinoa, avocado, pickled vegetables, wakame, edamame, carrots, cucumber and Japanese dressing

Crispy Tofu (403kcal) / Cured Scottish Salmon (447kcal) £26 | £29

Sandwiches & Burgers

All sandwiches are served with French fries or seasonal salad

Dal Tikki Wrap (vg) (753kcal) <i>Lentil patty, avocado, lettuce, pickled onion, cucumber and vegan mayonnaise on wheat tortilla</i>	£26
Scottish Lobster Roll (753kcal) <i>Lobster mayonnaise, brioche roll and trout roe</i>	£34
<i>Add Oscietra Caviar</i>	£8
Club Sando / Traditional <i>Sando: Breaded chicken, Hokkaido brioche, lettuce, egg, bacon crumble and club gochujang sauce (802 kcal)</i> <i>Traditional: White/Brown bread, chicken, lettuce, egg, bacon and club sauce (751kcal)</i>	£28
The Mandarin Burger (1024kcal) <i>Hereford 21-days-aged double beef patty, burger sauce, smoked pickles, lettuce, beef tomato and confit onion</i> <i>Served on brioche bread</i>	£29
<i>Add Red Leicester (83kcal), Streaky Bacon (69kcal) or Fried Egg (83kcal)</i>	£2 (each)
Mandarin Truffle Burger (1153kcal) <i>Hereford 21-days-aged double beef patty, truffle mayonnaise, Sommerset brie, grated fresh truffle, lettuce and confit onion</i>	£46

Mains

Thai Green Curry with Vegetables (597kcal), Chicken (703kcal) or Prawn (752kcal) <i>Aubergine, bamboo shoots, courgettes, baby corn, Bok choy and coriander</i> <i>served with fragrant jasmine Thai rice</i>	£29 £34 £36
Hereford Beef Fillet Rossini (1096kcal) <i>Potato rösti, foie gras, caramelised onion, truffle jus</i>	£56
Pumpkin & Ricotta Tortelloni (652kcal) <i>Served with butternut squash sauce, caramelised almonds, pecorino</i>	£28
Smokin-Brothers Scottish Salmon Fillet (699kcal) <i>Trout roe & caviar beurre blanc</i>	£38
Dorset Grass-Fed Lamb Shepherd's Pie (853kcal) <i>Slow cooked lamb shank, root vegetables, and mash potato</i>	£37
Fish & Chips (971kcal) <i>Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon</i>	£36

From the Grill

Cornish Dover Sole (550g -600g) (598kcal) <i>Meunière sauce, watercress salad</i>	£65
Spatchcock Corn-fed Baby Chicken (703kcal) <i>Marinated with lemon and garlic</i>	£36
Dry Aged Grass-Fed Hereford Beef Rib Eye (250g) (796kcal) / Fillet (200g) (785kcal) <i>Bone marrow, garlic cream, roasted onion and red wine jus</i>	£54

Side Dishes

£7

French Fries (241kcal)
Triple-cooked Chips (171kcal)
Mashed Potatoes (423kcal)
Truffle And Parmesan Chips (353kcal)
Grilled Tender Stem with Garlic & Lemon (153kcal)
Steamed Rice (176kcal)
Steamed Vegetables (63kcal)
Honey & Thyme Roasted Carrots (198kcal)
Seasonal Salad (26kcal)

Pizza

Margherita (861kcal) <i>Plum tomato sauce, oregano, mozzarella and fresh basil</i>	£22
Pepperoni (1148kcal) <i>Pepperoni, plum tomato sauce, oregano and mozzarella</i>	£25
Prosciutto crudo and rocket (1238kcal) <i>Plum tomato sauce, oregano, and mozzarella</i>	£27
Additional ingredients: <i>Cooked Ham, roasted broccoli, peppers, prawns or pineapple</i>	£2 each

Pasta

£23

Spaghetti, penne or fresh tagliatelle served with freshly grated aged Parmesan and the sauce of your choice:

Bolognese (1046kcal)

Slow-cooked minced beef in rich traditional tomato sauce

Carbonara (1382kcal)

Creamy sauce with pancetta, parmesan and freshly ground black pepper

Tomato and Basil (765kcal)

Slow-cooked plum tomato sauce with basil

Please contact In-Room Dining for further information on brown and gluten-free pasta options.

Asian Specialities

Naan / Paratha / Pappadom (248kcal)

Served with raita and mango chutney

£8

Falafel Wrap (653kcal)

Chickpea, avocado, lettuce, pickled onion, cucumber and raita on wheat tortilla

£26

Masoor Dal Curry Soup (349kcal)

Red lentil soup, with spices and roti paratha

£16

Chicken Tikka Masala (781kcal)

Chicken tikka masala, creamy masala sauce, served with basmati rice, naan bread and mango chutney

£36

Chicken or Lamb Biryani (771kcal)

Baked under a naan bread with Indian spices and saffron rice, served with raita, and mango chutney

£34 | £36

Aubrey delights

18:00hrs to 22:00hrs



The Aubrey takes you on an adventure of flavours and Asian ingredients with an outstanding interpretation of traditional izakaya dishes that bring a Japanese unique touch here in London.

We are delighted to offer a selection of the Aubrey on our Menu for a taste of Japan within all the comfort of your room.

Starter and Sharing

A4 Kagoshima Wagyu Sando (1155kcal)	£68
Charcoal Chicken Karaage (519kcal) <i>Yuzu mayo</i>	£19
Signature Platter 12 pieces Nigiri	£69
Signature Platter 12 pieces Sashimi	£ 52
Seard A5 Wagyu maki roll (695kcal) <i>crispy garlic and spicy mayo</i>	£50
Asparagus avocado maki roll (vg) (688kcal) <i>Black garlic</i>	£16

Main

Duck Teriyaki (376kcal) <i>miso sweet potato</i>	£34
BBQ Tonkatsu Beef Ribs (558kcal)	£32
Sustainable Miso Black Cod (456kcal)	£45
Wagyu Oxtail & Bone Marrow Fried Rice (1073kcal)	£26
Lobster & Hokkaido Uni Fried Rice (739kcal)	£38
Wagyu Curry Udon Noodles (892kcal)	£24

Desserts

11:30hrs to 22:30hrs

Cheese (v)

£21

Selection of artisan cheeses, served with artisan chutney, grapes and crackers (1193kcal)

Sweet

£18

Sticky Toffee Pudding (987kcal)

Medjool dates moist cake and salted caramel ice cream

Cookie & Cream (440kcal)

Warm chocolate chip cookie and milk ice cream

Tahitian Vanilla Crème Brulée (548kcal)

Oatmeal and raisin shortbread, poached orchard fruit

Pear & Chestnut Millefeuille (987kcal)

Chestnut diplomat cream, pear compote, candied chestnut

Pineapple Cheesecake (553kcal)

Caramelised walnut crumble, pineapple confit & pineapple caviar

Cherry and Clementine Parfait (vg) (270kcal)

Yuzu chocolate, berries and tea meringue

Pastries

£12 each

Selection of Mandarin Cake Shop's Pastries created by our Pastry Chefs:

- *Tropical Delice* (630kcal)
- *Pistachio Paris-Brest* (549kcal)
- *Guava and Strawberry Opera V* (586kcal)

The
Mandarin
Cake Shop

Homemade Ice Cream & Sorbet

£5 per scoop

Ice Cream Selection (v)

Vanilla (108kcal), *Chocolate* (154kcal) and *Pistachio* (157kcal)

Sorbet Selection (vg)

Strawberry (163kcal), *Mango* (118kcal), and *Lemon* (126kcal)

Afternoon Tea

12:00hrs to 18:00hrs

Our award-winning Afternoon Tea which is served in
The Rosebery can now be enjoyed in the
comfort of your own room.

Enjoy a wonderful selection of delicate sandwiches,
hand-made pastries, delicious cakes, scones and
an exquisite selection of teas.

For more information on our seasonal Afternoon Tea and the calorie
information please call our In-Room Dining team.

£85 per person

Enhance your Afternoon Tea
experience with half bottle of
Ruinart Blanc de Blancs
Champagne

£75 supplement

Late Night Menu

22:30hrs – 05.00hrs

Starters

Duck *or* Vegetable Spring Rolls

Hoisin pear sauce

4 pieces (416kcal)

£18

6 pieces (624kcal)

£24

Hummus (vg) (329kcal)

£16

Chickpea purée, tabini, and lemon juice, served with pitta bread and extra virgin olive oil

Corn-fed Chicken and Vegetable Soup (309kcal)

£16

Roasted chicken broth with vegetables, potatoes and cornfed chicken, served with sourdough bread

Mains

Caesar Salad (509kcal)

£26

Cantabrian anchovy, seasonal lettuce, brioche crouton, Parmesan cheese and Caesar dressing

Corn fed Chicken (609kcal) / Prawns (596kcal)

£8 | £10

Traditional Club Sandwich (810kcal)

£28

White/Brown bread, chicken, lettuce, egg, bacon and club sauce

Falafel Wrap (653kcal)

£26

Chickpea, avocado, lettuce, pickled onion, cucumber and raita on wheat tortilla

The Mandarin Burger (1024kcal)

£29

Hereford 21-days-aged double beef patty, burger sauce, smoked pickles, lettuce, beef tomato and confit onion

Served on brioche bread

Add Red Leicester (83kcal), Streaky Bacon (69kcal) or Fried Egg (83kcal)

£2 (each)

Mandarin Truffle Burger (1153kcal)

£46

Hereford 21-days-aged double beef patty, truffle mayonnaise, Sommerset brie, grated fresh truffle, lettuce and confit onion

Fish & Chips (971kcal)

£36

Beer-battered Atlantic cod, served with triple-cooked chips, tartare sauce, mushy peas and lemon

Pizza

Margherita (v) (861kcal) £22

Plum tomato sauce, oregano, mozzarella and fresh basil

Pepperoni (1148kcal) £25

Pepperoni, plum tomato sauce, oregano and mozzarella

Pasta

£23

Spaghetti or penne served with freshly grated aged Parmesan and the sauce of your choice:

Bolognese (1046kcal)

Slow-cooked minced beef in rich traditional tomato sauce

Tomato and Basil (vg) (765kcal)

Slow-cooked plum tomato and basil

Please contact In-Room Dining for further information on brown and gluten-free pasta options.

Cheeses

£21

Selection of artisan cheeses, served with artisan chutney, grapes and crackers (1193kcal)

Sweet

£18

Sticky Toffee Pudding (v) (987kcal)

Medjool dates moist cake and salted caramel ice cream

Tahitian Vanilla Crème Brulée (v) (540kcal)

Oatmeal and raisin shortbread, poached orchard fruit

Homemade Ice Cream & Sorbet

£5 per scoop

Ice Cream Selection

Vanilla (108kcal), Chocolate (154kcal) and Pistachio (157kcal)

Sorbet Selection

Strawberry (163kcal), Mango (118kcal), and Lemon (126kcal)

Beverage Selection

24-hours

Freshly Pressed Juices

£13

Orange (200kcal), Grapefruit (105kcal), Carrot (210kcal) or Apple (300kcal)

Detox Juices

£15

Green Detox (107kcal)

Apple, cucumber, pear, avocado, rocket, spinach, lime, mint

Spicy Detox (127kcal)

Carrot, seasonal apple, ginger, turmeric and lemon

Smoothies

£15

Gorgeous Green (120kcal)

Banana, spinach, pineapple, lemon and coconut water

Berry Passion (224kcal)

Strawberry, blackberry, raspberry, and coconut water

Supernova Living Smoothies

£15

Vegan organic superfine powder with raw cacao and rich of proteins.

Recover (120kcal)

Supernova powder, sea salt, Medjool dates, caramel flavouring, and organic hazelnut milk

Beauty (110kcal)

Supernova powder, frozen strawberries, yoghurt, and organic coconut milk

Adrenal Reset (105kcal)

Supernova powder, and organic hazelnut milk

Coffee & Chocolate

Blended Filter - small/large (3/6 kcal)

£7 / £12

Double Espresso (18kcal)

£7

Cappuccino (79kcal)

£7

Decaffeinated Coffee (3kcal)

£7

Hot Chocolate (202kcal)

£8

Espresso (9kcal)

£6

Americano (18kcal)

£7

Café Latte (114kcal)

£7

Flat White (114kcal)

£7

Black Teas

£8

Breakfast Blend (1kcal)
China, India, Kenya, Rwanda

Assam Second Flush (1kcal)
India

Earl Grey (1kcal)
China, India, Italy

Decaffeinated Black (1kcal)
Uva district, Sri Lanka

Green Teas

£8

Organic Genmaicha (3kcal)
Wazuka, Kyoto, Japan

Jasmine Pearls (3kcal)
Fujian province, China

Organic Dragonwell (1kcal)
Long Jing, Zhejiang province, China

Special Teas

£8

Alishan (1kcal)
Oolong tea
Gaoshan, Taiwan

Mini Tuo Cha (1kcal)
Pu'er tea
Licang, Yunnan province, China

Herbal Infusions

£8

Fresh Mint (2kcal), Fresh Lemon (2kcal), Fresh Ginger (2kcal), Camomile (2kcal),
or Peppermint (2kcal)

Soft Drinks

Coca Cola (330ml) (74kcal)	£7	Diet Coke (330ml) (43kcal)	£7
Sprite Zero (330ml) (14kcal)	£7	Coke Zero (330ml) (1kcal)	£7
Lemonade (200ml) (70kcal)	£6	Soda Water (200ml) (0kcal)	£6
Tonic Water (200ml) (56kcal)	£6	Ginger Ale (200ml) (68kcal)	£6
Red Bull (250ml) (110kcal)	£7		

Water

Sparkling

Sparkling Mineral Water £8

Still

Still Mineral Water £8

All our waters are served in 750ml bottles.

Beers & Ciders

Asahi, Japan, 330ml (5%)	£9
Samuel Smith's organic lager, England, 355ml (5%)	£9
Samuel Smith's organic pale ale, England, 355ml (5%)	£9
Beck's alcohol free, Germany, 275ml (0.05%)	£9
Samuel Smith's organic cider, England, 550ml (5%)	£9

Cognacs

Hennessy Fine de Cognac (40%)	£13
Courvoisier VSOP (40%)	£16
Hennessy XO (40%)	£45

Gins

Hendrick (41.4%)	£15
Gin Mare (42.7%)	£15
Tanqueray 10 (47.3%)	£17
Monkey 47 (47%)	£19

Vodkas

Snow Queen (40%)	£13
Belvedere (40%)	£14
Grey Goose (40%)	£16
Stolichnaya Elit (40%)	£19

Rums

Matusalem Platino (40%)	£12
Diplomatico Reserva Exclusiva (40%)	£14
Ron Zacapa Centenario 23 (40%)	£19
Santa Teresa 1796 (40%)	£20

Tequilas

Casamigo's Blanco (40%)	£16
Casamigo's Reposado (40%)	£19
Casamigo's Anejo (40%)	£21
Jose Cuervo Reserva De La Familia (38%)	£44
Don Julio 1942 (38%)	£45
Clase Azul Reposado (40%)	£65

Whiskies

Malt Whiskies

Glenmorangie 10 years (40%)	£18
Lagavulin 16 years (43%)	£26
Glenmorangie 18 years (43%)	£29
Macallan 12 years Sherry Oak Cask (40%)	£29
Yamazaki 12 years (43%)	£57
Macallan 18 years Sherry Oak Cask (43%)	£89

Blended Scotch Whiskies

Johnnie Walker Black Label (40%)	£15
Chivas Regal 18 years (40%)	£23
Johnnie Walker Blue Label (40%)	£49
Johnnie Walker King George V (43%)	£135

Irish Whiskie9

Jameson Black Barrell (40%)	£16
Redbreast 15 years (46%)	£29

American/Rye

Maker's Mark (45%)	£14
Basil Hayden (40%)	£21
Jack Daniel's Single Barrell (45%)	£16
Whistle Pig 10 years Rye (40%)	£24

Liqueurs

Amaretto Disaronno (28%)	£10
Bailey's Irish Cream (17%)	£10
Grand Marnier (40%)	£10
Sambuca White (40%)	£10
Montenegro (23%)	£10

*In accordance with the 1995 Weights and Measures Act,
In-Room Dining standard measures are 50ml for spirits.*