

# IN-ROOM DINING

THE LONDONER



Please scan the QR code for  
allergen and dietary information.

# MORNING

*Available from 6am until 12pm*

<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	
Choice of cereal or sliced seasonal fruit selection (265 kcal)		Peeled overnight-soaked almonds (166 kcal)	
Bonne Maman yoghurt with apricot compote (136 kcal)		Açaí berry bowl with figs, almonds, sesame seeds and vanilla beans (201 kcal)	
The Londoner Bakery basket with fruit preserves and butter (869 kcal)		Scrambled silken tofu with ginger, onion and coriander (101 kcal)	
Tea or coffee		The Londoner Bakery gluten-free toast basket (289 kcal)	
<b>The perfect companion:</b>	£18	<b>Choice of herbal tea:</b> lemongrass and ginger (0 kcal) or matcha and turmeric (0 kcal)	
A glass of Veuve Clicquot Yellow Label NV Champagne			
<b>The Londoner</b>	£35	<b>SOMETHING FOR THE PURISTS</b>	
Freshly squeezed orange, apple or pink grapefruit juice		Yoghurt, fruit, cereal and porridge	
Sliced seasonal fruit selection (265 kcal)		Bonne Maman yoghurt with apricot compote (136 kcal)	£6
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)		Cut seasonal fruit selection (265 kcal)	£12
Or		Choice of cereals	£5
Omelette of your choice:		<b>Açaí berry bowl</b>	£10
Prosciutto San Daniele and Parmesan (500 kcal)		served with banana, brazil nuts, dates, chia seeds and vanilla beans (201 kcal)	
Burrata, basil and vine tomato (505 kcal)		<b>Organic Scottish porridge</b>	£10
Egg white with mushroom and spinach (308 kcal)		served with toasted almonds, blueberries and mānuka honey (635 kcal)	
Toast basket (601 kcal)			
Tea or coffee			
<b>The perfect companion:</b>	£16		
Gusbourne Blanc de Blancs 2020			

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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)

**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 (179 kcal) £5

Sautéed mushrooms (243 kcal) £3

Cherry vine tomatoes (11 kcal) £3

Hash browns (41 kcal) £4

# 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

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)

£28

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

# 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** (153 kcal) £6
- Hummus with crispy chickpeas** (227 kcal) £9
- Scotch quail eggs with maple glazed bacon** £7  
(705 kcal)

## 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 (578 kcal)

## SOUPS AND SALADS

- Onion soup** £12  
with oven-baked Gruyère cheese and warm French baguette (298 kcal)
- Cherry vine tomato soup** £12  
with baby basil and warm French baguette (251 kcal)
- Superfood salad** £15  
Kale and pomegranate salad with chickpeas, apple and zesty tahini dressing (259 kcal)

- Classic Caesar salad** £16  
Baby gem lettuce with sourdough croutons and aged Parmesan (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** £26  
with spinach, garlic and Amalfi lemon (747 kcal)
- Corn-fed chicken risotto** £18  
with Amalfi lemon and spinach (961 kcal)
- Spaghetti al pomodoro** £16  
finished with freshly grated Italian hard cheese and baby basil (403 kcal)
- Gnocchi** £16  
with San Marzano tomatoes and basil (332 kcal)

## FROM THE GRILL

- Grilled herbed lamb cutlets** £32  
with baked Japanese aubergine and hummus (830 kcal)
- Chargrilled filet mignon** £40  
with olive oil pomme purée, garlic and lemon tenderstem broccoli and truffle peppercorn sauce (533 kcal)
- Pan-fried sea bass** £28  
with white wine, shallots and lemon crème (1562 kcal)

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## THE DINER

**Chicken Milanese** £20  
with rocket and aged Parmesan salad (631 kcal)

**Spiced buttermilk chicken burger** £20  
with shredded lettuce, blue cheese mayonnaise and French fries (1087 kcal)

**The Londoner Club** £24  
with baby chicken, spicy bacon mayonnaise, French fries and fried duck egg (1597 kcal)

**British beef burger** £24  
with smoked streaky bacon, melted cheese, lettuce, pickled gherkin, spiced mayonnaise and French fries (1454 kcal)

**Beer-battered fish and chips** £22  
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 (702 kcal)

## PIZZA

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

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

**Layered potato chips** £8  
with paprika spice (326 kcal)

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

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

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

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

**San Marzano tomato** £6  
basil and goat's cheese salad (292 kcal)

## DESSERTS

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

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

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

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

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

# BEVERAGE LIST

## ENGLISH SPARKLING WINE

*By the glass*

125ml

Gusbourne Blanc de Blancs 2020 £16

*By the bottle*

Gusbourne Blanc de Blancs 2020 £80

Nyetimber Classic Cuvée NV £85

Nyetimber Rosé NV £100

## WINE

*By the glass*

*Also available in 125ml measures*

175ml

### White

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

Picpoul de Pinet, Belle Perle £12  
(Picpoul)  
Languedoc, France 2022

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

De Loach (Chardonnay) £17  
Russian River Valley  
USA 2021

Chablis 1er Cru, Vaillon, £23  
Lamblin & Fils (Chardonnay)  
Burgundy, France 2021

### Red

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

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

Saint-Amour, Les Grandes Mises, £14  
Mommessin (Gamay)  
Beaujolais, France 2022

Numina Corte, Bodegas £19  
Salentein (Malbec, Cabernet  
Sauvignon, Merlot) Valle de Uco,  
Mendoza, Argentina 2020

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

### Rosé

Belleruche Rosé M. Chapoutier, £12  
(Grenache, Cinsault, Syrah)  
Côtes du Rhône, France 2022

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 £18

Billecart-Salmon Brut Rosé NV £24

*By the bottle*

### Brut

Veuve Clicquot Yellow Label Brut NV £95

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 £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

<b>WINE</b>		Old Vine, Gran Volante (Gamacha)	£46
<i>By the bottle</i>		Calatayud, Spain 2020	
<b>White</b>		Saint-Amour, Les Grandes Mises,	£55
Élevé (Marsanne, Viognier)	£42	Mommessin (Gamay)	
Languedoc Roussillon,		Beaujolais, France 2022	
France 2022		Valpolicella Classico Superiore	£60
Picpoul de Pinet,	£46	Ripasso, Le Poiane, Bolla	
Belle Perle (Picpoul)		(Corvina, Rondinella, Molinara)	
Languedoc, France 2022		Veneto, Italy 2019	
Creation (Viognier)	£52	Te Kairanga Runholder	£68
Hemel-en-Aarde,		(Pinot Noir)	
South Africa 2021		Martinborough, New Zealand 2021	
Left Field, Te Awa	£58	Numina Corte, Bodegas Salentein	£78
(Sauvignon Blanc)		(Malbec, Cabernet Sauvignon,	
Nelson, New Zealand 2022		Merlot) Valle de Uco, Mendoza,	
		Argentina 2020	
De Loach (Chardonnay)	£72	Rocca di Frassinello,	£90
Russian River Valley		Castellare di Castellina	
USA 2021		(Sangiovese, Merlot,	
Cloudy Bay (Sauvignon Blanc)	£90	Cabernet Sauvignon)	
Marlborough, New Zealand 2022		Maremma, Tuscany, Italy 2018	
Chablis 1er Cru, Vaillon,	£98	Amarone della Valpolicella,	£150
Lamblin & Fils (Chardonnay)		Brolo Dei Giusti (Corvina Veronese,	
Burgundy, France 2021		Rondinella, Corvinone)	
Grosset, 'Polish Hill' (Riesling)	£100	Veneto, Italy 2013	
Clare Valley, South Australia 2022		Charles Melton 'Nine Popes'	£170
Château Olivier, Grand Cru Classé	£120	(Grenache, Syrah, Mataro)	
(Sémillon, Muscadelle,		Barossa Valley,	
Sauvignon Blanc) Pessac-Léognan,		South Australia 2016	
Bordeaux, France 2019			
Pouilly-Fumé, de Ladoucette	£130	<b>Rosé</b>	
(Sauvignon Blanc)		Belleruche Rosé M. Chapoutier,	£42
Loire, France 2022		(Grenache, Cinsault, Syrah)	
		Côtes du Rhône, France 2022	
<b>Red</b>		Whispering Angel Rosé,	£ 72
Élevé Carignan, Vieilles Vignes	£42	Château d'Esclans	
(Carignan) Languedoc Roussillon,		(Grenache, Vermentino, Cinsault)	
France 2022		Côtes de Provence, France 2022	
Journey's End, The Huntsman	£44	La Chapelle, Château la Gondonne	£90
(Shiraz, Mourvèdre) Stellenbosch,		(Grenache, Syrah)	
South Africa 2020		Côtes de Provence, France 2021	

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<b>BEER</b>		<b>Tequila &amp; Mezcal</b>	
<i>By the bottle</i>	<i>330ml</i>	Olmecca Altos Plata	£12
Peroni	£7.5	Gran Centenario Blanco	£14
Kirin Ichiban	£7.5	VIVIR Blanco	£14
Menabrea Zero Zero	£6	Illegal Joven Mezcal	£16
		Casamigos Blanco Silver	£16
<b>SPIRITS</b>		Clase Azul Plata	£30
<b>Vodka</b>	<i>50ml</i>	Don Julio 1942	£40
Belvedere	£10		
Tito's Handmade	£12	<b>Scotch Whisky</b>	
Grey Goose	£12	<i>Single Malt</i>	
Nikka Coffey	£14	Glenmorangie 10 year	£12
		Dalwhinnie 15 year	£14
<b>Gin</b>		Oban 14 year	£20
Bombay Sapphire	£10	Lagavulin 16 year	£22
Portobello Road No.171 London Dry	£11	Glenlivet 18 year	£30
Sipsmith	£12	Balvenie 21 year	£50
Roku	£12	<i>Blended</i>	
Jinzu	£14	Monkey Shoulder	£10
Hendrick's	£14	Chivas Regal 12 year	£11
Gin Mare	£16	Johnnie Walker Gold Label	£16
Tanqueray 10	£16	Johnnie Walker Blue Label	£50
<b>Rum</b>		<b>Japanese Whisky</b>	
Havana 3 year	£10	<i>Single Grain</i>	
El Dorado 3 year	£11	Suntory Chita	£14
Diplomático Planas	£12	<i>Single Malt</i>	
Diplomático Exclusiva	£14	Yamazaki Distiller's Reserve	£20
El Dorado 15 year	£16	Hakushu Distiller's Reserve	£20
		Yamazaki 12 year	£30
<b>Cognac</b>		<i>Blended</i>	
Hennessey VS	£12	Suntory Toki	£12
Rémy Martin XO	£30	Nikka from the Barrel	£16
Hennessey XO	£35		
		<b>American Whiskey</b>	
		Maker's Mark	£10
		Woodford Reserve	£12
		Bulleit Rye	£14
		Jack Daniel's Single Barrel	£16

# THE MINIBAR IN-ROOM ESSENTIALS...

<b>CHAMPAGNE &amp; WINE</b>	<i>375ml</i>	<b>SPARKLING</b>	
Nyetimber Classic Cuvée	£45	Red Bull	£6.5
Sancerre, La Gravelière, Joseph Mellot, (Sauvignon Blanc), Loire Valley, France	£35	Fever Tree Lemonade	£5.5
		Fever Tree Spring	£5.5
		Fever Tree Light Tonic	£5.5
<b>BEER</b>		Fever Tree Tonic	£5.5
Peroni	£7.5	Double Dutch Indian Tonic	£5.5
		Double Dutch Skinny Tonic	£5.5
<b>SPIRITS</b>	<i>200ml</i>	Diet Coke	£5.5
The Botanist Islay Dry	£40	Coke	£5.5
Belvedere	£45		
	<i>50ml</i>	<b>BOTTLED WATER</b>	
Hendrick's	£16	San Pellegrino	£5.5
1800 Silver	£14	Aqua Panna	£5.5
Bacardi Carta Blanca	£12		
Courvoisier VS	£14		
Chivas 12 year	£12		
Jack Daniel's	£12		

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