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

Bonne Maman yoghurt with apricot compote v

The Londoner Bakery basket with fruit preserves and butter v

Cereal Selection

Muesli

Coco Pops

Bran Flakes

Special K

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:

English Breakfast

Earl Grey

Masala Chai

Green tea:

Hunan Green

Herbal infusions:

Ginger and Lemon

Tropical Delight

Peppermint

Please note that all in-room dining orders will have an additional tray charge of £4.50 added to the bill. If you have a food allergy or intolerance, please speak to a member of our in-room dining team before you order or consume any food or beverage. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. A cover charge of £5 will be applicable for all orders without any food and beverage. All prices are inclusive of VAT.

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

Vegetarian
Two free-range eggs cooked to your liking, hash browns, baked beans, vegetarian sausage, roasted vine cherry tomatoes and grilled mushrooms v

Eggs Benedict
Poached eggs, crispy pancetta and hollandaise on toasted muffin

Eggs Florentine
Poached eggs, wilted spinach and hollandaise on toasted muffin v

Buttermilk blueberry pancakes
with whipped vanilla butter and Canadian maple syrup v

Organic Scottish porridge
served with toasted almonds, blueberries and mānuka honey v

Crushed avocado on toast
with chilli, lime and cilantro on toasted sourdough v

How do you like your eggs in the morning?
Fried v, poached v, boiled v, scrambled v, three-egg omelette v, egg white omelette v

Served with hash browns v

Available with the following accessories:

Smoked salmon

Honey-roasted ham

San Marzano tomatoes v

Chestnut mushrooms v

Red chilli v

Bird's eye chilli v

Curly kale v

Baby spinach v

24-month-aged Parmesan

MORNING - À LA CARTE

Available from 6am until 12pm
Does not form part of your inclusive breakfast

Parisienne £28

Freshly squeezed orange, apple or pink grapefruit juice

Choice of cereal or sliced seasonal fruit selection

Bonne Maman yoghurt with apricot compote v

The Londoner Bakery basket with fruit preserves and butter

Tea or coffee

The perfect companion: £20
A glass of Veuve Clicquot Yellow Label NV Champagne

The Londoner Breakfast £39

Freshly squeezed orange, apple or pink grapefruit juice

Sliced seasonal fruit selection

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

Or

Vegetarian
Two free-range eggs cooked to your liking, hash browns, baked beans, vegetarian sausage, roasted vine cherry tomatoes and grilled mushrooms v

Toast basket v

Tea or coffee

The perfect companion: £18
Gusbourne Blanc de Blancs 2020

Sense & Sensibility £32

Freshly squeezed cucumber, celery and apple juice v

Peeled overnight-soaked almonds v

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

Scrambled silken tofu with ginger, onion and coriander v

The Londoner Bakery gluten-free toast basket

Choice of herbal tea:
lemon and ginger
or matcha and turmeric

SOMETHING FOR THE PURISTS

Bonne Maman yoghurt with apricot compote v £6

Cut seasonal fruit selection v £12

Açaí berry bowl with figs, almonds, sesame seeds and vanilla beans v £14

Organic Scottish porridge £12
served with toasted almonds, blueberries and mānuka honey v

Crushed avocado on toast £12
with chilli, lime and cilantro on toasted sourdough v

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Our Signature Bagels £15

Smoked sweet-cured streaky bacon, free-range egg and a cheese glaze

Shichimi-spiced smoked salmon with wasabi mayonnaise

Crushed avocado with chilli, lime and cilantro v

Mānuka honey and cinnamon cream cheese v

Cereal Selection £7

Muesli, Coco Pops, Bran Flakes, Special K

Served with your choice of milk:
Semi-skimmed milk, Skimmed milk, Soya milk, Almond milk, Oat milk

How do you like your eggs in the morning? £14
Fried v, poached v, boiled v, scrambled v, three-egg omelette v, egg white omelette v

Served with hash browns v

Available with the following accessories:

Smoked salmon	£7
Honey-roasted ham	£4
San Marzano tomatoes v	£4
Chestnut mushrooms v	£4
Red chilli v	£2
Bird's eye chilli v	£2
Curly kale v	£3
Baby spinach v	£4
24-month-aged Parmesan	£4

OTHER HIGHLIGHTS

Buttermilk blueberry pancakes £14
with whipped vanilla butter and Canadian maple syrup v

Traditional English Breakfast £28
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

Omelette of your choice:

Prosciutto San Daniele and Parmesan	£18
Burrata, basil and vine tomato v	£16
Egg white with mushroom and spinach	£14

ADDITIONS

Smoked sweet-cured streaky bacon	£4
Turkey bacon (halal)	£4
Cumberland sausage	£5
Chicken sausage	£5
Vegetarian sausage v	£5
Sautéed mushrooms v	£3
Cherry vine tomatoes v	£3
Hash browns v	£4
Toast basket v	£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

Pain au chocolat

Almond croissant

Fresh Fruit Selection

Apple

Orange

Banana

Our Signature Bagels

Smoked sweet-cured streaky bacon, free-range egg and a cheese glaze

Shichimi-spiced smoked salmon with wasabi mayonnaise

Crushed avocado with chilli, lime and cilantro v

Mānuka honey and cinnamon cream cheese v

Our Yoghurt Pots

Signature granola and honey yoghurt v

Apricot Bonne Maman yoghurt v

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

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Freshly squeezed juices	£5.95
Orange	
Apple	
Pink grapefruit	
Watermelon	
Cucumber with celery and apple	
Carrot with orange and ginger	

Coffee	
Filter coffee	£6.5
Cappuccino	£6.5
Espresso	£6.5
Latte	£6.5
Americano	£6.5
Double espresso	£7.25
Matcha latte	£7.5

Speciality teas	£6.5
Black tea:	
English Breakfast	
Earl Grey	
Masala Chai	
Green tea:	
Hunan Green	
Herbal infusions:	
Ginger and Lemon	
Tropical Delight	
Peppermint	

DAY AND EVENING

Available from 12pm until 6am

BAR BITES

Nocellara and Halkidiki olives £6
infused with lemon verbena v

Crispy garlic and chilli edamame v £6

Hummus with crispy chickpeas v £9

SMALLER APPETITES

Beef carpaccio £16
with black pepper crust, shaved truffle and Parmesan

Steak tartare £18
Infused with kizami wasabi and shichimi-spiced egg yolk

Burrata with Seville orange £16
coriander seeds and mānuka honey v

SOUPS AND SALADS

Onion soup £15
with oven-baked Gruyère cheese and warm French baguette

Cherry vine tomato soup £14
with baby basil and warm French baguette v

Superfood salad £15
Kale and pomegranate salad with chickpeas, apple and zesty tahini dressing v

Classic Caesar salad £16
Baby gem lettuce with sourdough croutons and aged Italian hard cheese v

Also perfect with:

Grilled salmon £6

Lemon garlic prawns £8

Blackened Cajun chicken £5

PASTA AND RISOTTO

King prawn linguine £28
with spinach, garlic and Amalfi lemon

Corn-fed chicken risotto £22
with Amalfi lemon and spinach

Spaghetti al pomodoro £18
finished with freshly grated Italian hard cheese and baby basil v

Gnocchi £18
with San Marzano tomatoes and basil v

FROM THE GRILL

Grilled herbed lamb cutlets £36
with baked Japanese aubergine and hummus

Chargrilled filet mignon £44
with olive oil pomme purée, garlic and lemon tenderstem broccoli and truffle peppercorn sauce

Pan-fried sea bass £30
with white wine, shallots and lemon crème

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THE DINER

Chicken Milanese £24
with rocket and aged Parmesan salad

Spiced buttermilk chicken burger £24
with shredded lettuce, blue cheese mayonnaise and French fries

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

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

Beer-battered fish and chips £26
with tartar sauce, mushy peas and chargrilled lemon

Chicken handi £26
Home-style aromatic chicken curry. Served with saffron and cumin pilau rice and fresh paratha

House black dal £22
Slow cooked lentils with a rich blend of aromatic spices, butter and cream. Served with saffron and cumin pilau rice and fresh paratha v

ADDITIONS

Paprika-spiced fries v £8

Olive oil pomme purée v £7

Rocket and aged Parmesan salad v £6

Wilted baby spinach £6
with Amalfi lemon zest and garlic v

Warm French baguette v £5

San Marzano tomato £8
basil and goat's cheese salad v

STONE-BAKED PIZZA

Margherita £20
with tomato, mozzarella and torn basil v

Smoked BBQ chicken £22
with coriander and green chillies

Pepperoni £22
with spicy sausage, 'nduja salami and chilli oil

Additional toppings: £3 each

Burrata

'Nduja salami

Chestnut mushrooms

Bird's eye chilli

Tuna

DESSERTS

Mango and coconut dacquoise £12
with mānuka honey and thyme scented fresh mango

Spiced vanilla panna cotta £12
with apple jelly, pain d'epices and apple cinnamon confit v

Peanut butter and orange parfait £12
with cocoa crumble

Vegan chocolate mousse £10
with berry inserts and hibiscus whip v

Sorbet £9
a selection of homemade sorbets v

Artisan cheese selection £16
Monte Enebro, Brie De Meaux, Colston Bassett Stilton and Montgomery Cheddar, served with apple relish, pickled walnuts and biscuit selection

BEVERAGE LIST

CHAMPAGNE

By the glass	*125ml*
Veuve Clicquot, Yellow Label Brut NV	£20
Billecart-Salmon Brut Rosé NV	£25

ENGLISH SPARKLING WINE

By the glass

Gusbourne Blanc de Blancs 2020	£18

WINE

By the glass *175ml*
Also available in 125ml measures

White

Élevé (Marsanne, Viognier) Languedoc Roussillon, France 2024	£12
Vermentino 'Timo' (Vermentino) San Marzano, Italy 2024	£13
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2024	£15
Gavi di Gavi, 'Toledana' Domini Villa Lanata (Cortese) Piemonte, Italy 2024	£18
La Chablisienne, La Sereine Chablis (Chardonnay) Chablis, France 2019	£20

Red

175ml

Élevé Carignan, Vieilles Vignes (Carignan) Languedoc Roussillon, France 2024	£12
Old Vine, Gran Volante (Garnacha) Calatayud, Spain 2021	£13
Selvapiana, Chianti Rufina (Sangiovese) Tuscany, Italy 2023	£16
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2021	£18
Te Kairanga Runholder (Pinot Noir) Martinborough, New Zealand 2023	£19

Rosé

Viña Echeverría Rosé (Cabernet Franc) Valle de Curicó, Chile 2024	£12
Whispering Angel Rosé, Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2025	£18

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CHAMPAGNE

Brut

Veuve Clicquot Yellow Label Brut NV	£105
Bollinger Special Cuvée Brut NV	£120
R de Ruinart Brut NV	£130
Ruinart Blanc de Blancs NV	£170

Prestige Cuvée

Piper Heidsieck Rare Millésime 2008	£275
Dom Pérignon Brut Vintage 2017	£395
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

ENGLISH SPARKLING WINE

Gusbourne Blanc de Blancs 2020	£90
Nyetimber Classic Cuvée NV	£95
Nyetimber Rosé NV	£100

WINE

White

Élevé (Marsanne, Viognier) Languedoc Roussillon, France 2024	£48
Picpoul de Pinet, Belle Perle (Picpoul) Languedoc, France 2023	£50
Vermentino 'Timo' (Vermentino) San Marzano, Italy 2024	£52
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2024	£60
Gavi di Gavi, 'Toledana' Domini Villa Lanata (Cortese) Piemonte, Italy 2024	£72
La Chablisienne, La Sereine Chablis (Chardonnay) Chablis, France 2019	£81
De Loach (Chardonnay) Russian River Valley, USA 2023	£85
Cloudy Bay (Sauvignon Blanc) Marlborough, New Zealand 2023	£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 2020	£120
Pouilly-Fumé, de Ladoucette (Sauvignon Blanc) Loire, France 2023	£130

WINE

Red

Élevé Carignan, Vieilles Vignes (Carignan) Languedoc Roussillon, France 2024	£48
Journey's End, The Huntsman (Shiraz, Mourvèdre) Stellenbosch, South Africa 2023	£50
Old Vine, Gran Volante (Garnacha) Calatayud, Spain 2021	£52
Selvapiana, Chianti Rufina (Sangiovese) Tuscany, Italy 2023	£65
Saint-Amour, Les Grandes Mises, Mommessin (Gamay) Beaujolais, France 2023	£68
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2021	£72
Te Kairanga Runholder (Pinot Noir) Martinborough, New Zealand 2023	£78
Numina Corte, Bodegas Salentein (Malbec, Cabernet Sauvignon, Merlot) Valle de Uco, Mendoza, Argentina 2021	£85
Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2018	£110
Amarone della Valpolicella, Brolo Dei Giusti (Corvina Veronese, Rondinella, Corvinone) Veneto, Italy 2013	£150

Rosé

Viña Echeverría Rosé (Cabernet Franc) Valle de Curicó, Chile 2024	£48
Whispering Angel Rosé Château d'Esclans (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2025	£72

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SPIRITS

Vodka	*50ml*
Belvedere	£13
Tito's Handmade	£14
Grey Goose	£15
Nikka Coffey	£15

Gin	
Bombay Sapphire	£13
Portobello Road No.171 London Dry	£14
Sipsmith	£14
Roku	£14
Jinzu	£14
Hendrick's	£14
Gin Mare	£16
Tanqueray 10	£16

Rum	
Bacardi Carta Blanca	£13
Havana 3 year	£14
El Dorado 3 year	£14
Diplomático Planas	£14
Diplomático Exclusiva	£14
El Dorado 15 year	£16

Cognac	*50ml*
Hennessey VS	£14
Rémy Martin XO	£30
Hennessy XO	£35

Tequila & Mezcal	
Olmeca Altos Plata	£13
Gran Centenario Blanco	£14
VIVIR Blanco	£14
Ilegal Joven Mezcal	£16
Casamigos Blanco Silver	£16
Clase Azul Plata	£30
Don Julio 1942	£40

Scotch Whisky	*50ml*
Single Malt	
Glenmorangie 12 year	£14
Dalwhinnie 15 year	£18
Oban 14 year	£24
Lagavulin 16 year	£24
Glenlivet 18 year	£30
Balvenie 21 year	£50
Blended	
Monkey Shoulder	£13
Chivas Regal 12 year	£14
Johnnie Walker Gold Label	£18
Johnnie Walker Blue Label	£50

Japanese Whisky	
Single Grain	
Suntory Chita	£14
Single Malt	
Yamazaki Distiller's Reserve	£22
Hakushu Distiller's Reserve	£22
Yamazaki 12 year	£30
Blended	
Suntory Toki	£14
Nikka from the Barrel	£18

American Whiskey	*50ml*
Maker's Mark	£13
Woodford Reserve	£14
Bulleit Rye	£14
Jack Daniel's Single Barrel	£16

BEER	
By the bottle	*330ml*
Peroni	£8
Noam	£8.5
Menabrea Zero Zero	£6

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BOTTLED WATER	*750ml*
Nordaq Still	£6.5
Nordaq Sparkling	£6.5
Acqua Panna Still	£7.5
S.Pellegrino Sparkling	£7.5

JUICES	£5.95
Fresh orange	
Fresh apple	
Fresh grapefruit	
Cranberry	
Tomato	

SPARKLING	£5.95
Coke	
Diet Coke	
Coke Zero	

Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Mediterranean tonic	

COFFEE	
Cappuccino	£6.5
Espresso	£6.5
Latte	£6.5
Americano	£6.5
Double espresso	£7.25
Matcha latte	£7.5

SPECIALITY TEAS	£6.5
Black tea:	
English Breakfast	
Earl Grey	
Masala Chai	
Green tea:	
Green Sencha	
Herbal infusions:	
Ginger and Lemon	
Tropical Delight	
Peppermint	

THE MINIBAR
IN-ROOM ESSENTIALS...

CHAMPAGNE & WINE	*375ml*
Gusbourne Brut 2020	£45
Pieropan, Soave Classico (Garganega) Veneto, Italy 2023	£28

BEER	
Peroni	£8

SPIRITS	*200ml*
The Botanist Islay Dry	£40
Belvedere	£45
	50ml
Hendrick's	£16
1800 Silver Tequila	£14
Bacardi Carta Blanca	£14
Courvoisier VS	£14
Chivas 12 year	£14
Jack Daniel's	£14

SPARKLING	
Red Bull	£6.5
Fever Tree Lemonade	£5.95
Fever Tree Spring	£5.95
Double Dutch Indian Tonic	£5.95
Double Dutch Skinny Tonic	£5.95
Diet Coke	£5.95
Coke	£5.95

BOTTLED WATER	*250ml*
San Pellegrino	£5.5
Aqua Panna	£5.5