

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 £25

Freshly squeezed orange, apple or pink grapefruit juice

Choice of cereal or sliced seasonal fruit selection (265 kcal)

Bonne Maman yoghurt with apricot compote (136 kcal)

The Londoner Bakery basket with fruit preserves and butter (869 kcal)

Tea or coffee

The perfect companion: £18

A glass of Veuve Clicquot Yellow Label NV Champagne

The Londoner £35

Freshly squeezed orange, apple or pink grapefruit juice

Sliced seasonal fruit selection (265 kcal)

Two free-range eggs cooked to your liking, served with smoked sweet-cured streaky bacon, Cumberland sausage, sautéed mushrooms, roasted vine tomato, hash browns and baked beans (760 kcal)

Or

Omelette of your choice:

Prosciutto San Daniele and Parmesan (500 kcal)

Burrata, basil and vine tomato (505 kcal)

Egg white with mushroom and spinach (308 kcal)

Toast basket (601 kcal)

Tea or coffee

The perfect companion: £15

Gusbourne Brut Reserve 2018

Sense & Sensibility £32

Freshly squeezed cucumber, celery and apple juice

Peeled overnight-soaked almonds (166 kcal)

Açaí berry bowl with figs, almonds, sesame seeds and vanilla beans (201 kcal)

Scrambled silken tofu with ginger, onion and coriander (101 kcal)

The Londoner Bakery gluten-free toast basket (289 kcal)

Choice of herbal tea: lemongrass and ginger (0 kcal) or matcha and turmeric (0 kcal)

SOMETHING FOR THE PURISTS

Yoghurt, fruit, cereal and porridge

Bonne Maman yoghurt with apricot compote (136 kcal) £6

Cut seasonal fruit selection (265 kcal) £12

Choice of cereals £5

Açaí berry bowl £10
served with banana, brazil nuts, dates, chia seeds and vanilla beans (201 kcal)

Organic Scottish porridge £10
served with toasted almonds, blueberries and mānuka honey (635 kcal)

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How do you like your eggs in the morning? £10
Fried (330 kcal), poached (146 kcal), boiled (144 kcal),
scrambled (514 kcal), two-egg omelette (293 kcal),
egg white omelette (308 kcal).

Served with hash browns (41 kcal)

Available with the following accessories:

Smoked salmon (92 kcal)	£5
Honey-roasted ham (54 kcal)	£4
San Marzano tomatoes (11 kcal)	£4
Chestnut mushrooms (8 kcal)	£4
Red chilli (3 kcal)	£2
Bird's eye chilli (1 kcal)	£2
Curly kale (10 kcal)	£3
Baby spinach (87 kcal)	£4
24-month-aged Parmesan (125 kcal)	£4

OTHER HIGHLIGHTS

Buttermilk blueberry pancakes £12
with whipped vanilla butter and Canadian
maple syrup (559 kcal)

Traditional English breakfast £20
with free-range eggs cooked to your liking,
smoked sweet-cured streaky bacon,
Cumberland sausage, sautéed mushrooms,
roasted vine tomato, hash browns and
baked beans (760 kcal)

ACCESSORIES

Smoked sweet-cured streaky bacon, turkey bacon (halal) (138 kcal)	£4
Cumberland sausage (381 kcal), chicken sausage (300 kcal), vegetarian sausage (179 kcal)	£5
Sautéed mushrooms (243 kcal)	£3
Cherry vine tomatoes (11 kcal)	£3
Hash browns (41 kcal)	£4

Adults require around 2000 kcal per day.

BREAKFAST BEVERAGE

Freshly squeezed juices £5

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

Coffee £6

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

Speciality Teas £6

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

LONDONER BREAKFAST ON THE MOVE ...

BREAKFAST ON THE MOVE

Should you have an early departure, our breakfast on the move is the perfect option.

Simply select how many breakfast bags you require and your chosen items from the selection below. Please place your order with our In-Room Dining team before 2am and we will deliver to your room within 15 minutes of your requested time.

BREAKFAST BAG £28

Includes a hot beverage, fresh juice, whole fruit, freshly baked pastry, signature bagel and a yoghurt pot.

Please choose one from each of the selections below

Freshly Baked Pastry Selection v

Butter croissant (298 kcal)

Pain au chocolat (354 kcal)

Almond croissant (466 kcal)

Fresh Fruit Selection v

Apple (77 kcal)

Orange (32 kcal)

Banana (77 kcal)

Our Signature Bagels

Unsmoked back bacon, free-range egg and a cheese glaze (746 kcal)

Shichimi-spiced smoked salmon with wasabi mayonnaise (636 kcal)

Crushed avocado with chilli, lime and cilantro (477 kcal)

Mānuka honey and cinnamon cream cheese (475 kcal)

Our Yoghurt Pots v

Signature granola and honey yoghurt (22 kcal)

Apricot Bonne Maman yoghurt (136 kcal)

Açaí berry with figs, almonds, sesame seeds and vanilla beans (224 kcal)

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Juice Selection

Fresh orange (96 kcal)

Coconut water (45 kcal)

Fresh apple (220 kcal)

Pink grapefruit (97 kcal)

Watermelon (67 kcal)

Cucumber, celery & apple (160 kcal)

Carrot with orange and ginger (125 kcal)

Coffee Selection

Filter coffee (0 kcal)

Americano (0 kcal)

Latte (100 kcal)

Decaffeinated (0 kcal)

Espresso (0 kcal)

Cappuccino (94 kcal)

Double espresso (0 kcal)

Speciality Teas

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Black Tea (0 kcal)

Royal Breakfast

The Staunton Earl Grey

Governor Aungier's Bombay Chai

Green Tea (0 kcal)

The Prince Sultan's with Mint

The East India House Director's

Blend Herbal Infusions (0 kcal)

Peppermint

Nile Chamomile

Lemongrass & Ginger

DAY AND EVENING

Available from 12pm until 6am

SMALLER APPETITES

Beef carpaccio with black pepper crust, shaved truffle and Parmesan (268 kcal)	£16
Steak tartare Infused with kizami wasabi and shichimi-spiced egg yolk (282 kcal)	£18
Burrata with Seville orange coriander seeds and mānuka honey (578 kcal)	£16

SOUPS AND SALADS

Onion soup with oven-baked Gruyère cheese and warm French baguette (298 kcal)	£12
Cherry vine tomato with baby basil and warm French baguette (251 kcal)	£12
Superfood salad Kale and pomegranate salad with chickpeas, apple and zesty tahini dressing (259 kcal)	£15
Classic Caesar salad Baby gem lettuce with sourdough croutons and aged Parmesan (385 kcal)	£16

Also perfect with:

Grilled salmon (566 kcal)	£6
Lemon garlic prawns (163 kcal)	£8
Blackened Cajun chicken (534 kcal)	£5

PASTA AND RISOTTO

King prawn linguine with spinach, garlic and Amalfi lemon (747 kcal)	£22
Corn-fed chicken risotto with Amalfi lemon and spinach (961 kcal)	£18
Spaghetti al pomodoro finished with freshly grated Italian hard cheese and baby basil (403 kcal)	£16
Penne all'arrabbiata with cherry tomato crème and fresh basil (490 kcal)	£16

THE DINER

Spiced buttermilk chicken Milanese with rocket and aged Parmesan salad (631 kcal)	£20
The Londoner Club with baby chicken, spicy bacon mayonnaise and fried duck egg (1597 kcal)	£20
British beef burger with smoked streaky bacon, melted cheese, lettuce, pickled gherkin and spiced mayonnaise (1454 kcal)	£20

From the Grill

Grilled herbed lamb cutlets with baked Japanese aubergine and hummus (830 kcal)	£32
Chargrilled filet mignon with olive oil pomme purée, garlic and lemon tenderstem broccoli and truffle peppercorn sauce (533 kcal)	£40

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ACCESSORIES

Layered potato chips	£8
with paprika spice (593 kcal)	
Rocket and aged Parmesan salad	£6
(187 kcal)	
Wilted baby spinach	£6
with Amalfi lemon zest and garlic (71 kcal)	
Warm French baguette	£5
(361 kcal)	
San Marzano tomato	£6
basil and goat's cheese salad (292 kcal)	

DESSERTS

Black forest gateau	£11
Vanilla kirsch Chantilly, Amarena cherries, cherry bubbles (540 kcal)	
Chocolate orange crunch	£11
Citrus shortbread, mandarin jelly, milk chocolate clusters (583 kcal)	
Raspberry peach pavlova	£12
Poached peaches, raspberry compote, vanilla cremeux (498 kcal)	
Raspberry Panna cotta	£11
Chocolate brownie, raspberry bubbles (369 kcal)	
Artisan cheese selection	£16
(1698 kcal)	

BEVERAGE LIST

ENGLISH SPARKLING WINE

By the glass

Gusbourne Brut Reserve 2018 125ml £15

By the bottle

Gusbourne Brut Reserve 2018 £75

Nyetimber Classic Cuvée NV £80

Nyetimber Rosé NV £100

WINE

By the glass

Also available in 125ml measures

White

Picpoul de Pinet, Belle Perle
(Picpoul)
Languedoc, France 2022 £11

Left Field, Te Awa
(Sauvignon Blanc)
Nelson, New Zealand 2022 £15

De Loach (Chardonnay)
Russian River Valley
USA 2020 £17

Chablis 1er Cru, Vaillon,
Lamblin & Fils (Chardonnay)
Burgundy, France 2021 £21

Red

Old Vine, Gran Volante
(Garnacha)
Calatayud, Spain 2020 £12

Saint-Amour, Les Grandes Mises,
Mommessin (Gamay)
Beaujolais, France 2020 £14

Numina Corte, Bodegas
Salentein (Malbec, Cabernet
Sauvignon, Merlot) Valle de Uco,
Mendoza, Argentina 2018 £19

Rocca di Frassinello,
Castellare di Castellina
(Sangiovese, Merlot,
Cabernet Sauvignon)
Maremma, Tuscany, Italy 2017 £24

Rosé

Belleruche Rosé M. Chapoutier,
(Grenache, Cinsault, Syrah)
Côtes du Rhône, France 2021 £11

La Chapelle, Château la Gondonne
(Grenache, Syrah)
Côtes de Provence, France 2021 £19

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CHAMPAGNE

By the glass *125ml*

Veuve Clicquot, Yellow Label Brut NV £18

Billecart-Salmon Brut Rosé NV £24

By the bottle

Brut

Veuve Clicquot Yellow Label Brut NV £90

R de Ruinart Brut NV £120

Taittinger Prélude NV £120

Ruinart Blanc de Blancs NV £160

Prestige Cuvée

Piper Heidsieck Rare Millésime 2008 £275

Dom Pérignon Brut Vintage 2013 £350

Krug Grande Cuvée £425

Rosé

Veuve Clicquot Rosé NV £120

Billecart-Salmon Brut Rosé NV £125

Laurent-Perrier Cuvée Rosé NV £140

WINE

By the bottle

White

Picpoul de Pinet, £42
Belle Perle (Picpoul)
Languedoc, France 2022

Godello, Maruxa, £46
Virgen de Galir (Godello)
Valdeorras, Spain 2020

Creation (Viognier) £52
Hemel-en-Aarde,
South Africa 2021

Left Field, Te Awa £58
(Sauvignon Blanc)
Nelson, New Zealand 2022

De Loach (Chardonnay) £72
Russian River Valley
USA 2020

Chablis 1er Cru, Vaillon, £85
Lamblin & Fils (Chardonnay)
Burgundy, France 2021

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

Château Olivier, Grand Cru Classé £120
(Sémillon, Muscadelle, Sauvignon Blanc)
Pessac-Léognan,
Bordeaux, France 2019

Pouilly-Fumé, de Ladoucette £130
(Sauvignon Blanc)
Loire, France 2020

Red

Journey's End, The Huntsman £40
(Shiraz, Mourvèdre)
Stellenbosch, South Africa 2020

Old Vine, Gran Volante (Garnacha) £46
Calatayud, Spain 2020

Saint-Amour, Les Grandes Mises, £55
Mommessin (Gamay)
Beaujolais, France 2020

Valpolicella Classico Superiore £60
Ripasso, Le Poiane, Bolla
(Corvina, Rondinella, Molinara)
Veneto, Italy 2018

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

Numina Corte, Bodegas Salentein £78
(Malbec, Cabernet Sauvignon,
Merlot) Valle de Uco,
Mendoza, Argentina 2018

Rocca di Frassinello, £90
Castellare di Castellina
(Sangiovese, Merlot,
Cabernet Sauvignon)
Maremma, Tuscany, Italy 2017

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

Amarone della Valpolicella, £170
Brolo Dei Giusti (Corvina Veronese,
Rondinella, Corvinone) Veneto, Italy 2011

Rosé

Belleruche Rosé M. Chapoutier, £42
(Grenache, Cinsault, Syrah)
Côtes du Rhône, France 2021

La Chapelle, Château la Gordonne £78
(Grenache, Syrah)
Côtes de Provence, France 2021

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BEER

<i>By the bottle</i>	<i>330ml</i>
Peroni	£6.5
Kirin Ichiban	£6.5

SPIRITS

Vodka

	<i>50ml</i>
Belvedere	£10
Tito's Handmade	£12
Grey Goose	£12
Nikka Coffey	£14

Gin

Portobello Road No.171 London Dry	£10
Sipsmith	£12
Roku	£12
Jinzu	£14
Hendrick's	£14
Gin Mare	£16
Tanqueray 10	£16

Rum

Havana 3 year	£10
El Dorado 3 year	£11
Diplomático Planas	£12
Diplomático Exclusiva	£14
El Dorado 15 year	£16

Cognac

Hennessey VS	£12
Rémy Martin XO	£30
Hennessy XO	£35

Tequila & Mezcal

Gran Centenario Blanco	£12
VIVIR Blanco	£12
Illegal Joven Mezcal	£16

Scotch Whisky

<i>Single Malt</i>	
Glenmorangie 10 year	£12
Dalwhinnie 15 year	£14
Lagavulin 16 year	£20
Oban 14 year	£20
Glenlivet 18 year	£30
Balvenie 21 year	£30
<i>Blended</i>	
Monkey Shoulder	£10
Chivas Regal 12 year	£11
Johnnie Walker Gold Label	£16
Johnnie Walker Blue Label	£50

Japanese Whisky

<i>Single Grain</i>	
Suntory Chita	£14
<i>Single Malt</i>	
Yamazaki Distiller's Reserve	£20
Hakushu Distiller's Reserve	£20
Yamazaki 12 year	£30
<i>Blended</i>	
Suntory Toki	£12
Nikka from the Barrel	£15

American Whiskey

Maker's Mark	£10
Woodford Reserve	£12
Bulleit Rye	£14
Jack Daniel's Single Barrel	£16

THE MINIBAR IN-ROOM ESSENTIALS...

CHAMPAGNE & WINE

Nyetimber Classic Cuvée	£40
Sancerre, La Gravelière, Joseph Mellot, (Sauvignon Blanc), Loire Valley, France	£30

BEER

Peroni	£6.5
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SPIRITS

The Botanist Islay Dry	£35
Belvedere	£40
Glenfiddich 15 year	£38
	50ml
Hendrick's	£14
1800 Silver	£12
Bacardi Carta Blanca	£12
Courvoisier VS	£12
Chivas 12 year	£11
Jack Daniel's	£10

375ml

SPARKLING

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

BOTTLED WATER

San Pellegrino	£5
Aqua Panna	£5

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