

The Residence



Please scan the QR code for allergen and dietary information.

Welcome to breakfast at The Residence

The Residence Breakfast Cart offers complimentary freshly baked sweet brioche Danishes for all in-bouse guests between 8am and 12pm



Pain au Chocolat v (132 kcai



Croissant v (187 kcal)

Greek yoghurt with mānuka honey, caramelised goji berries and granola (217 kal)



Seasonal fresh fruit v (44 kcal)





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À LA CARTE Served from 8am – 12pm

Traditional English breakfast

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)

23

Eggs Benedict

Poached eggs, crispy pancetta and hollandaise on toasted muffin (1241 kcal)

18

Buttermilk blueberry pancakes

with whipped vanilla butter and Canadian maple syrup v (559 kcal)

12

Açaí berry bowl

with figs, almonds, sesame seeds and vanilla beans v (201 kcal)

12

Scrambled silken tofu

with ginger, onion and coriander v

10

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Organic Scottish porridge

with toasted almonds, blueberries and mānuka honey v (635 kcal)

10

Free range eggs

Fried v (330 kcal), poached v (146 kcal), boiled v (144 kcal), scrambled v (514 kcal), three-egg omelette v (293 kcal), egg white omelette v (308 kcal). Served with hash browns v (41 kcal)

12

Available with the following

Smoked salmon (92 kcal)

1

Honey-roasted ham (54 kcal)

4

San Marzano tomatoes v (11 kcal)

4

Chestnut mushrooms v (8 kcal)

4

Red chilli v (3 kcal)

2

Bird's eye chilli v (1 kcal)

2

Curly kale v (10 kcal)

3

Baby spinach v (87 kcal)





In-bouse guests can also enjoy a selection of teas, coffees and soft drinks with our compliments



SOFT

Bottled Water

Nordaq Still Nordaq Sparkling

Iuices

Fresh orange juice (96 kcal)
Fresh apple juice (220 kcal)
Fresh grapefruit juice (97 kcal)
Cranberry juice (113 kcal)
Tomato juice (36 kcal)

Sparkling

Fever-Tree

Lemonade

Tonic

Naturally light tonic

Soda

Ginger beer

Mediterranean tonic

Coke

Diet Coke

COFFEE

Americano (0 kcal)
Latte (100 kcal)
Decaffeinated (0 kcal)
Macchiato (19 kcal)
Espresso (0 kcal)
Mocha (105 kcal)
Cappuccino (94 kcal)
Double espresso (0 kcal)

THE EAST INDIA COMPANY LOOSE LEAF TEA

Black Tea (0 kcal) Royal Breakfast Orange Pekoe The Imperial Qing Lapsang Souchong

Green Tea (0 kcal) Jade Sword Saemidori Green Ted

White Tea (0 kcal)
Golden Tips

Oolong Tea (0 kcal) Da Hong Pao

Herbal Infusions (0 kcal)
Tropical Punch



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Welcome to all-day dining at The Residence

The Residence Cart offers a complimentary selection of Mediterranean-inspired antipasti for all in-bouse guests between 12pm - 11.30pm Sunday to Thursday, and 12pm - 1am Friday to Saturday



Pecorino and truffle grissini (92 kcal)



Chargrilled Romana artichokes with lemon and garlic v (99 kcal per spoon)

Grilled piquillo peppers with goat's cheese v (83 kcal per spoon)

24-month-aged Parmigiano-Reggiano (21 kcal per cube)

Pickled wild garlic mushrooms with chilli and fennel seeds v (56 kcal per spoon)

Sicilian Nocellara olives with rosemary and lemon v (38 kcal per spoon)



Dressings (62 kcal per spoon)
Aged balsamic, chilli oil, extra virgin olive oil







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Onion soup

with oven-baked Gruyère cheese and warm French baguette (298 kcal)

14

Cherry vine tomato soup

with baby basil and warm French baguette v (251 kcal)

12

Burrata with Seville orange

Coriander seeds and mānuka boney v (578 kcal)

16

Steak tartare

Infused with kizami wasabi and shichimi-spiced egg yolk (282 kcal)

18

Superfood salad

Kale and pomegranate salad with chickpeas, apple and zesty tahini dressing v (259 kcal)

15

Classic Caesar salad

Baby gem lettuce with sourdough croutons and aged Italian hard cheese v (385 kcal)

16

Also perfect with

Grilled salmon (566 kcal)

6

Lemon garlic prawns (163 kcal)

8

Blackened Cajun chicken (534 kcal)

5

King prawn linguine

with spinach, garlic and Amalfi lemon (747 kcal)







À LA CARTE

Served from 12pm - 11pm

Spaghetti al pomodoro

Finished with freshly grated Italian hard cheese and baby basil v (403 kcal)

16

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The Londoner club

with Corn-fed chicken, spicy bacon mayonnaise, baby spinach dressed with truffle and lime, French fries and fried free-range egg (1624 kcal)

28

British beef burger

with smoked streaky bacon, melted cheese, lettuce, pickled gherkin and spiced mayonnaise (1454 kcal)

26

Pan-fried sea bass

with white wine, shallots and lemon crème (1562 kcal)

30

Gnocchi

with San Marzano tomatoes and basil v (332 kcal)

18

Grilled herbed lamb cutlets

with baked Japanese aubergine and hummus (830 kcal)

36

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Chicken Milanese

with rocket and aged Parmesan salad (605 kcal)

20

Chargrilled filet mignon with olive oil pomme purée, garlic and lemon tenderstem broccoli and truffle peppercorn sauce (989 kcal)

44





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SIDE DISHES

Paprika-spiced fries v (368 kcal)

8

Olive oil pomme purée v (405 kcal)

7

Rocket and aged Parmesan salad (187 kcal)

6

Wilted baby spinach with Amalfi lemon zest and garlic v

(71 kcal

Warm French baguette v (361 kcal)

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San Marzano tomato, basil and goat's cheese salad v (292 kcal)

8

DESSERTS

Mango and coconut dacquoise with mānuka honey and thyme scented fresh mango (428 kcal)

12

Spiced vanilla pannacotta

with apple jelly, pain d'épices and apple cinnamon confit (388 kcal)

12

Peanut butter and orange parfait with cocoa crumble (228kcal)

12

Vegan chocolate mousse with berry inserts and hibiscus whip v (348kcal)

10

Sorbet

A selection of homemade sorbets v
(203kcal)

9

Artisan cheese selection (1698 kcal)









MARTINIS



The Residence Martini

Your choice of gin or vodka with dry vermouth:

Haku vodka blended with Mancino Bianco vermouth,
homemade eucalyptus bitters and green olive
Roku gin, Mancino Bianco vermouth, cucumber
bitters and candied ginger

16

Lychee & Elderflower Martini

Elegant and refreshing, a blend of Hendrick's gin, Kwai Feh lychee liqueur, elderflower, cranberry and a dash of Mount Fuji bitters

16

Green Apple Martini

A blend of Calvados Dupont, Manzana Verde apple liqueur, lemon juice, and fresh green apple, served with a baby apple

16

Espresso Martini

Courvoisier VS, Mr Black Coffee liqueur, Almond & Cognac liqueur, espresso, orgeat and a salted chocolate tuile

18







CLASSICS



Old Fashioned

Makers Mark and house old fashioned sugar syrup, finished with The Bitter Truth Old Time aromatic bitters

18

Paloma

Verde Momento mezcal, fresh yuzu juice, and homemade Szechuan pepper cordial, topped with Three Cents Grapefruit soda

16

French 75

Bombay Sapphire gin, Acqua di Cedro, fresh lemon juice, and a copper shiso sugar cube, finished with Veuve Clicquot Brut Champagne

20

NON-ALCOHOLIC

Rossi No

Homemade strawberry syrup, violet droplets and Wild Idol Brut to finish (95 kcal)

12

Marine Paloma

Everleaf Marine and yuxu juice, finished with Three Cents Grapefruit soda (48 kcal)







WINE BY THE GLASS



English Sparkling Wine	125ml
Gusbourne Blanc de Blancs 2020	17
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Champagne	
Veuve Clicquot Yellow Label Brut NV	19
Billecart-Salmon Brut Rosé NV	25
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White	175ml
Élevé (Marsanne, Viognier) Languedoc Roussillon, France 2022	11
Vermentino 'Timo' (Vermentino) San Marzano, Italy 2023	13
Gavi di Gavi, Toledana, Domini Villa Lanata (Cortese) Piemonte, Italy 2022	17
Sancerre, Les Collinettes Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2023	21
Chablis 1er Cru'Vaucoupin (Chardonnay) Domaine Corinne Perchaud, Chablis, France 2022	23







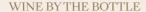


Red	175ml
Élevé Carignan, Vieilles Vignes (Carignan) Languedoc Roussillon, France 2022	11
Old Vine, Gran Volante (Garnacha) Calatayud, Spain 2020	13
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2022	17
Closerie de Vaudieu, Châteauneuf-du-Pape Château de Vaudieu (Grenache, Syrah, Cinsau. Southern Rhône, France 2021	21 lt)
Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2018	23
~	
Rosé	
Viña Echeverría Rosé (Cabernet Franc) Valle de Curicó, Chile 2023	12
Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence France 2024	17











English sparking wine

Brut

Gusbourne Blanc de Blancs 2020	85
Nyetimber Classic Cuvée NV	90
Balfour Skye's Blanc De Blancs 2014	95

Rosé

Nvetimber	r Rosé NV	100

Champagne

Brut

Veuve Clicquot Yellow Label Brut NV	95
Pol Roger White Foil Brut NV	110
R de Ruinart Brut NV	130
Ruinart Blanc de Blancs NV	160

Prestige Cuvée

Rare Millesime 2008	275
Dom Perignon Brut Vintage 2013	375
Krug Grande Cuvée	450
Louis Roederer Cristal 2014	600

Rosé

Veuve Clicquot Rosé NV	120
Billecart-Salmon Brut Rosé NV	125
Laurent-Perrier Curvée Rosé NIV	150









White

Élevé (Marsanne, Viognier) Languedoc Roussillon, France 2022	44
Picpoul de Pinet, Belle Perle (Picpoul) Languedoc, France 2022	46
Vermentino 'Timo' (Vermentino) San Marzano, Italy 2023	52
Scalunera, Torre Mora (Cariccante) Etna, Sicily, Italy 2020	60
Gavi di Gavi, 'Toledana' Domini Villa Lanata (Cortese) Piemonte, Italy 2022	70
Greywacke, Wild Sauvignon (Sauvignon Blanc) Marlborough, New Zealand 2021	80
De Loach (Chardonnay) Russian River Valley, USA 2020	85
Chablis 1er Cru Vaucoupin (Chardonnay) Domaine Corinne Perchand, Chablis France 2022	98







WINE BY THE BOTTLE



Rosé

Viña Echeverría Rosé (Cabernet Franc)	46
Valle de Curicó, Chile 2023	70
Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault)	70
Côtes de Provence, France 2024	

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Red	
Élevé Carignan, Vieilles Vignes (Carignan) Languedoc Roussillon, France 2022	44
Journey's End Huntsman (Shiraz, Mourvèdre) Stellenbosch, South Africa 2021	46
Old Vine, Gran Volante (Garnacha) Calatayud, Spain 2020	52
Baigorri Rioja Crianza (Tempranillo Garnacha, Mazuelo) Rioja, Spain 2018	58
Saint-Amour, Les Grandes Mises, Mommessin (Gamay) Beaujolais, France 2020	62
Valpolicella Classico Superiore, Ripasso, Le Poiane, Bolla (Corvina, Rondinella, Molinara) Veneto, Italy 2019	65
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2021	70
Framingham (Pinot Noir) Marlborough, New Zealand 2019	80
Closerie de Vaudieu, Châteauneuf-du-Pape Château de Vaudieu (Grenache, Syrah, Cinsault) Southern Rhône, France 2021	90
Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2018	98









Beer	Bottle
Peroni	7.5
Noam	8.5
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Spirits	50ml
Vodka	
Belvedere	11
Tito's Handmade	12
Grey Goose	14
Nikka Coffey	16
Kauffman	16
~	
Gin	
Bombay Sapphire	11
Portobello Road No.171 London Dry	12
Sipsmith	12
Roku	12
Jinzu	14
Copper Head	14
Hendrick's	14
St. George Terroir	16
Gin Mare	16
Chilgrove Bluewater Edition	16
Monkey 47	16
Tanqueray 10	16
Worship Street Whistling Shop	18
Nikka Coffey	18









Rum	50ml
Bacardi Carta Blanca	11
Havana 3 year	12
El Dorado 3 year	12
Diplomatico Planas	12
Diplomatico Exclusiva	14
Eminente Reserva 7 year	16
El Dorado 12 year	16
Ron Zacapa Centenario XO	35
~	
Cognac	
Hennessey VS	12
Rémy Martin XO	30
Hennessy XO	35
Hennessy Paradis	175
Louis XIII	350
~	
Tequila & Mezcal	
Olmeca Altos Plata	11
Gran Centenario Blanco	14
VIVIR Blanco	14
Ilegal Joven Mezcal	16
Patrón Añejo	20
Don Julio 1942 Añejo	40









Scotch Whisky	50ml
Single Malt	
Glenmorangie 10 year	12
Dalwhinnie 15 year	14
Oban 14 year	20
Lagavulin 16 year	22
Glenmorangie Extremely Rare 18 year	24
Glenlivet 18 year	30
Balvenie 21 year	50
Blended	
Chivas Regal 12 year	11
Johnnie Walker Gold Label	16
Johnnie Walker Blue Label	50
~	
Japanese Whisky	
Single Grain	
Suntory Chita	16
Single Malt	
Yamazaki Distiller's Reserve	20
Hakushu Distiller's Reserve	20
Yamazaki 12 year	30
Blended	
Suntory Toki	12
Nikka from the Barrel	15
The Nikka 12 year	30
Hibiki 17 year	100
~	
American Whiskey	
Maker's Mark	11
Woodford Reserve	12
Bulleit Rye	14
Jack Daniel's Single Barrel	16
Sazerac Rye	16



