

# IN-ROOM DINING

THE LONDONER



Please scan the QR code for  
allergen and dietary information.

# INCLUSIVE IN-ROOM BREAKFAST MENU

*Available from 6am until 12pm*

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

Bonne Maman yoghurt with apricot compote v (136 kcal)

The Londoner Bakery basket with fruit preserves and butter v (885 kcal)

## Cereal Selection

Muesli (183 kcal)

Coco Pops (193 kcal)

Bran Flakes (167 kcal)

Special K (196 kcal)

## Freshly squeezed juices

Orange

Apple

Pink grapefruit

Watermelon

Cucumber with celery and apple

## Coffee

Filter coffee

Cappuccino

Espresso

Latte

Americano

Double espresso

## Speciality teas

### 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

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*Please choose one dish as part of your inclusive breakfast*

### **Traditional English Breakfast**

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)

### **Vegetarian**

Two free-range eggs cooked to your liking, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms v (574 kcal)

### **Eggs Benedict**

Poached eggs, crispy pancetta and hollandaise on toasted muffin (633 kcal)

### **Eggs Florentine**

Poached eggs, wilted spinach and hollandaise on toasted muffin v (619 kcal)

### **Buttermilk blueberry pancakes**

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

### **Organic Scottish porridge**

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

### **Crushed avocado on toast**

with chilli, lime and cilantro on toasted sourdough v (420 kcal)

### **How do you like your eggs in the morning?**

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)

### **Available with the following accessories:**

Smoked salmon (92 kcal)

Honey-roasted ham (54 kcal)

San Marzano tomatoes v (11 kcal)

Chestnut mushrooms v (8 kcal)

Red chilli v (3 kcal)

Bird's eye chilli v (1 kcal)

Curly kale v (10 kcal)

Baby spinach v (87 kcal)

24-month-aged Parmesan (125 kcal)

# MORNING - À LA CARTE

*Available from 6am until 12pm*

*Does not form part of your inclusive breakfast*

<b>Parisienne</b>	£25	<b>Sense &amp; Sensibility</b>	£32
Freshly squeezed orange, apple or pink grapefruit juice		Freshly squeezed cucumber, celery and apple juice v	
Choice of cereal or sliced seasonal fruit selection (265 kcal)		Peeled overnight-soaked almonds v (166 kcal)	
Bonne Maman yoghurt with apricot compote v (136 kcal)		Açaí berry bowl with figs, almonds, sesame seeds and vanilla beans v (201 kcal)	
The Londoner Bakery basket with fruit preserves and butter (885 kcal)		Scrambled silken tofu with ginger, onion and coriander v (101 kcal)	
Tea or coffee		The Londoner Bakery gluten-free toast basket (289 kcal)	
<b>The perfect companion:</b>	£19	<b>Choice of herbal tea:</b>	
A glass of Veuve Clicquot Yellow Label NV Champagne		lemongrass and ginger (0 kcal)	
		or matcha and turmeric (0 kcal)	
<b>The Londoner Breakfast</b>	£39	<b>SOMETHING FOR THE PURISTS</b>	
Freshly squeezed orange, apple or pink grapefruit juice		Bonne Maman yoghurt with apricot compote v (136 kcal)	£6
Sliced seasonal fruit selection (265 kcal)		Cut seasonal fruit selection v (265 kcal)	£12
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)		Açaí berry bowl with figs, almonds, sesame seeds and vanilla beans v (201 kcal)	£12
Or		<b>Organic Scottish porridge</b>	£10
Vegetarian		served with toasted almonds, blueberries and mānuka honey v (635 kcal)	
Two free-range eggs cooked to your liking, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms v (574 kcal)		<b>Crushed avocado on toast</b>	£12
Toast basket v (601 kcal)		with chilli, lime and cilantro on toasted sourdough v (420 kcal)	
Tea or coffee			
<b>The perfect companion:</b>	£17		
Gusbourne Blanc de Blancs 2020			

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## Cereal Selection

Muesli (183 kcal), Coco Pops (193 kcal),  
Bran Flakes (167 kcal), Special K (196 kcal)

### Served with your choice of milk:

Semi-skimmed milk (115 kcal),  
Skimmed milk (115 kcal), Soya milk (13 kcal),  
Almond milk (55 kcal), Oat milk (37 kcal)

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

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)

### Available with the following accessories:

Smoked salmon (92 kcal)

Honey-roasted ham (54 kcal)

San Marzano tomatoes v (11 kcal)

Chestnut mushrooms v (8 kcal)

Red chilli v (3 kcal)

Bird's eye chilli v (1 kcal)

Curly kale v (10 kcal)

Baby spinach v (87 kcal)

24-month-aged Parmesan (125 kcal)

£6

£12

£7

£4

£4

£4

£2

£2

£3

£4

£4

## OTHER HIGHLIGHTS

### Buttermilk blueberry pancakes

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

£12

### 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)

£25

### Omelette of your choice:

Prosciutto San Daniele and  
Parmesan (500 kcal)

£18

Burrata, basil and vine tomato v (505 kcal)

£16

Egg white with mushroom and spinach  
(308 kcal)

£12

## ADDITIONS

Smoked sweet-cured  
streaky bacon (303 kcal)

£4

Turkey bacon (halal) (138 kcal)

£4

Cumberland sausage (381 kcal)

£5

Chicken sausage (300 kcal)

£5

Vegetarian sausage v (179 kcal)

£5

Sautéed mushrooms v (243 kcal)

£3

Cherry vine tomatoes v (11 kcal)

£3

Hash browns v (41 kcal)

£4

Toast basket v (601 kcal)

£5

# LONDONER BREAKFAST ON THE MOVE...

*Available at all hours of the day*

## 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. Our In-Room Dining team will deliver to your room within 10 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

Butter croissant (298 kcal)

Pain au chocolat (354 kcal)

Almond croissant (466 kcal)

#### Fresh Fruit Selection

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 v (477 kcal)

Mānuka honey and cinnamon cream cheese v (475 kcal)

## Our Yoghurt Pots

Signature granola and honey yoghurt v (22 kcal)

Apricot Bonne Maman yoghurt v (136 kcal)

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

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<b>Freshly squeezed juices</b>	£5.5	<b>Speciality teas</b>	£6
Orange		<b>Black tea:</b>	
Apple		Royal Breakfast	
Pink grapefruit		The Staunton Earl Grey	
Watermelon		Governor Aungier's Bombay Chai	
Cucumber with celery and apple		<b>Green tea:</b>	
Carrot with orange and ginger		The Prince Sultan's with Mint	
		The East India House Director's Blend	
<b>Coffee</b>		<b>Herbal infusions:</b>	
Filter coffee	£6	Peppermint	
Cappuccino	£6	Nile Chamomile	
Espresso	£6	Lemongrass & Ginger	
Latte	£6		
Americano	£6		
Double espresso	£6.75		

Adults require around 2000 kcal per day.

# DAY AND EVENING

*Available from 12pm until 6am*

## BAR BITES

**Nocellara and Halkidiki olives** £6  
infused with lemon verbena v (116 kcal)

**Crispy garlic and chilli edamame** v £6  
(153 kcal)

**Hummus with crispy chickpeas** v (227 kcal) £9

## SMALLER APPETITES

**Beef carpaccio** £16  
with black pepper crust, shaved truffle  
and Parmesan (268 kcal)

**Steak tartare** £18  
Infused with kizami wasabi and  
shichimi-spiced egg yolk (282 kcal)

**Burrata with Seville orange** £16  
coriander seeds and mānuka honey v  
(578 kcal)

## SOUPS AND SALADS

**Onion soup** £14  
with oven-baked Gruyère cheese  
and warm French baguette (298 kcal)

**Cherry vine tomato soup** £12  
with baby basil and warm French  
baguette v (251 kcal)

**Superfood salad** £15  
Kale and pomegranate salad  
with chickpeas, apple  
and zesty tahini dressing v (259 kcal)

**Classic Caesar salad** £16  
Baby gem lettuce with sourdough  
croutons and aged Italian hard cheese v  
(385 kcal)

## 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** £28  
with spinach, garlic and Amalfi  
lemon (747 kcal)

**Corn-fed chicken risotto** £22  
with Amalfi lemon and spinach (961 kcal)

**Spaghetti al pomodoro** £18  
finished with freshly grated Italian  
hard cheese and baby basil v (403 kcal)

**Gnocchi** £18  
with San Marzano tomatoes and  
basil v (332 kcal)

## FROM THE GRILL

**Grilled herbed lamb cutlets** £36  
with baked Japanese aubergine  
and hummus (830 kcal)

**Chargrilled filet mignon** £44  
with olive oil pomme purée,  
garlic and lemon tenderstem broccoli  
and truffle peppercorn sauce (533 kcal)

**Pan-fried sea bass** £30  
with white wine, shallots  
and lemon crème (1562 kcal)

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## THE DINER

**Chicken Milanese** £20  
with rocket and aged Parmesan salad (605 kcal)

**Spiced buttermilk chicken burger** £24  
with shredded lettuce, blue cheese mayonnaise and French fries (1087 kcal)

**The Londoner Club** £28  
with Corn-fed chicken, spicy bacon mayonnaise, baby spinach dressed with truffle and lime, French fries and fried free-range egg (1624 kcal)

**British beef burger** £26  
with smoked streaky bacon, melted cheese, lettuce, pickled gherkin, spiced mayonnaise and French fries (1454 kcal)

**Beer-battered fish and chips** £26  
with tartar sauce, mushy peas and chargrilled lemon (1417 kcal)

**Chicken handi** £22  
Home-style aromatic chicken curry. Served with saffron and cumin pilau rice and fresh paratha (894 kcal)

**House black dal** £18  
Slow cooked lentils with a rich blend of aromatic spices, butter and cream. Served with saffron and cumin pilau rice and fresh paratha v (702 kcal)

## PIZZA

**Stone-baked pizza**  
Margherita with tomato, mozzarella and torn basil v (851 kcal) £18

Smoked BBQ chicken with coriander and green chillies (854 kcal) £20

Pepperoni with spicy sausage, 'nduja salami and chilli oil (1064 kcal) £20

**Additional toppings:** £3 each  
Burrata, (51 kcal) 'nduja salami (182 kcal) chestnut mushrooms (4 kcal), bird's eye chilli (1 kcal), tuna (55 kcal)

## ADDITIONS

**Paprika-spiced fries** v (368 kcal) £8

**Olive oil pomme purée** v (326 kcal) £7

**Rocket and aged Parmesan salad** v (187 kcal) £6

**Wilted baby spinach** £6  
with Amalfi lemon zest and garlic v (71 kcal)

**Warm French baguette** v (361 kcal) £5

**San Marzano tomato** £8  
basil and goat's cheese salad v (292 kcal)

## DESSERTS

**Mango and coconut dacquoise** £12  
with mānuka honey and thyme scented fresh mango (428 kcal)

**Spiced vanilla panna cotta** £12  
with apple jelly, pain d'épices and apple cinnamon confit v (388kcal)

**Peanut butter and orange parfait** £12  
with cocoa crumble (228kcal)

**Vegan chocolate mousse** £10  
with berry inserts and hibiscus whip v (348kcal)

**Sorbet** £9  
a selection of homemade sorbets v (203kcal)

**Artisan cheese selection** (1698 kcal) £16

# BEVERAGE LIST

## ENGLISH SPARKLING WINE

*By the glass*

Gusbourne Blanc de Blancs 2020 £17 *125ml*

*By the bottle*

Gusbourne Blanc de Blancs 2020 £85

Nyetimber Classic Cuvée NV £90

Nyetimber Rosé NV £100

## WINE

*By the glass*

*Also available in 125ml measures* *175ml*

### White

Élevé (Marsanne, Viognier) £11  
Languedoc Roussillon, France 2022

Vermentino 'Timo' (Vermentino) £13  
San Marzano, Italy 2022

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

Gavi di Gavi, 'Toledana' £17  
Domini Villa Lanata (Cortese)  
Piemonte, Italy 2022

La Chablisienne, La Sereine Chablis £19  
(Chardonnay) Chablis, France 2019

### Red

Élevé Carignan, Vieilles Vignes £11  
(Carignan) Languedoc Roussillon,  
France 2022

Old Vine, Gran Volante £13  
(Garnacha) Calatayud, Spain 2020

Terrazas Selection Malbec (Malbec) £17  
Uco Valley, Mendoza,  
Argentina 2021

Te Kairanga Runholder (Pinot Noir) £19  
Martinborough,  
New Zealand 2021

Rocca di Frassinello, £23  
Castellare di Castellina  
(Sangiovese, Merlot,  
Cabernet Sauvignon)  
Maremma, Tuscany, Italy 2018

### Rosé

Viña Echeverría Rosé (Cabernet Franc) £12  
Valle de Curicó, Chile 2023

Whispering Angel Rosé, £17  
Château d'Esclans  
(Grenache, Vermentino, Cinsault)  
Côtes de Provence, France 2022

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## CHAMPAGNE

*By the glass*

*125ml*

Veuve Clicquot, Yellow Label Brut NV	£19
Billecart-Salmon Brut Rosé NV	£25

*By the bottle*

### Brut

Veuve Clicquot Yellow Label Brut NV	£95
Taittinger Prélude NV	£120
R de Ruinart Brut NV	£130
Ruinart Blanc de Blancs NV	£160

### Prestige Cuvée

Piper Heidsieck Rare Millésime 2008	£275
Dom Pérignon 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 Cuvée Rosé NV	£150

## WINE

*By the bottle*

### 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 2022	£52
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	£60
Gavi di Gavi, 'Toledana' Domini Villa Lanata (Cortese) Piemonte, Italy 2022	£70
La Chablisienne, La Sereine Chablis (Chardonnay) Chablis, France 2019	£78
De Loach (Chardonnay) Russian River Valley, USA 2021	£85
Cloudy Bay (Sauvignon Blanc) Marlborough, New Zealand 2022	£90
Chablis 1er Cru Vaucoupin` (Chardonnay) Domaine Corinne Perchaud, Chablis, France 2022	£98
Château Olivier, Grand Cru Classé (Sémillon, Muscadelle, Sauvignon Blanc) Pessac-Léognan, Bordeaux, France 2019	£120
Pouilly-Fumé, de Ladoucette (Sauvignon Blanc) Loire, France 2022	£130

## WINE

*By the bottle*

### Red

Élevé Carignan, Vieilles Vignes £44  
(Carignan) Languedoc Roussillon,  
France 2022

Journey's End, The Huntsman £46  
(Shiraz, Mourvèdre) Stellenbosch,  
South Africa 2020

Old Vine, Gran Volante (Garnacha) £52  
Calatayud, Spain 2020

Valpolicella Classico Superiore £62  
Ripasso, Le Poiane, Bolla  
(Corvina, Rondinella, Molinara)  
Veneto, Italy 2019

Saint-Amour, Les Grandes Mises, £65  
Mommessin (Gamay)  
Beaujolais, France 2022

Terrazas Selection Malbec (Malbec) £70  
Uco Valley, Mendoza,  
Argentina 2021

Te Kairanga Runholder £78  
(Pinot Noir) Martinborough,  
New Zealand 2021

Numina Corte, Bodegas Salentein £85  
(Malbec, Cabernet Sauvignon,  
Merlot) Valle de Uco, Mendoza,  
Argentina 2020

Rocca di Frassinello, £98  
Castellare di Castellina  
(Sangiovese, Merlot,  
Cabernet Sauvignon)  
Maremma, Tuscany, Italy 2018

Amarone della Valpolicella, £150  
Brolo Dei Giusti (Corvina Veronese,  
Rondinella, Corvinone)  
Veneto, Italy 2013

### Rosé

Viña Echeverría Rosé (Cabernet Franc) £46  
Valle de Curicó, Chile 2023

Whispering Angel Rosé, £72  
Château d'Esclans  
(Grenache, Vermentino, Cinsault)  
Côtes de Provence, France 2022

## BEER

*By the bottle* 330ml

Peroni £7.5

Noam £8.5

Menabrea Zero Zero £6

## SPIRITS

**Vodka** 50ml

Belvedere £11

Tito's Handmade £12

Grey Goose £12

Nikka Coffey £14

### Gin

Bombay Sapphire £11

Portobello Road No.171 London Dry £12

Sipsmith £12

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	50ml	Scotch Whisky	50ml
		<i>Single Malt</i>	
Roku	£12	Glenmorangie 10 year	£12
Jinzu	£14	Dalwhinnie 15 year	£14
Hendrick's	£14	Oban 14 year	£20
Gin Mare	£16	Lagavulin 16 year	£22
Tanqueray 10	£16	Glenlivet 18 year	£30
		Balvenie 21 year	£50
<b>Rum</b>		<i>Blended</i>	
Bacardi Carta Blanca	£11	Monkey Shoulder	£10
Havana 3 year	£12	Chivas Regal 12 year	£11
El Dorado 3 year	£12	Johnnie Walker Gold Label	£16
Diplomático Planas	£12	Johnnie Walker Blue Label	£50
Diplomático Exclusiva	£14		
El Dorado 15 year	£16	<b>Japanese Whisky</b>	
		<i>Single Grain</i>	
<b>Cognac</b>		Suntory Chita	£14
Hennessey VS	£12	<i>Single Malt</i>	
Rémy Martin XO	£30	Yamazaki Distiller's Reserve	£20
Hennessy XO	£35	Hakushu Distiller's Reserve	£20
		Yamazaki 12 year	£30
<b>Tequila &amp; Mezcal</b>		<i>Blended</i>	
Olmecca Altos Plata	£12	Suntory Toki	£12
Gran Centenario Blanco	£14	Nikka from the Barrel	£16
VIVIR Blanco	£14		
Illegal Joven Mezcal	£16	<b>American Whiskey</b>	
Casamigos Blanco Silver	£16	Maker's Mark	£11
Clase Azul Plata	£30	Woodford Reserve	£12
Don Julio 1942	£40	Bulleit Rye	£14
		Jack Daniel's Single Barrel	£16

<b>BOTTLED WATER</b>	<i>750ml</i>	<b>SPARKLING</b>	£5.5
Nordaq Still	£5.95	Fever-Tree	
Nordaq Sparkling	£5.95	Lemonade	
Acqua Panna Still	£6.95	Tonic	
S.Pellegrino Sparkling	£6.95	Naturally light tonic	
<b>JUICES</b>	<b>£5.5</b>	Soda	
Fresh orange (96 kcal)		Ginger ale	
Fresh apple (220 kcal)		Mediterranean tonic	
Fresh grapefruit (97 kcal)		Diet Coke	£5.5
Cranberry (113 kcal)		Coke	£5.5
Tomato (36 kcal)			

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# THE MINIBAR IN-ROOM ESSENTIALS...

## CHAMPAGNE & WINE

Gusbourne Brut 2020	£45
Pieropan, Soave Classico (Garganega) Veneto, Italy 2023	£28

## BEER

Peroni	£7.5
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## SPIRITS

The Botanist Islay Dry	£40
Belvedere	£45
Hendrick's	£16
1800 Silver Tequila	£14
Bacardi Carta Blanca	£12
Courvoisier VS	£14
Chivas 12 year	£12
Jack Daniel's	£12

*375ml*

## SPARKLING

Red Bull	£6.5
Fever Tree Lemonade	£5.5
Fever Tree Spring	£5.5
Double Dutch Indian Tonic	£5.5
Double Dutch Skinny Tonic	£5.5

Diet Coke	£5.5
Coke	£5.5

## BOTTLED WATER

San Pellegrino	£5.5
Aqua Panna	£5.5

*200ml*

*50ml*

*250ml*