In-Room Dining
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.

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 dietary requirements and we shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. 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 12.5% will be added to your bill.

A cover charge of £15.00 per head will be added to your bill for any food and beverage orders brought in from outside the hotel.

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.
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In your room
Breakfast

05.00hrs – 12.00hrs

Continental Breakfast £30

Tea, coffee or hot chocolate
Fruit juice or smoothie
Wholemeal, multigrain or white toast
Bakery selection
Cheese and ham plate
Fresh fruits and yoghurt

London Breakfast £35

Tea, coffee or hot chocolate
Fruit juice or smoothie
Wholemeal, multigrain or white toast
Bakery selection
Fresh fruits and yoghurt
Cereal of your choice
Omelette with your choice of filling
or
Scrambled, poached, fried or boiled Cotswold Legbar eggs with your choice of side
Ramsay of Carluke black pudding, Cumberland pork sausage, Kent flat cap
mushrooms, Wiltshire cured back or streaky bacon, organic tomato and baked beans
or
Eggs Benedict
Two poached eggs on a toasted English muffin with ham and Hollandaise sauce
or
Eggs Florentine
Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce
or
Eggs Royale
*Two poached eggs on a toasted English muffin with smoked salmon and Hollandaise sauce*
*or*
Healthy Benedict
*Two poached eggs on seeded multigrain toast with mashed avocado, bee pollen and spirulina*

**Healthy Breakfast** £35

- Dragonwell green tea
- Pink detox juice
  *Carrot, apple and ginger*
  *or*
- Green detox juice
  *Cucumber, spinach, Granny Smith apple and fennel*
- Courgette, carrot and chia seed muffins
- Seeded multigrain toast with avocado purée and sugar-free preserves
- Fresh fruits
- Bircher muesli with homemade granola, seasonal berries and flaked almonds
- Egg white omelette with spinach, roasted vine tomato, mix leave salad and pumpkin seeds

**Children’s Breakfast** £18

- Fruit juice or smoothie
- Frosties or Coco Pops
- Ham and eggs
  *or*
- Two boiled Cotswold Legbar eggs
  *Served with toasted brioche soldiers*
  *or*
- Two scrambled, poached, or fried Cotswold Legbar eggs
  *Served with sausages and baked beans*
  *or*
- Buttermilk pancakes
  *Served with seasonal berries and Vermont maple syrup*
À la Carte Breakfast
05.00hrs – 12.00hrs

**Freshly Squeezed Juices**

Orange, grapefruit, carrot or apple £10
Ginger shot £5

**Detox Juices** £10

Green detox
*Cucumber, spinach, Granny Smith apple and fennel*

Pink detox
*Carrot, apple and ginger*

**Smoothies** £10

Green smoothie
*Banana, spinach, apple, ginger, mint, parsley, spirulina, chlorella, barley grass, wheatgrass and coconut water*

Red smoothie
*Banana, strawberry, mango, raspberry, passion fruit and coconut water*
## Coffee & Chocolate

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blended regular</td>
<td>£6</td>
</tr>
<tr>
<td>Double espresso</td>
<td>£6</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>£6</td>
</tr>
<tr>
<td>Decaffeinated coffee</td>
<td>£6</td>
</tr>
<tr>
<td>Hot or cold chocolate</td>
<td>£7</td>
</tr>
<tr>
<td>Espresso</td>
<td>£5</td>
</tr>
<tr>
<td>Americano</td>
<td>£6</td>
</tr>
<tr>
<td>Café latte</td>
<td>£6</td>
</tr>
<tr>
<td>Flat white</td>
<td>£6</td>
</tr>
</tbody>
</table>

## Eggs

- **Full English breakfast**  
  £26
  *Cotswold Legbar eggs cooked to your preference, Ramsay of Carluke black pudding, Cumberland pork sausages, Kent flat cap mushrooms, Wiltshire cured back bacon, organic tomato and baked beans*

- **Two Cotswold Legbar eggs**  
  £12
  *Cooked to your preference: scrambled, fried or poached, served with grilled organic tomato*

- **Two boiled Cotswold Legbar eggs**  
  £12
  *Served with toasted brioche soldiers*

- **Omelette with your choice of fillings**  
  £16
  *Made with three Cotswold Legbar eggs*

- **Eggs Benedict**  
  £18
  *Two poached eggs on a toasted English muffin with ham and Hollandaise sauce*

- **Eggs Florentine**  
  £17
  *Two poached eggs on a toasted English muffin with spinach and Hollandaise sauce*

- **Eggs Royale**  
  £20
  *Two poached eggs on a toasted English muffin with smoked salmon and Hollandaise sauce*
## House Specialities

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy bacon and avocado Eggs Benedict</td>
<td>£20</td>
</tr>
<tr>
<td>2 poached eggs on a toasted English muffin with avocado purée, crispy bacon and Hollandaise sauce</td>
<td></td>
</tr>
<tr>
<td>Salmon scrambled eggs</td>
<td>£18</td>
</tr>
<tr>
<td>Served with Scottish smoked salmon and toasted brioche</td>
<td></td>
</tr>
<tr>
<td>Buttermilk pancakes</td>
<td>£14</td>
</tr>
<tr>
<td>Served with seasonal berries and Vermont maple syrup</td>
<td></td>
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</tbody>
</table>

## Wellbeing Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Healthy Benedict</td>
<td>£18</td>
</tr>
<tr>
<td>2 poached eggs on seeded multigrain bread with mashed avocado, bee pollen and spirulina</td>
<td></td>
</tr>
<tr>
<td>Bircher muesli</td>
<td>£10</td>
</tr>
<tr>
<td>Served with Granny Smith apple, golden raisins, banana and berries</td>
<td></td>
</tr>
<tr>
<td>Porridge</td>
<td>£10</td>
</tr>
<tr>
<td>Irish steel-cut oats made with your choice of milk or water</td>
<td></td>
</tr>
<tr>
<td>Granola parfait</td>
<td>£13</td>
</tr>
<tr>
<td>Homemade granola, Greek yoghurt and berry compote</td>
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</tbody>
</table>

## Vegan Breakfast

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full English breakfast</td>
<td>£26</td>
</tr>
<tr>
<td>Scrambled tofu, vegetable polenta sausage, baked beans, Kent flat cap mushroom, vine tomato and avocado</td>
<td></td>
</tr>
<tr>
<td>Vegan bakery basket</td>
<td>£10</td>
</tr>
<tr>
<td>Croissant and blueberry croissant</td>
<td></td>
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</tbody>
</table>
**Fresh Fruits**

Fresh seasonal sliced fruits or mixed berries

**Cereals**

Corn Flakes, Coco Pops, Bran Flakes, Frosties, All-Bran, granola or muesli

**Yoghurts**

Natural, fruit or Greek style

**Bakery**

**Bakery basket**

*Croissant, pain au chocolat, Danish pastry and muffin*

**Toasts**

*Wholemeal, multigrain or white toasts*

**Toasted English muffin**

**Gluten-free bakery and toast selection**

*All served with Netherend Farm butter, handmade strawberry jam and thick cut orange marmalade from Pembrokeshire in Wales*

**Side Orders**

Sliced cheddar cheese, cream cheese, sliced Wilshire ham, Ramsay of Carluke black pudding, Cumberland pork or chicken sausage, Kent flat cap mushrooms, Wiltshire cured back bacon, streaky bacon, roasted vine tomato or baked beans
### Teas

24 hours

<table>
<thead>
<tr>
<th>Black Teas</th>
<th>£7</th>
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<tbody>
<tr>
<td><strong>Breakfast blend</strong></td>
<td></td>
</tr>
<tr>
<td><em>China, India, Kenya, Rwanda,</em> Assam second flush India</td>
<td></td>
</tr>
<tr>
<td><strong>Earl Grey</strong></td>
<td></td>
</tr>
<tr>
<td><em>China, India, Italy</em> English Breakfast decaffeinated Uva district, Sri Lanka</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Green Teas</th>
<th>£7</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Organic Genmaicha</strong></td>
<td></td>
</tr>
<tr>
<td><em>Wazuka, Kyoto, Japan</em> Jasmine Pearls Fujian province, China</td>
<td></td>
</tr>
<tr>
<td><strong>Organic Dragonwell</strong></td>
<td></td>
</tr>
<tr>
<td><em>Long Jing, Zhejiang province, China</em></td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Special Teas</th>
<th>£7</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Alishan</strong></td>
<td></td>
</tr>
<tr>
<td><em>Oolong tea</em> Gaoshan, Taiwan Mini Tuo Cha Pu'er tea Licang, Yunnan province, China</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Herbal Infusions</th>
<th>£7</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh mint, fresh lemon, fresh ginger, camomile or peppermint</td>
<td></td>
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</tbody>
</table>
À la Carte
12.00hrs - 23.00hrs

Small Bites

Duck rolls
Aromatic duck, quinoa and hoisin sauce
4 pieces £14
6 pieces £19

Tuna tacos
Wonton shell, yellowfin tuna tartare, wakame and sesame dressing
4 pieces £14
6 pieces £19

Vegan dumpling
Shiitake mushroom and spinach dumpling with roast tomato and sesame dip
4 pieces £13
6 pieces £18

Hummus
Chickpea purée, tabini, and lemon juice, served with pitta bread and extra virgin olive oil £14

Baba ghanoush
Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil £14

Soups

Clear chicken soup £13
Roasted chicken broth, vegetables and diced chicken, served with sourdough bread
Tomato and fennel soup £13
Roasted plum tomato and fennel, served with Lavash bread

Salads

Salmon poke bowl £25
Cured Scottish salmon tartare, royal quinoa, avocado, pickled mooli, edamame, wakame and cucumber; served with sesame and citrus soya dressing

Burrata £22
Italian burrata cheese from Puglia, marinated heritage tomatoes and olive crumble, served with basil and balsamic caviar

Caesar salad £19
Romaine lettuce, smoked anchovies, aged Parmesan cheese and sourdough croûtons
With roasted corn-fed chicken £24
With tiger prawns £27

Bread £5

Naan
Homemade Naan bread, served with raita, mango chutney and mint chutney

Sourdough
Served with Gloucestershire butter
Sandwiches & Burgers

Traditional club sandwich
*Your choice of white or brown toast, corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and mayonnaise, served with French fries and green salad*

£23

The Burger
*Hereford 21-days-aged beef chuck, homemade chipotle ketchup, pickles, lettuce, beef tomato and confit onion*

Add cheddar, streaky bacon, avocado or fried egg
£2 each

The Burger
*Hereford 21-days-aged beef chuck, homemade chipotle ketchup, pickles, lettuce, beef tomato and confit onion*

Add cheddar, streaky bacon, avocado or fried egg
£2 each

Fish

Fillet of salmon
*Seared Scottish salmon, sautéed chilli-garlic broccolini, crushed new potatoes and shellfish sauce*

£27

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

£28

Meat

Chicken supreme
*Corn-fed chicken breast, sautéed vegetables, truffle mashed potatoes and chicken jus*

£32

Beef filet (200g)
*Hereford 24-days-aged beef filet, Provençale tomato, wild mushroom, kale, thick-cut chips and red wine sauce*

£48

Lamb cutlets
*South-West lamb cutlets, confit artichoke, green beans, polenta chips and minted jus*

£39
Side Dishes

French fries
Steamed vegetables
Triple-cooked chips
Mashed potatoes
Sweet potato fries
Mixed salad
Steamed rice
Truffle mashed potatoes £5 supplement
Pizza

Margherita
Plum tomato sauce, oregano, mozzarella and fresh basil
£20

Pepperoni
Pepperoni, plum tomato sauce, oregano and mozzarella
£23

Additional ingredients
Parma ham, roasted broccoli, peppers, prawns, chicken, olives or pineapple
£3 supplement

Pasta

Spaghetti or penne served with freshly grated aged Parmesan and the sauce of your choice
£20

Bolognese
Slow cooked minced beef in rich traditional tomato sauce

Carbonara
Creamy sauce with pancetta, parmesan and freshly ground black pepper

Tomato-basil
Slow-cooked plum tomato and basil

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

12.00hrs – 23.00hrs

Thai green curry
Lemongrass, kaffir lime, ginger, coconut milk, coriander, served with fragrant Jasmine Thai rice
With vegetables £28
With chicken £32
With tiger prawns £35

Nasi goreng
Indonesian fried rice cooked with sambal sauce, sunny-side-up egg, vegetables and ginger, served with satay sauce
With chicken satay £24
With prawn satay £29

Biryani
Baked under a naan bread with Indian spices and saffron rice, served with raita, mint and mango chutney
With chicken £32
With lamb £34
Plant-Based Menu

12.00hrs – 23.00hrs

Starters

Vegan dumpling
Shiitake mushroom and spinach dumpling with roast tomato and sesame dip £13

Hummus
Chickpea purée, tabini, and lemon juice, served with pitta bread and extra virgin olive oil £14

Baba ghanoush
Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil £14

Soup

Tomato and fennel soup
Roasted plum tomato and fennel, served with Lavash bread £13

Salad

Tofu poke bowl
Fried tofu, royal quinoa, avocado, pickled mooli, edamame, wakame and cucumber, served with sesame and citrus soya dressing £22
<table>
<thead>
<tr>
<th>Mains</th>
<th></th>
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<tbody>
<tr>
<td>Vegan Club sandwich</td>
<td>£19</td>
</tr>
<tr>
<td>Your choice of white or brown toast, “Dal tikki patty”, sliced tomato, avocado, romaine lettuce, pickled onion, cucumber and vegan mayonnaise, served with French fries and green leaves salad</td>
<td></td>
</tr>
<tr>
<td>Tomato-basil pasta</td>
<td>£20</td>
</tr>
<tr>
<td>Your choice of spaghetti or penne, slow-cooked plum tomato and basil</td>
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</table>

<table>
<thead>
<tr>
<th>Sweet</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Chocolate-glazed lemon sponge</td>
<td>£11</td>
</tr>
<tr>
<td>Mango sorbet, pineapple, whipped soy cream and guava coulis</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Fresh Fruits</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Fresh seasonal sliced fruits or mixed berries</td>
<td>£14</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Homemade Sorbet</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry, mango or lemon</td>
<td>£4 per scoop</td>
</tr>
</tbody>
</table>
Children’s Menu

12.00hrs – 23.00hrs

Mains

Penne or spaghetti
*Served with your choice of sauce: Bolognese, carbonara, cheese or tomato*

Cheeseburger
*Homemade brioche bun, minced beef chuck and cheddar cheese, served with French fries*

*In consideration of UK government guidelines children’s burger are cooked well done*

Chicken nuggets
*Homemade fried chicken nuggets, served with French fries*

Melted cheese sandwich
*Toasted white bread and cheddar cheese, served with French fries*

Cod fillet
*Seared or poached Atlantic cod fillet, served with steamed rice and broccoli*

Beef fillet
*Grilled beef fillet, served with mashed potatoes and mixed vegetables*

Desserts

Caramel sundae
*Vanilla ice cream sundae, Chantilly, chocolate pearl and caramel coulis*

Chocolate brownie
*Chocolate brownie, whipped chocolate and vanilla ice cream*
Fresh Fruits

Fresh seasonal sliced fruits or mixed berries

Homemade Ice Cream & Sorbet

£4 per scoop

Ice cream selection
Vanilla, chocolate and pistachio

Sorbet selection
Strawberry, mango and lemon
Desserts
12.00hrs - 23.00hrs

Cheese £19
Selection of artisan cheeses, served with caramelised onion and apple chutney, grapes and crackers

Sweet £11
Exotic Eton mess
Mango jelly, pineapple, coconut meringue and guava sorbet

Chocolate fondant
Warm chocolate fondant, raspberry coulis and pistachio ice cream

Tahitian crème brulée
Lemongrass cream and mixed berries

Sticky toffee pudding
Warm caramel sauce and vanilla ice cream

Homemade Ice Cream & Sorbet £4 per scoop
Ice cream selection
Vanilla, chocolate and pistachio

Sorbet selection
Strawberry, mango and lemon
Late Night menu

23.00hrs – 05.00hrs

Starters

Duck rolls
_Aromatic duck, quinoa and hoisin sauce_
4 pieces
6 pieces
£14
£19

Hummus
Chickpea purée, tabini, and lemon juice, served with pitta bread and extra virgin olive oil
£14

Baba ghanoush
Grilled aubergine purée, walnuts and pomegranate, served with pitta bread and extra virgin olive oil
£14

Clear chicken soup
Roasted chicken broth, vegetables and diced chicken, served with sour dough
£13

Mains

Caesar salad
Romaine lettuce, smoked anchovies, aged Parmesan cheese and sourdough croûtons
With roasted corn-fed chicken
With king prawns
£19
£24
£27
Traditional Club sandwich  £23
Your choice of white or brown toast, corn-fed chicken breast, streaky bacon, fried egg, lettuce, beef tomato and mayonnaise, served with French fries and green salad

The Burger  £19
Hereford 21-days-aged beef chuck, homemade chipotle ketchup, pickles, lettuce, beef tomato and confit onion
Add cheddar, streaky bacon, avocado or fried egg  £2 each

Fillet of salmon  £27
Seared Scottish salmon, sautéed chilli-garlic broccolini, herbed new potatoes and shellfish sauce

Beef filet (200g)  £48
Hereford 24-days-aged beef filet, Provençale tomato, wild mushroom, kale, thick-cut chips and red wine sauce

Pizza

Margherita  £20
Plum tomato sauce, oregano, mozzarella and fresh basil

Pepperoni  £23
Pepperoni, plum tomato sauce, oregano and mozzarella

Additional ingredients  £3 supplement
Parma ham, roasted broccoli, peppers, prawns, chicken, olives or pineapple
**Pasta**

£20

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

Bolognese
*Slow cooked minced beef in rich traditional tomato sauce*

Carbonara
*Creamy sauce with pancetta, parmesan and freshly grounded black pepper*

Tomato-basil
*Slow-cooked plum tomato and basil*

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

**Cheeses**

£19

Selection of artisan cheeses, served with caramelised onion and apple chutney, grapes and crackers

**Sweet**

£11

Tahitian crème brulée
*Lemongrass cream and mixed berries*

Sticky toffee pudding
*Warm caramel sauce and vanilla ice cream*

**Homemade Ice Cream & Sorbet**

£4 per scoop

Ice cream selection
*Vanilla, chocolate and pistachio*

Sorbet selection
*Strawberry, mango and lemon*
## Wine List

### 24 hours

### White Wines by the Glass

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>125ml</th>
<th>175ml</th>
<th>Carafe</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018 Pinot Grigio</td>
<td>£10.50</td>
<td>£14.50</td>
<td>£25.00</td>
</tr>
</tbody>
</table>
| *Este + Neue*  
*Alto Adige, Italy* | | | |
| 2018 Sauvignon Blanc | £13.50 | £18.50 | £32.00 |
| *Ata Rangi*  
*Marlborough, New Zealand* | | | |
| 2017 Chardonnay | £24.50 | £34.00 | £58.50 |
| *Meursault ‘Les Meurgers’*  
*Domaine Boussey*  
*Burgundy, France* | | | |

### Red Wines by the Glass

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>125ml</th>
<th>175ml</th>
<th>Carafe</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015 Clarendelle by Haut Brion</td>
<td>£12.50</td>
<td>£17.50</td>
<td>£30.00</td>
</tr>
</tbody>
</table>
| *Clarence Dillon Wines*  
*Bordeaux, France* | | | |
| 2015 Malbec | £13.50 | £18.50 | £32.00 |
| *Fabre Montmayou*  
*Mendoza, Argentina* | | | |
| 2014 Brunello di Montalcino | £23.50 | £32.50 | £56.00 |
| *Castello Banfi*  
*Tuscany, Italy* | | | |
**Rosé Wines by the Glass**

<table>
<thead>
<tr>
<th></th>
<th>125ml</th>
<th>175ml</th>
<th>Carafe</th>
</tr>
</thead>
<tbody>
<tr>
<td>2019 Chêne Bleu Rosé</td>
<td>£13.00</td>
<td>£18.00</td>
<td>£30.00</td>
</tr>
</tbody>
</table>

*Vin de Pays du Vaucluse, France*

**Champagne**

**Non-Vintage**

- Moët & Chandon
  - Brut Imperial: £99
- Louis Roederer
  - Brut Premier: £125
- Bollinger
  - Spécial Cuvée, Brut: £145
- Laurent Perrier
  - Grand Siècle, 24th Iteration: £325

**Vintage**

- 2010 Dom Pérignon
  - By Moët & Chandon, Brut: £345
- 2008 Cristal
  - By Louis Roederer, Brut: £545

**Rosé Champagne**

- Moët & Chandon
  - Rosé Imperial NV: £139
Laurent Perrier
Brut Rosé NV
£149

2006 Cristal Rosé
By Louis Roederer, Brut
£1250

**White Wines**

**France**

2018 Chardonnay
Chablis, Domaine Moreau-Naudet
Burgundy

2017 Chardonnay
Meursault ‘Les Meurgers’
Domaine Boussey
Burgundy

2018 Arneis
Batasiolo, Roero, Piedmont

2018 Pinot Grigio
Este + Neue, Alto Adige

**Italy**

2018 Malagousia
Ktima Gerovassiliou, Epanomi

**New Zealand**

2018 Sauvignon Blanc
Ata Rangi, Marlborough
# Red Wines

## France

2018 Pinot Noir
*Bourgogne Rouge, Bernard Moreau*
*Burgundy*
£59

2015 Clarendelle by Haut Brion
*Clarence Dillon Wines*
*Bordeaux*
£69

2012 Pinot Noir
*Gevrey-Chambertin, Thierry Mortet*
*Burgundy*
£129

## Italy

2010 Barolo ‘Brunate’
*Barolo ‘Brunate’, Batasiolo, Piedmont*
£135

2014 Brunello di Montalcino
*Castello Banfi, Tuscany*
£135

2016 Tignanello
*Antinori, Tuscany*
£375

## Spain

2014 Tempranillo
*Rioja Reserva, Marques de Murrieta*
£65

## Argentina

2015 Malbec
*Fabre Montmayou, Mendoza*
£75
### Rosé Wines

**France**

2019 Chêne Bleu
*Vin de Pays du Vaucluse*

£69

### Half Bottles

**Champagne**

Ruinart Blanc de Blancs, Brut

£75

Billecart Salmon, Brut Rosé

£85

Ruinart Rosé, Brut

£79

**White Wines**

2019 Pouilly Fumé
*Château de Tracy*
*Loire Valley, France*

£45

2017 Grüner Veltliner
*Smaragd ‘Achleiten’, Domane Wachau*
*Austria*

£49

**Red Wines**

2010 Château La Gasparde
*Famille Joseph Janoueix, Côtes de Castillon, France*

£35

2016 Pinot Noir
*La Crema, Sonoma Coast, California, USA*

£42

2013 Barolo
*Ettore Germano, Serralunga D’Alba, Italy*

£69
# Beverage Selection

*24 hours*

## Soft Drinks

<table>
<thead>
<tr>
<th>Soft Drinks</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola (330ml)</td>
<td>6</td>
</tr>
<tr>
<td>Sprite (330ml)</td>
<td>6</td>
</tr>
<tr>
<td>Lemonade (200ml)</td>
<td>5</td>
</tr>
<tr>
<td>Tonic water (200ml)</td>
<td>5</td>
</tr>
<tr>
<td>Red Bull (250ml)</td>
<td>6</td>
</tr>
<tr>
<td>Diet Coke (330ml)</td>
<td>6</td>
</tr>
<tr>
<td>Coke Zero (330ml)</td>
<td>6</td>
</tr>
<tr>
<td>Soda water (200ml)</td>
<td>5</td>
</tr>
<tr>
<td>Ginger ale (200ml)</td>
<td>5</td>
</tr>
<tr>
<td>Red Bull (250ml)</td>
<td>6</td>
</tr>
</tbody>
</table>

## Water

### Sparkling

<table>
<thead>
<tr>
<th>Water</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh water</td>
<td>6</td>
</tr>
<tr>
<td>Perrier</td>
<td>7</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>7</td>
</tr>
<tr>
<td>Perrier</td>
<td>7</td>
</tr>
</tbody>
</table>

### Still

<table>
<thead>
<tr>
<th>Water</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh water</td>
<td>6</td>
</tr>
<tr>
<td>Evian</td>
<td>7</td>
</tr>
</tbody>
</table>

*All our waters are served in 750ml bottles*

## Beers & Ciders

<table>
<thead>
<tr>
<th>Beers &amp; Ciders</th>
<th>Price (£)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Asahi, Japan, 330ml (5%)</td>
<td>9</td>
</tr>
<tr>
<td>Samuel Smith’s organic lager, England, 355ml (5%)</td>
<td>9</td>
</tr>
<tr>
<td>Samuel Smith’s organic pale ale, England, 355ml (5%)</td>
<td>9</td>
</tr>
<tr>
<td>Beck’s alcohol free, Germany, 275ml (0.05%)</td>
<td>9</td>
</tr>
<tr>
<td>Samuel Smith’s organic cider, England, 550ml (5%)</td>
<td>9</td>
</tr>
</tbody>
</table>
### Aperitifs

- **Mancino Bianco (16%)** £8
- **Campari (25%)** £8
- **Ricard (45%)** £8
- **Noilly Prat Vermouth (18%)** £8
- **Antica Formula (16.5%)** £14

### Cognacs

- **Hennessy Fine de Cognac (40%)** £14
- **Courvoisier VSOP (40%)** £14
- **Hennessy XO (40%)** £35
- **Remy Martin Louis XIII (40%)** £290

### Gins

- **Bombay Original (37.5%)** £10.50
- **Hendrick (41.4%)** £11
- **Sipsmith (41.6%)** £13
- **Tanqueray 10 (47.3%)** £16
- **Monkey 47 (47%)** £16

### Vodkas

- **Snow Queen (40%)** £11.50
- **Belvedere (40%)** £13
- **Grey Goose (40%)** £15.50
- **Beluga Gold Line (40%)** £34
### Rums

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mount Gay (40%)</td>
<td>£10.50</td>
</tr>
<tr>
<td>Matusalem Platino (40%)</td>
<td>£11</td>
</tr>
<tr>
<td>Diplomatico Reserva Exclusiva (40%)</td>
<td>£13.50</td>
</tr>
<tr>
<td>Ron Zacapa Centenario 23 (40%)</td>
<td>£17</td>
</tr>
</tbody>
</table>

### Tequilas

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corralejo Blanco (38%)</td>
<td>£12</td>
</tr>
<tr>
<td>Casamigo’s Reposado (40%)</td>
<td>£19</td>
</tr>
<tr>
<td>Maestro Dobel Diamond (40%)</td>
<td>£23</td>
</tr>
<tr>
<td>Tapatio Reserva de la Excelencia (40%)</td>
<td>£37</td>
</tr>
</tbody>
</table>

### Whiskies

#### Malt Whiskies

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Macallan Amber (40%)</td>
<td>£19</td>
</tr>
<tr>
<td>Lagavulin 12 years (56.8%)</td>
<td>£23</td>
</tr>
<tr>
<td>Glenmorangie 18 years (43%)</td>
<td>£25</td>
</tr>
<tr>
<td>Dalmore King Alexander the 3rd (40%)</td>
<td>£37</td>
</tr>
</tbody>
</table>

#### Blended Scotch Whiskies

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Johnnie Walker Black Label (40%)</td>
<td>£14</td>
</tr>
<tr>
<td>Chivas Regal 18 years (40%)</td>
<td>£21</td>
</tr>
<tr>
<td>Johnnie Walker Blue Label (40%)</td>
<td>£39</td>
</tr>
<tr>
<td>Johnnie Walker King George V (43%)</td>
<td>£135</td>
</tr>
</tbody>
</table>

#### Irish Whiskies

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jameson (40%)</td>
<td>£14</td>
</tr>
<tr>
<td>Midleton Very Rare 2017 (40%)</td>
<td>£37</td>
</tr>
</tbody>
</table>
**Bourbons**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack Daniel’s (40%)</td>
<td>£11.50</td>
</tr>
<tr>
<td>Whistle Pig 10 years Rye (40%)</td>
<td>£24</td>
</tr>
</tbody>
</table>

**Liqueurs**

<table>
<thead>
<tr>
<th>Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaretto Disaronno (28%)</td>
<td>£9</td>
</tr>
<tr>
<td>Bailey’s Irish Cream (17%)</td>
<td>£9</td>
</tr>
<tr>
<td>Drambuie (40%)</td>
<td>£9</td>
</tr>
<tr>
<td>Grand Marnier (40%)</td>
<td>£9</td>
</tr>
<tr>
<td>Grand Marnier (40%)</td>
<td>£9</td>
</tr>
<tr>
<td>Limoncello (30%)</td>
<td>£9</td>
</tr>
<tr>
<td>Sambuca White (40%)</td>
<td>£9</td>
</tr>
<tr>
<td>Averna (29%)</td>
<td>£9</td>
</tr>
<tr>
<td>Cynar (16.5%)</td>
<td>£9</td>
</tr>
<tr>
<td>Jägermeister (35%)</td>
<td>£9</td>
</tr>
</tbody>
</table>

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

In your room

Alcoholic Beverages

Champagnes

Ruinart Blanc de Blancs, Brut, 375ml £75
Ruinart Rosé, Brut, 375ml £79

Wines

2018 Pouilly Fumé, 375ml £42
Château de Tracy
Loire Valley, France

2015 Mouton Cadet, 375ml £38
Baron Philippe de Rothschild
Bordeaux, France

Beers

Asahi, 330ml £9
Samuel Smith’s organic lager, 355ml £9

Spirits

Balvenie, 50ml £11.50
Glenfiddich, 50ml £11.50
Jack Daniel’s, 50ml £11.50
Sipsmith, 50ml £11.50
Snow Queen, 50ml £11.50
Hennessy, Fine de Cognac, 50ml £11.50
Hennessy XO, 50ml £28
<table>
<thead>
<tr>
<th><strong>Soft Drinks</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mineral Water</strong></td>
</tr>
<tr>
<td>Perrier, 330ml</td>
</tr>
<tr>
<td>Evian, 330ml</td>
</tr>
<tr>
<td><strong>Juices</strong></td>
</tr>
<tr>
<td>Luscombe organic orange juice, 240ml</td>
</tr>
<tr>
<td>Luscombe organic apple juice, 240ml</td>
</tr>
<tr>
<td><strong>Sodas</strong></td>
</tr>
<tr>
<td>Coca Cola, 330ml</td>
</tr>
<tr>
<td>Diet Coke, 330ml</td>
</tr>
<tr>
<td>Red Bull, 330ml</td>
</tr>
<tr>
<td>Nix &amp; Kix, 250ml</td>
</tr>
<tr>
<td>Lemonade, 200ml</td>
</tr>
<tr>
<td>Ginger ale, 200ml</td>
</tr>
<tr>
<td>Tonic water, 200ml</td>
</tr>
<tr>
<td><strong>Snacks</strong></td>
</tr>
<tr>
<td>William Curley, caramel mou bar</td>
</tr>
<tr>
<td>William Curley, sea salt caramel bar</td>
</tr>
<tr>
<td>William Curley, praline milk chocolate bar</td>
</tr>
<tr>
<td>William Curley, house milk</td>
</tr>
<tr>
<td>William Curley, house dark 70%</td>
</tr>
<tr>
<td>Charbonnel Champagne truffles</td>
</tr>
<tr>
<td>Sea salt crisps</td>
</tr>
<tr>
<td>Sweet chilli crisps</td>
</tr>
<tr>
<td>Pistachio</td>
</tr>
<tr>
<td>Jumbo cashew</td>
</tr>
</tbody>
</table>
Salted almonds £5.50
Wasabi peanuts £5.50
Caramelised peanuts £5.50
Baked nuts and fruits £5.50
Jellybeans £5.50
Chocolate raisins £8
Smint £3

**Perfume**

Miller Harris “La Collection Voyage” £95