

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:

English Breakfast

Green tea:

Jasmine Princess

Hunan Green

Herbal infusions:

Peppermint

Chamomile

Ginger and Lemon

Please note that all in-room dining orders will have an additional tray charge of £3.50 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. Adults require around 2000 kcal per day.

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

Parisienne	£25	Sense & Sensibility	£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)	
The perfect companion:	£19	Choice of herbal tea:	
A glass of Veuve Clicquot Yellow Label NV Champagne		lemongrass and ginger (0 kcal)	
		or matcha and turmeric (0 kcal)	
The Londoner Breakfast	£39	SOMETHING FOR THE PURISTS	
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		Organic Scottish porridge	£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)		Crushed avocado on toast	£12
Toast basket v (601 kcal)		with chilli, lime and cilantro on toasted sourdough v (420 kcal)	
Tea or coffee			
The perfect companion:	£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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Freshly squeezed juices	£5.5	Speciality teas	£6
Orange		Black tea:	
Apple		English Breakfast	
Pink grapefruit		Earl Grey	
Watermelon		Masala Chai	
Cucumber with celery and apple		Green tea:	
Carrot with orange and ginger		Jasmine Princess	
		Hunan Green	
Coffee		Herbal infusions:	
Filter coffee	£6	Peppermint	
Cappuccino	£6	Chamomile	
Espresso	£6	Ginger and Lemon	
Latte	£6		
Americano	£6		
Double espresso	£6.75		
Matcha latte	£7		

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)

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

CHAMPAGNE

<i>By the glass</i>	<i>125ml</i>
Veuve Clicquot, Yellow Label Brut NV	£19
Billecart-Salmon Brut Rosé NV	£25

ENGLISH SPARKLING WINE

<i>By the glass</i>	
Gusbourne Blanc de Blancs 2019	£17

WINE

<i>By the glass</i>	<i>175ml</i>
<i>Also available in 125ml measures</i>	

White

Élevé (Marsanne, Viognier) Languedoc Roussillon, France 2022	£11
Vermentino 'Timo' (Vermentino) San Marzano, Italy 2022	£13
Left Field, Te Awa (Sauvignon Blanc) Nelson, New Zealand 2022	£15
Gavi di Gavi, 'Toledana' Domini Villa Lanata (Cortese) Piemonte, Italy 2022	£17
La Chablisienne, La Sereine Chablis (Chardonnay) Chablis, France 2019	£19

Red

	<i>175ml</i>
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 2021	£17
Te Kairanga Runholder (Pinot Noir) Martinborough, New Zealand 2021	£19
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 2022	£17

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CHAMPAGNE

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 2015	£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 2019	£85
Nyetimber Classic Cuvée NV	£90
Nyetimber Rosé NV	£100

WINE

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

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

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

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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
Roku	£12
Jinzu	£14
Hendrick's	£14
Gin Mare	£16
Tanqueray 10	£16

Rum

Bacardi Carta Blanca	£11
Havana 3 year	£12
El Dorado 3 year	£12
Diplomático Planas	£12
Diplomático Exclusiva	£14
El Dorado 15 year	£16

Cognac

	50ml
Hennessey VS	£12
Rémy Martin XO	£30
Hennessy XO	£35

Tequila & Mezcal

Olmecca Altos Plata	£12
Gran Centenario Blanco	£14
VIVIR Blanco	£14
Illegal Joven Mezcal	£16
Casamigos Blanco Silver	£16
Clase Azul Plata	£30
Don Julio 1942	£40

Scotch Whisky	<i>50ml</i>	American Whiskey	<i>50ml</i>
<i>Single Malt</i>		Maker's Mark	£11
Glenmorangie 10 year	£12	Woodford Reserve	£12
Dalwhinnie 15 year	£14	Bulleit Rye	£14
Oban 14 year	£20	Jack Daniel's Single Barrel	£16
Lagavulin 16 year	£22		
Glenlivet 18 year	£30	BEER	
Balvenie 21 year	£50	<i>By the bottle</i>	<i>330ml</i>
<i>Blended</i>		Peroni	£7.5
Monkey Shoulder	£10	Noam	£8.5
Chivas Regal 12 year	£11	Menabrea Zero Zero	£6
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	£16		

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BOTTLED WATER

Nordaq Still	£5.95
Nordaq Sparkling	£5.95
Acqua Panna Still	£6.95
S.Pellegrino Sparkling	£6.95

JUICES

Fresh orange (96 kcal)	£5.5
Fresh apple (220 kcal)	
Fresh grapefruit (97 kcal)	
Cranberry (113 kcal)	
Tomato (36 kcal)	

SPARKLING

Coke	£5.5
Diet Coke	
Coke Zero	

Fever-Tree

Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Mediterranean tonic	

COFFEE

Cappuccino	£6
Espresso	£6
Latte	£6
Americano	£6
Double espresso	£6.75
Matcha latte	£7

SPECIALITY TEAS

Black tea:

English Breakfast	
Earl Grey	
Masala Chai	

Green tea:

Jasmine Princess	
Hunan Green	

Herbal infusions:

Peppermint	
Chamomile	
Ginger and Lemon	

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