ART CAFÉ SIGNATURE DRINKS

	£
Art Café pumpkin spice latte	8.5
Chai latte	8.5
Matcha latte	8.5
London fog Matcha latte	9
Ube blueberry Matcha latte	9
Pink Lady Apple & Cinnamon Matcha	9
Thibault's hot chocolate with or without marshmallow	8.5

ORIGIN COFFEE

Stronghold is rich, traditionally roasted with sweet notes and low acidity

	£
Espresso / Cortado / Macchiato	5
Americano	6
Cappuccino / Flat white / Latte	6

THE RARE TEA COMPANY

	£
Claridge's blend / Earl Grey	6
Green tea / Jasmine Silver Tip	6
Hibiscus / Fresh mint	6

FRESH JUICES

	£
Orange or Apple	7
Red juice beetroot, carrot, apple, ginger	9
Green juice cucumber, celery, pear, spinach	9
Ginger shot	7

COLD DRINKS

	£
Lemongrass & ginger lemonade	10
Kombucha Sarsaparilla 330 ml	8
Saicho sparkling tea Darjeeling/Jasmine	8
Coca-Cola / Diet Coke 200 ml	5
Acqua Panna / San Pellegrino 250 ml	4

CHAMPAGNE & SPARKLING

	Glass	Btl
Billecart-Salmon, Le Réserve NV	25	130
Billecart-Salmon, Le Rosé NV	35	210
Domaine Evremond, Classic Cuvée	26	160
Wild Idol, Brut, '24	18	90

WHITE WINE

	Glass	Btl
Godello, Val do Galir, Virgen del Galir, '24	13	70
Bourgogne Blanc, Terroir Noble, Vincent Girardin, '21	15	90

RED WINE

	Glass	Btl
Monastrell Blend, Pepe Mendoza, '23	13	70
Bourgogne Rouge, David Duband, '21	16	95

ROSÉ WINE

	Glass	Btl
Rosé et Or, Château Minuty, '24	15	85

BEER

	Btl
Keller Lager, Braybrooke 330ml	6

BREAKFAST £

Coconut chia pudding 10
mango, coconut chips, mint

Homemade granola 10
Estate Dairy yoghurt, mixed berries

Avocado toast 14
sourdough, radish, pea shoots

Za'atar croissant 19
scrambled eggs, rocket

Boiled eggs and soldiers 14
truffle cheese toastie

Scrambled egg brioche 14

add smoked salmon 5
add black truffle 8

Tornado omelette 12
additions: £3 each

Gruyère cheese, treacle bacon, spinach, tomato mushrooms, feta cheese

HEALTHY £

Chopped chicken salad 16
Dijon dressing, pepper, cucumber, avocado

Goat's cheese & spinach salad 14
apple, cranberries, red onion, pecan

Beef broth 12
sautéed vegetables, Shimeji mushroom

Please inform us of any allergies or dietary requirements, we cannot guarantee the absence of trace allergens. All prices are Inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill when dining in.

CLASSIC £

Sweetcorn fritters 16
fried egg, avocado, chipotle, coriander

Eggs Benedict 14
poached egg, York ham, Hollandaise sauce

Spiced lamb hot dog 15
whipped feta, coriander

Croque 16/18
Monsieur or Madame

Crispy halloumi bun 15
avocado, rocket, onion, harissa honey

Seasoned fries 6
garlic aioli

ART CAFÉ CRÊPES £

Plain crêpe 10
savoury additions: £3 each
Gruyère cheese, treacle bacon, spinach, tomato mushrooms, feta cheese

sweet additions: £3 each
banana, strawberry, hazelnut, Nutella, lemon

ART CAFÉ WAFFLES £

Chorizo & Comté cheese waffle 12
chilli jam

Chicken & blue cheese waffle 12
chipotle lime yoghurt

Hazelnut Gianduja waffle 12
chocolate or caramel dip

Chocolate waffle 12
chocolate or caramel dip

PASTRIES £

Croissant 5
Pain au chocolat 6
Almond croissant 6
Pain suisse 6
Pear, almond & fennel danish 6
Madeleine 3
Chocolate and rice crispy rocher, 3pcs 5
Chouquettes, 6pcs 3

SINGLE PATISSERIE £

100% Tahiti vanilla 15
Pear & Pink Peppercorn Tart 15
Mango & Coconut Cake 15
Apple Tarte Tatin 15
Buckwheat Paris-Brest 15
Chocolate & Hazelnut Claridge's crest 15

Art Café
BY THIBAULT HAUCHARD
mini selection 18

SHARING CAKES 48h pre-order £

Caramel Saint Honoré
for 4/6/8 50/70/90
Chocolate or Mango Claridge's crest
for 4/6 50/70