

IN-ROOM  
DINING

THE LONDONER

# MORNING

*Available from 6am until 12pm*

## BREAKFAST OF CHAMPIONS

Guests with breakfast included may choose from the following options.

### **Parisienne** £20

Freshly squeezed orange, apple or pink grapefruit juice

Choice of cereal or sliced seasonal fruit selection

Bonne Maman yoghurt with apricot compote

The Londoner Bakery basket with fruit preserves and butter

Tea or coffee

### **The perfect companion:** £18

A glass of R de Ruinart NV Champagne

### **The Traditionalist** £32

Freshly squeezed orange, apple or pink grapefruit juice

Sliced seasonal fruit selection

Two Burford Brown eggs cooked to your liking, served with smoked sweet-cured streaky bacon, Cumberland sausage, sautéed mushrooms, roasted vine tomato, hash browns and baked beans

Or

Omelette of your choice:

Prosciutto de San Daniele and Parmesan

Burrata, basil and vine tomato

Egg white with mushroom and spinach

Toast basket

Tea or coffee

### **The perfect companion:** £15

Gusbourne Brut Reserve 2018

### **Sense & Sensibility** £28

(vegan and gluten-free)

Freshly squeezed cucumber, celery and apple juice

Peeled overnight-soaked almonds

Açaí berry bowl with figs, almonds, sesame seeds and vanilla beans

Scrambled silken tofu with ginger, onion and coriander

The Londoner Bakery gluten-free toast basket

**Choice of herbal tea:** lemongrass and ginger or matcha and turmeric

## SOMETHING FOR THE PURISTS

Yoghurt, fruit, cereal and porridge

Bonne Maman yoghurt with apricot compote £4

Cut seasonal fruit selection £10

Choice of cereals £3

**Açaí berry bowl** £10

served with banana, brazil nuts, dates, chia seeds and vanilla beans

**Organic Scottish porridge** £7

served with toasted almonds, blueberries and mānuka honey

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### How do you like your eggs in the morning? £9

Fried, poached, boiled, scrambled, two-egg omelette, egg white omelette.

Served with hash browns

#### Available with the following accessories:

Smoked salmon	£4
Honey-roasted ham	£3
San Marzano tomatoes	£3
Chestnut mushrooms	£3
Red chilli	£2
Bird's eye chilli	£2
Curly kale	£2
Baby spinach	£2
24-month-aged Parmesan	£3

#### OTHER HIGHLIGHTS

**Buttermilk blueberry pancakes** £12  
with whipped vanilla butter and Canadian maple syrup

**Traditional English breakfast** £20  
with Burford Brown eggs cooked to your liking, smoked sweet-cured streaky bacon, Cumberland sausage, sautéed mushrooms, roasted vine tomato, hash browns and baked beans

#### ACCESSORIES

Smoked sweet-cured streaky bacon, turkey bacon (halal)	£4
Cumberland sausage, chicken sausage, vegetarian sausage	£5
Sautéed mushrooms	£3
Cherry vine tomatoes	£3
Hash browns	£4

#### BREAKFAST BEVERAGE

**Freshly squeezed juices** £4

Orange, apple, pink grapefruit, watermelon, cucumber with celery and apple, carrot with orange and ginger

**Coffee** £5.25

Filter coffee, cappuccino, espresso, double espresso, latte, americano

**Speciality Teas** £5.25

Granted a Royal Charter by Queen Elizabeth I in 1600, The East India Company was established to explore the mysteries of the East. The result was the discovery of new and exotic goods, including teas, spices and coffees.

Today, The East India Company remains proud to offer the very best teas from around the world.

#### Black Tea

Royal Breakfast

The Staunton Earl Grey

Governor Aungier's Bombay Chai

#### Green Tea

The Prince Sultan's with Mint

The East India House Director's Blend

#### Herbal Infusions

Peppermint

Nile Chamomile

Lemongrass & Ginger

# DAY AND EVENING

*Available from 12pm until 6am*

## SMALLER APPETITES

Crispy tandoori poussin bites £12

**Beef carpaccio** £13

with black pepper crust,  
shaved truffle and Parmesan

**Steak tartare** £16

Infused with kizami wasabi and  
shichimi-spiced egg yolk

**Burrata with Seville orange** £13

coriander seeds and mānuka honey

## SOUPS AND SALADS

**Onion soup** £8

with oven-baked Gruyère cheese  
and warm French baguette

**Cherry vine tomato** £8

with baby basil and warm  
French baguette

**Superfood salad** £12

Kale and pomegranate salad with  
chickpeas, apple and zesty tahini  
dressing

**Classic Caesar salad** £12

Baby gem lettuce with sourdough  
croutons and aged Parmesan

### Also perfect with:

Grilled salmon £4

Lemon garlic prawns £6

Blackened Cajun chicken £3

## PASTA AND RISOTTO

**King prawn linguine** £18

with spinach, garlic and Amalfi lemon

**Corn-fed chicken risotto** £14

with Amalfi lemon and spinach

**Spaghetti cacio e pepe** £12

finished with grated Pecorino  
Romano cheese and cracked  
black pepper

**Penne all'arrabbiata** £12

with cherry tomato crème and  
fresh basil

## THE DINER

**Spiced buttermilk chicken Milanese** £16

with rocket and aged Parmesan salad

**The Londoner Club** £16

with baby chicken, spicy bacon  
mayonnaise and fried duck egg

### From the Grill

**Grilled herbed lamb cutlets** £22

with baked Japanese aubergine  
and hummus

**Chargrilled filet mignon** £32

with olive oil pomme purée, garlic  
and lemon tenderstem broccoli  
and truffle peppercorn sauce

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## ACCESSORIES

<b>Layered potato chips</b> with paprika spice	£6
<b>Rocket and aged Parmesan salad</b>	£5
<b>Wilted baby spinach</b> with Amalfi lemon zest and garlic	£5
<b>Warm French baguette</b>	£5
<b>San Marzano tomato</b> basil and goat's cheese salad	£6

## DESSERTS

<b>Baked Tahitian vanilla cheesecake</b> with chilli and honey marmalade	£9
<b>Jivara milk chocolate mousse</b> with smoked almond praline	£9
<b>Lemon and yuzu tart</b> with speculoos and honey	£9
<b>Orange blossom panna cotta</b> with passionfruit, mango and Thai basil	£9
<b>Artisan cheese selection</b>	£14

# BEVERAGE LIST

## ENGLISH SPARKLING WINE

*By the glass*

Gusbourne Brut Reserve 2018 £15

*By the bottle*

Gusbourne Brut Reserve 2018 £75

Nyetimber Classic Cuvée NV £80

Nyetimber Rosé NV £100

## WINE

*By the glass*

### White

Godello, Maruxa, £12  
Virgen de Galir (Godello)  
Valdeorras, Spain 2019

Tenuta del Porconero, £13  
Organic, Paestum (Fiano)  
Campania, Italy 2019

Craggy Range, Te Muna £15  
(Sauvignon Blanc)  
Martinborough,  
New Zealand 2019/20

De Loach (Chardonnay) £17  
Russian River Valley  
USA 2018

Château Olivier, Grand Cru Classé £24  
(Sémillon, Muscadelle,  
Sauvignon Blanc)  
Pessac-Léognan,  
Bordeaux, France 2015

### Red

Old Vine, Gran Volante £12  
(Garnacha)  
Calatayud, Spain 2017

Saint-Amour, Les Grandes Mises, £14  
Mommessin (Gamay)  
Beaujolais, France 2017/18

Te Kairanga Runholder £17  
(Pinot Noir)  
Martinborough,  
New Zealand 2018

Numina Corte, Bodegas £19  
Salentein (Malbec, Cabernet  
Sauvignon, Merlot) Valle de Uco,  
Mendoza, Argentina 2016/17

Rocca di Frassinello, £24  
Castellare di Castellina  
(Sangiovese, Merlot,  
Cabernet Sauvignon)  
Maremma, Tuscany, Italy 2016

### Rosé

Sancerre Rosé, 'Le Rabault' £14  
(Pinot Noir) Joseph Mellot,  
Loire Valley, France 2018

La Chapelle, Château la Gordonne £17  
(Grenache, Syrah)  
Côtes de Provence, France 2017

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## CHAMPAGNE

### *By the glass*

R de Ruinart Brut NV	£18
Billecart-Salmon Brut Rosé NV	£24
Dom Pérignon Brut Vintage 2010	£45

### *By the bottle*

#### **Brut**

R de Ruinart Brut NV	£85
Taittinger Prélude NV	£110
Ruinart Blanc de Blancs NV	£135

#### **Prestige Cuvée**

Dom Pérignon Brut Vintage 2010	£280
Piper Heidsieck Rare Millésime 2008	£290
Krug Grande Cuvée	£320

#### **Rosé**

Veuve Clicquot Rosé NV	£115
Billecart-Salmon Brut Rosé NV	£120
Laurent-Perrier Cuvée Rosé NV	£130

## WINE

*By the bottle*

### White

Picpoul de Pinet, £38  
Belle Perle (Picpoul)  
Languedoc, France 2019

Godello, Maruxa, £46  
Virgen de Galir (Godello)  
Valdeorras, Spain 2019

Tenuta del Porconero, £48  
Organic, Paestum (Fiano),  
Campania, Italy 2019

Craggy Range, Te Muna £56  
(Sauvignon Blanc) Martinborough,  
New Zealand 2019/20

De Loach (Chardonnay) £68  
Russian River Valley  
USA 2018

Chablis 1er Cru, Vaillon, £85  
Lamblin & Fils (Chardonnay)  
Burgundy, France 2019

Château Olivier, Grand Cru Classé £90  
(Sémillon, Muscadelle, Sauvignon Blanc)  
Pessac-Léognan,  
Bordeaux, France 2015

Grosset, 'Polish Hill' (Riesling) £100  
Clare Valley, South Australia 2020

Pouilly-Fumé, de Ladoucette £110  
(Sauvignon Blanc)  
Loire, France 2018

### Red

Journey's End, The Huntsman £40  
(Shiraz, Mourvèdre)  
Stellenbosch, South Africa 2018

Old Vine, Gran Volante (Garnacha) £46  
Calatayud, Spain 2017

Saint-Amour, Les Grandes Mises, £52  
Mommessin (Gamay)  
Beaujolais, France 2017/18

Valpolicella Classico Superiore £56  
Ripasso, Le Poiane, Bolla  
(Corvina, Rondinella, Molinara)  
Veneto, Italy 2017

Te Kairanga Runholder £68  
(Pinot Noir)  
Martinborough, New Zealand 2018

Numina Corte, Bodegas Salentein £78  
(Malbec, Cabernet Sauvignon,  
Merlot) Valle de Uco,  
Mendoza, Argentina 2016/17

Rocca di Frassinello, £90  
Castellare di Castellina  
(Sangiovese, Merlot,  
Cabernet Sauvignon)  
Maremma, Tuscany, Italy 2016

Charles Melton 'Nine Popes' £120  
(Grenache, Syrah, Mataro)  
Barossa Valley,  
South Australia 2016

Amarone della Valpolicella £160  
Classico, Tommasi  
(Corvina, Rondinella, Molinari)  
Veneto, Italy 2015

### Rosé

Sancerre Rosé, 'Le Rabault', £52  
Joseph Mellot (Pinot Noir)  
Loire Valley, France 2018

La Chapelle, Château la Gordonne £68  
(Grenache, Syrah)  
Côtes de Provence, France 2017

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<b>BEER</b>		<b>Scotch Whisky</b>	
<i>By the bottle</i>	<i>330ml</i>	<i>Single Malt</i>	
Peroni	£6.5	Glenmorangie 10 year	£10
Kirin Ichiban	£6.5	Dalwhinnie 15 year	£12
		Oban 14 year	£14
<b>SPIRITS</b>		Lagavulin 16 year	£16
<b>Vodka</b>	<i>50ml</i>	Glenlivet 18 year	£18
Belvedere	£10	Balvenie 21 year	£20
Tito's Handmade	£12	<i>Blended</i>	
Grey Goose	£12	Chivas Regal 12 year	£10
Nikka Coffey	£14	Johnnie Walker Gold Label	£14
		Johnnie Walker Blue Label	£40
<b>Gin</b>		<b>Japanese Whisky</b>	
Sipsmith	£10	<i>Single Grain</i>	
Roku	£12	Suntory Chita	£14
Jinzu	£14	<i>Single Malt</i>	
Hendrick's	£14	Hakushu Distiller's Reserve	£15
Gin Mare	£16	Yamazaki Distiller's Reserve	£16
Tanqueray 10	£18	Yamazaki 12 year	£20
		<i>Blended</i>	
<b>Rum</b>		Suntory Toki	£12
El Dorado 3 year	£10	Nikka from the Barrel	£15
Diplomático Planas	£12	The Nikka 12 year	£22
Diplomático Exclusiva	£14	<b>American Whiskey</b>	
El Dorado 15 year	£16	Maker's Mark	£10
		Woodford Reserve	£12
<b>Cognac</b>		Jack Daniel's Single Barrel	£12
Hennessey VS	£10	Bulleit Rye	£14
Hine Antique XO	£16		
Rémy Martin XO	£22		
<b>Tequila &amp; Mezcal</b>			
Gran Centenario Blanco	10		
VIVIR Blanco	12		
Illegal Joven Mezcal	12		

# THE MINIBAR IN-ROOM ESSENTIALS...

## AVANTGARDE COCKTAILS IN PARTNERSHIP WITH THE LONDONER

The Martini	£15
The Old Fashioned	£15
The Manhattan	£15
The Negroni	£15

## BEER

Peroni	£6.5
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## CHAMPAGNE & WINE *375ml*

Nyetimber Classic Cuvée	£40
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Sancerre, La Gravelière, Joseph Mellot, (Sauvignon Blanc), Loire Valley, France	£30
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## SPIRITS *200ml*

The Botanist Islay Dry	£35
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Belvedere	£40
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Glenfiddich 15 year	£38
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*50ml*

Chivas 12 year	£10
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Jack Daniel's	£9
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## SPARKLING

Luscombe's Damascene Rose	£5
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Fever Tree Lemonade	£4.5
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Fever Tree Spring	£4.5
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Fever Tree Light Tonic	£4.5
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Fever Tree Tonic	£4.5
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Double Dutch Indian Tonic	£4
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Double Dutch Skinny Tonic	£4
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Diet Coke	£4
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Coke	£4
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## BOTTLED WATER

San Pellegrino	£5
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Aqua Panna	£5
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