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.

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

Breakfast 4
05.00hrs - 12.00hrs

À la Carte Breakfast 6
05.00hrs - 12.00hrs

Teas 10
24 hours

À la Carte 11
12.00hrs - 23.00hrs

Asian Menu 16
12.00hrs - 23.00hrs

Plant-Based Menu 17
12.00hrs - 23.00hrs

Children’s Menu 19
12.00hrs - 23.00hrs

Desserts 21
12.00hrs - 23.00hrs

Late Night Menu 22
23.00hrs - 05.00hrs

Dinne by Heston Blumenthal 25
12.00hrs - 19.00hrs

Wine List 27
24 hours

Beverage Selection 32
24 hours

Minibar 36
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
Ginger shot

Detox Juices

Green detox
Cucumber, spinach, Granny Smith apple and fennel

Pink detox
Carrot, apple and ginger

Smoothies

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>Beverage</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  
*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*  
£26

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

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

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

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

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

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

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

### Wellbeing Breakfast

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

### Vegan Breakfast

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full English breakfast</td>
<td>£26</td>
</tr>
<tr>
<td><em>Scrambled tofu, vegetable polenta sausage, baked beans, Kent flat cap mushroom, vine tomato and avocado</em></td>
<td></td>
</tr>
<tr>
<td>Vegan bakery basket</td>
<td>£10</td>
</tr>
<tr>
<td><em>Croissant and blueberry croissant</em></td>
<td></td>
</tr>
<tr>
<td>Menu Item</td>
<td>Price</td>
</tr>
<tr>
<td>---------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>Fresh Fruits</td>
<td>£14</td>
</tr>
<tr>
<td>Fresh seasonal sliced fruits or mixed berries</td>
<td></td>
</tr>
<tr>
<td>Cereals</td>
<td>£6</td>
</tr>
<tr>
<td>Corn Flakes, Coco Pops, Bran Flakes, Frosties, All-Bran, granola or muesli</td>
<td></td>
</tr>
<tr>
<td>Yoghurts</td>
<td>£5</td>
</tr>
<tr>
<td>Natural, fruit or Greek style</td>
<td></td>
</tr>
<tr>
<td>Bakery</td>
<td></td>
</tr>
<tr>
<td>Bakery basket</td>
<td>£10</td>
</tr>
<tr>
<td>Croissant, pain au chocolat, Danish pastry and muffin</td>
<td></td>
</tr>
<tr>
<td>Toasts</td>
<td>£5</td>
</tr>
<tr>
<td>Wholemeal, multigrain or white toasts</td>
<td></td>
</tr>
<tr>
<td>Toasted English muffin</td>
<td>£7</td>
</tr>
<tr>
<td>Gluten-free bakery and toast selection</td>
<td>£12</td>
</tr>
<tr>
<td>All served with Netherend Farm butter, handmade strawberry jam and thick cut orange marmalade from Pembrokeshire in Wales</td>
<td></td>
</tr>
<tr>
<td>Side Orders</td>
<td>£7</td>
</tr>
<tr>
<td>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</td>
<td></td>
</tr>
</tbody>
</table>
## Teas

24 hours

### Black Teas

<table>
<thead>
<tr>
<th>Description</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast blend</td>
<td>China, India, Kenya, Rwanda, India</td>
</tr>
<tr>
<td>Assam second flush</td>
<td>India</td>
</tr>
<tr>
<td>Earl Grey</td>
<td>English Breakfast decaffeinated Uva district, Sri Lanka</td>
</tr>
<tr>
<td>China, India, Italy</td>
<td></td>
</tr>
</tbody>
</table>

### Green Teas

<table>
<thead>
<tr>
<th>Description</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic Genmaicha</td>
<td>Wazuka, Kyoto, Japan</td>
</tr>
<tr>
<td>Jasmine Pearls</td>
<td>Fujian province, China</td>
</tr>
<tr>
<td>Organic Dragonwell</td>
<td>Long Jing, Zhejiang province, China</td>
</tr>
</tbody>
</table>

### Special Teas

<table>
<thead>
<tr>
<th>Description</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>Alishan</td>
<td>Mini Tuo Cha Pu'er tea Licang, Yunnan province, China</td>
</tr>
<tr>
<td>Oolong tea</td>
<td></td>
</tr>
<tr>
<td>Gaoshan, Taiwan</td>
<td></td>
</tr>
</tbody>
</table>

### Herbal Infusions

<table>
<thead>
<tr>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh mint, fresh lemon, fresh ginger, camomile or peppermint</td>
</tr>
</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

Corn fed chicken and vegetable soup
Corn fed chicken breast with seasonal diced vegetables, potatoes and basil oil, served with sourdough bread
£13
Tomato and fennel soup
*Roasted plum tomato and fennel, served with Lavash bread*

**Salads**

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

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

Caesar salad
*Romaine lettuce, anchovies, aged Parmesan cheese and sourdough croûtons*
*With roasted corn-fed chicken*  
*With tiger prawns*

**Bread**

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*

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

*Please note our burgers are served medium well as standard to meet UK government guidelines.

Fish

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

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

Meat

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

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

£7  

£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 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*
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
### Mains

**Vegan Club sandwich**

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

£19

**Tomato-basil pasta**

Your choice of spaghetti or penne, slow-cooked plum tomato and basil

£20

### Sweet

**Chocolate-glazed lemon sponge**

*Mango sorbet, pineapple, whipped soy cream and guava coulis*

£11

### Fresh Fruits

Fresh seasonal sliced fruits or mixed berries

£14

### Homemade Sorbet

Strawberry, mango or lemon

£4 per scoop
Children’s Menu
12.00hrs – 23.00hrs

Mains

Penne or spaghetti £14
Served with your choice of sauce: Bolognese, carbonara, cheese or tomato

Cheeseburger £14
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 £12
Homemade fried chicken nuggets, served with French fries

Melted cheese sandwich £12
Toasted white bread and cheddar cheese, served with French fries

Cod fillet £16
Seared or poached Atlantic cod fillet, served with steamed rice and broccoli

Beef fillet £17
Grilled beef fillet, served with mashed potatoes and mixed vegetables

Desserts

Caramel sundae £9
Vanilla ice cream sundae, Chantilly, chocolate pearl and caramel coulis

Chocolate brownie £9
Chocolate brownie, whipped chocolate and vanilla ice cream
Fresh Fruits

Fresh seasonal sliced fruits or mixed berries

Homemade Ice Cream & Sorbet

Ice cream selection
Vanilla, chocolate and pistachio

Sorbet selection
Strawberry, mango and lemon
Desserts

12.00hrs - 23.00hrs

Cheese

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

Sweet

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

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 £14
  6 pieces £19

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

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

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

Mains

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

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

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

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

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**

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

**Sweet**

Tahitian crème brulée
*Lemongrass cream and mixed berries*

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

**Homemade Ice Cream & Sorbet**

Ice cream selection
*Vanilla, chocolate and pistachio*

Sorbet selection
*Strawberry, mango and lemon*
## Dinner by Heston Blumenthal

12.00hrs – 19.30hrs

### Starters

<table>
<thead>
<tr>
<th>dish</th>
<th>price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat Fruit (c. 1500)</td>
<td>£24.50</td>
</tr>
<tr>
<td>Mandarin, chicken liver parfait &amp; toasted bread</td>
<td></td>
</tr>
<tr>
<td>Hay Smoked Salmon (c. 1730)</td>
<td>£23.50</td>
</tr>
<tr>
<td>Gentleman’s relish &amp; pickled lemon salad</td>
<td></td>
</tr>
<tr>
<td>The Truffle (c. 1500)</td>
<td>£28</td>
</tr>
<tr>
<td>Mushroom parfait and toasted bread</td>
<td></td>
</tr>
</tbody>
</table>

### Mains

<table>
<thead>
<tr>
<th>dish</th>
<th>price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Cooked with Lettuces (c. 1670)</td>
<td>£48</td>
</tr>
<tr>
<td>Peas, celeriac &amp; roast chicken sauce</td>
<td></td>
</tr>
<tr>
<td>Roast Cauliflower (c. 1660)</td>
<td>£45</td>
</tr>
<tr>
<td>Caramelised cauliflower macrows &amp; smoked shiitake dressing</td>
<td></td>
</tr>
<tr>
<td>Hereford Sirloin (c. 1830)</td>
<td>£52</td>
</tr>
<tr>
<td>Mushroom ketchup &amp; triple cooked chips</td>
<td></td>
</tr>
</tbody>
</table>

### Sides

<table>
<thead>
<tr>
<th>dish</th>
<th>price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttered bay carrots, New potatoes &amp; Mixed Leaf Salad</td>
<td>£7</td>
</tr>
</tbody>
</table>
Desserts

Tipsy Cake (c. 1810)  £19.50
Spit roast pineapple

Sambocade (c. 1390)  £19.50
Goat’s milk cheese cake, elderflower, pickled blackberries & walnuts

British Cheese  £20
Chutney & oat crackers
## Wine List

### 24 hours

### White Wines by the Glass

<table>
<thead>
<tr>
<th>Wine</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>
<tr>
<td>Este + Neue</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alto Adige, Italy</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2018 Sauvignon Blanc</td>
<td>£13.50</td>
<td>£18.50</td>
<td>£32.00</td>
</tr>
<tr>
<td>Ata Rangi</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Marlborough, New Zealand</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2017 Chardonnay</td>
<td>£24.50</td>
<td>£34.00</td>
<td>£58.50</td>
</tr>
<tr>
<td>Meursault ‘Les Meurgers’</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Domaine Bousey</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Burgundy, France</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Red Wines by the Glass

<table>
<thead>
<tr>
<th>Wine</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>
<tr>
<td>Clarence Dillon Wines</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bordeaux, France</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2015 Malbec</td>
<td>£13.50</td>
<td>£18.50</td>
<td>£32.00</td>
</tr>
<tr>
<td>Fabre Montmayou</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mendoza, Argentina</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2014 Brunello di Montalcino</td>
<td>£23.50</td>
<td>£32.50</td>
<td>£56.00</td>
</tr>
<tr>
<td>Castello Banfi</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tuscany, Italy</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Rosé Wines by the Glass

<table>
<thead>
<tr>
<th>Wine</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>
<tr>
<td><em>Vin de Pays du Vaucluse</em></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>France</em></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Champagne

#### Non-Vintage

- **Moët & Chandon**
  - *Brut Imperial*  
    - £99

- **Louis Roederer**
  - *Brut Premier*  
    - £125

- **Bollinger**
  - *Special 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
£75

2017 Chardonnay
Meursault ‘Les Meurgers’
Domaine Boussey
Burgundy
£139

Italy

2018 Arneis
Batasiolo, Roero, Piedmont
£49

2018 Pinot Grigio
Este + Neue, Alto Adige
£59

Greece

2018 Malagousia
Ktima Gerovassiliou, Epanomi
£59

New Zealand

2018 Sauvignon Blanc
Ata Rangi, Marlborough
£69
## 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 £69
*Vin de Pays du Vaucluse*

Half Bottles

Champagne

Ruinart Blanc de Blancs, Brut £75
Billecart Salmon, Brut Rosé £85
Ruinart Rosé, Brut £79

White Wines

2019 Pouilly Fumé £45
*Château de Tracy*
*Loire Valley, France*

2017 Grüner Veltliner £49
*Smaragd ‘Achleiten’, Domane Wachau*
*Austria*

Red Wines

2010 Château La Gasparde £35
*Famille Joseph Janoueix, Côtes de Castillon, France*

2016 Pinot Noir £42
*La Crema, Sonoma Coast, California, USA*

2013 Barolo £69
*Ettore Germano, Serralunga D’Alba, Italy*
## 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>
</tbody>
</table>

### Water

#### Sparkling

| Fresh water | £6 |
| Perrier     | £7 |
| San Pellegrino | £7 |

#### Still

| Fresh water | £6 |
| Evian       | £7 |

*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

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mancino Bianco (16%)</td>
<td>£8</td>
</tr>
<tr>
<td>Campari (25%)</td>
<td>£8</td>
</tr>
<tr>
<td>Ricard (45%)</td>
<td>£8</td>
</tr>
<tr>
<td>Noilly Prat Vermouth (18%)</td>
<td>£8</td>
</tr>
<tr>
<td>Antica Formula (16.5%)</td>
<td>£14</td>
</tr>
</tbody>
</table>

### Cognacs

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hennessy Fine de Cognac (40%)</td>
<td>£14</td>
</tr>
<tr>
<td>Courvoisier VSOP (40%)</td>
<td>£14</td>
</tr>
<tr>
<td>Hennessy XO (40%)</td>
<td>£35</td>
</tr>
<tr>
<td>Remy Martin Louis XIII (40%)</td>
<td>£290</td>
</tr>
</tbody>
</table>

### Gins

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bombay Original (37.5%)</td>
<td>£10.50</td>
</tr>
<tr>
<td>Hendrick (41.4%)</td>
<td>£11</td>
</tr>
<tr>
<td>Sipsmith (41.6%)</td>
<td>£13</td>
</tr>
<tr>
<td>Tanqueray 10 (47.3%)</td>
<td>£16</td>
</tr>
<tr>
<td>Monkey 47 (47%)</td>
<td>£16</td>
</tr>
</tbody>
</table>

### Vodkas

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Snow Queen (40%)</td>
<td>£11.50</td>
</tr>
<tr>
<td>Belvedere (40%)</td>
<td>£13</td>
</tr>
<tr>
<td>Grey Goose (40%)</td>
<td>£15.50</td>
</tr>
<tr>
<td>Beluga Gold Line (40%)</td>
<td>£34</td>
</tr>
</tbody>
</table>
Rums

Mount Gay (40%) £10.50
Matusalem Platino (40%) £11
Diplomatico Reserva Exclusiva (40%) £13.50
Ron Zacapa Centenario 23 (40%) £17

Tequilas

Corralejo Blanco (38%) £12
Casamigo’s Reposado (40%) £19
Maestro Dobel Diamond (40%) £23
Tapatio Reserva de la Excelencia (40%) £37

Whiskies

Malt Whiskies

Macallan Amber (40%) £19
Lagavulin 12 years (56.8%) £23
Glenmorangie 18 years (43%) £25
Dalmore King Alexander the 3rd (40%) £37

Blended Scotch Whiskies

Johnnie Walker Black Label (40%) £14
Chivas Regal 18 years (40%) £21
Johnnie Walker Blue Label (40%) £39
Johnnie Walker King George V (43%) £135

Irish Whiskies

Jameson (40%) £14
Midleton Very Rare 2017 (40%) £37
**Bourbons**

- Jack Daniel’s (40%)  £11.50
- Whistle Pig 10 years Rye (40%)  £24

**Liqueurs**

- Amaretto Disaronno (28%)  £9
- Bailey’s Irish Cream (17%)  £9
- Drambuie (40%)  £9
- Grand Marnier (40%)  £9
- Limoncello (30%)  £9
- Sambuca White (40%)  £9
- Averna (29%)  £9
- Cynar (16.5%)  £9
- Jägermeister (35%)  £9

*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
Soft Drinks

Mineral Water

Perrier, 330ml £5
Evian, 330ml £5

Juices

Luscombe organic orange juice, 240ml £6
Luscombe organic apple juice, 240ml £6

Sodas

Coca Cola, 330ml £6
Diet Coke, 330ml £6
Red Bull, 330ml £6
Nix & Kix, 250ml £6
Lemonade, 200ml £5
Ginger ale, 200ml £5
Tonic water, 200ml £5

Snacks

William Curley, caramel mou bar £9
William Curley, sea salt caramel bar £9
William Curley, praline milk chocolate bar £9
William Curley, house milk £9
William Curley, house dark 70% £9

Pistachio £5.50
Jumbo cashew £5.50
Salted almonds £5.50
Wasabi peanuts £5.50
Caramelised peanuts £5.50
Baked nuts and fruits £5.50
Jellybeans £5.50
Chocolate raisins £8

**Perfume**

Miller Harris “La Collection Voyage” £95