

In-room dining

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We make every effort to accommodate the dietary requirements of our guests. Please inform us of any specific dietary needs so we can provide accurate information and guidance regarding ingredients and allergens in our dishes.

Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen. For more information on allergens or dietary requirements, please speak to one of the team.

Adults need around 2000 kcal a day.
(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.

A charge of £5 per cover will be applied to all in-room dining orders. All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Please contact the team by dialling extension 8001 or via the In-room Dining button.

Breakfast

Curated breakfast

English £49

Cacklebean eggs any style, Wiltshire bacon, black pudding, Cumberland sausage, grilled tomato, flat mushroom, baked beans, homemade breakfast pastries and toast
freshly squeezed orange or grapefruit juice, tea or coffee

1979 kcal

Vegetarian £45 (v)

Cacklebean eggs any style, vegetarian sausage, baked beans, grilled tomato, homemade hash brown, flat mushroom, homemade breakfast pastries and toast
freshly squeezed orange or grapefruit juice, tea or coffee

1708 kcal

Continental £38 (v)

Cereal, yoghurt, seasonal fruit and berries, homemade breakfast pastries and toast,
freshly squeezed orange or grapefruit juice, tea or coffee

1512 kcal

Enhanced continental £45

Selection of cured meat and European cheeses, fruit salad, cereal or yoghurt, homemade breakfast pastries and toast,
freshly squeezed orange or grapefruit juice, tea or coffee

1991 kcal

Healthy £44 (v)

Fruit plate with berries, poached eggs, crushed avocado, feta and confit cherry tomatoes on homemade sourdough,
green juice, tea, or coffee

665 kcal

Vegan £38 (ve)

Aromatic scrambled tofu, avocado, sautéed spinach, grilled tomato, homemade hash brown,
freshly squeezed orange or grapefruit juice, tea or coffee

425 kcal

Arabic £48 (v)

Baked shakshuka, ful medames, pitta bread, labneh,
freshly squeezed orange or grapefruit juice, tea or coffee

396 kcal

Our eggs are Cacklebean eggs, laid by Arlington White hens at Cackleberry Farm in Stow-on-the-Wold, prized for their freshness, golden yolks, and depth of flavour.

Deli plates

Selection of European cheeses or charcuterie £35

425/402 kcal

Scottish smoked salmon £29

With cream cheese and lemon

478 kcal

Breakfast

Breakfast Signatures

Ham & cheese croissant £20 Toasted croissant, Gruyère, Wiltshire cured ham	356 kcal
Two free range eggs any style £20 (v)	from 157 kcal
Omelette with a filling of your choice £29	from 385 kcal
Scrambled eggs, Scottish smoked salmon £33 English muffin	705 kcal
Crushed avocado on toast £19 (v) Confit cherry tomatoes, feta Add two poached eggs +£10	268 kcal + 156 kcal
English breakfast £35 Eggs any style, Cumberland sausage, Wiltshire bacon, flat mushroom, black pudding, grilled tomato, baked beans	846 kcal
Eggs Benedict, Florentine (v) or Royale £30 English muffin, Hollandaise sauce	1076/1109/1154 kcal
Signature egg white omelette £28 (v) Artichoke, spinach, feta	392 kcal
Sautéed wild mushrooms, scrambled eggs £28 (v) Toasted brioche, fine herbs Add truffle +£14	469 kcal
Vegan scrambled tofu £29 (ve) Avocado, grilled tomato, spinach, hash brown potato	157 kcal
Organic smoked Finnan haddock £29 Two poached eggs, chive sauce	330 kcal
Scottish smoked salmon bagel £30 Home-cured smoked salmon, cream cheese, capers, rocket	680 kcal
Baked eggs shakshuka £29 (v) Aromatic tomato sauce, bell peppers, pitta	436 kcal
Buttermilk waffles £24 (n, v) Seasonal fruit, clotted cream, chocolate sauce	520 kcal
Pancakes £24 (v) Berries and raspberry coulis (gluten free available)	160 kcal
French toast £26 (v) Berry compote and clotted cream	522 kcal

Breakfast

Juices

Fresh pressed juices £12 (ve)	118/101/150 kcal
Valencia orange, pink grapefruit or English carrot	
Green Goddess £14 (ve)	181 kcal
Kale, parsley, cucumber, celery, green apple	
The Berkeley Boost £14 (ve)	296 kcal
Carrot, orange, fresh turmeric, apple, ginger	

Continental

Homemade granola, yoghurt, seasonal berries £22 (v, n)	666 kcal
Oatmeal porridge £16 (v)	286 kcal
Acacia honey, mixed berries	
Non-gluten-containing porridge £16 (ve)	213 kcal
Flaxseeds, pine nuts, mixed berries	
Bircher muesli £16 (n, v)	150 kcal
Oat muesli, low-fat yoghurt, seasonal fruit, hazelnut	
Chia seeds and coconut pudding £18 (ve)	138 kcal
Exotic fruit compote	
Açai bowl £18 (ve, n)	86 kcal
Apples, berries, bananas, pistachios	
Fresh fruit plate £26 (ve)	59 kcal
Grapefruit £12 (ve)	85kcal
Seasonal berries £19 (ve)	73 kcal

Bakery

Plain croissant £8 (v)	276 kcal
Pain au chocolat £8 (v)	316 kcal
Daily Danish pastry £8 (n, v)	- kcal

Our in-house bakery uses the finest French butter in the making of our Viennoiserie and offer the above choices for individual selection

Breakfast

Children's breakfast

Children's English £19

One egg cooked to your liking, Wiltshire bacon, Cumberland sausage, grilled tomato, baked beans

554 kcal

Scrambled eggs with Swiss cheese £16 (v)

Tomato, homemade country bread

313 kcal

Boiled egg and soldiers £14 (v)

79 kcal

Buttermilk waffle £24

Seasonal fruit, clotted cream, chocolate sauce

520kcal

Pancakes £24 (v)

Berry and raspberry coulis (gluten free available)

160 kcal

SURRENNE

Designed in partnership with leading Nutritionist and Functional Medicine Practitioner Rose Ferguson, this menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise. Every dish has been crafted to be anti-inflammatory, nourishing your body while delighting your palate.

JUICES & SMOOTHIES

THE BIG APPLE (ve) (59kcal) Fennel, apple & cucumber <i>A refreshing juice to soothe the gut lining and aid digestion</i>	£12
GREEN LIGHT (ve) (59kcal) Celery, cucumber, kale and ginger <i>An anti-inflammatory juice to stimulate the gut and boost circulation</i>	£12
IN THE PINK (ve) (102kcal) Beetroot, ginger, carrot and turmeric <i>An energising and anti-inflammatory juice to help support liver function</i>	£12
THE ENERGISER (n, ve) (161kcal) <i>An energising blend of banana, maca, hemp seed, date and almond, perfect pre-workout</i>	£14
THE REST AND RESTORE (v) (95kcal) <i>A nutrient-dense blend of pineapple, kefir, ginger, flaxseed and l-glutamine</i>	£14

BREAKFAST

Almond, walnut, coconut, hemp and cinnamon granola (n, ve) (343kcal) <i>A delicious blend of seeds, nuts and grains to increase energy and blood-sugar stability</i>	£14
Poached eggs with avocado, spinach and rocket (v) (366kcal) <i>A protein-rich dish which supports digestion, balances blood sugar and boosts energy</i>	£21

ALL DAY DINING

Mineral broth with rice noodles, tofu and spinach (ve) (241kcal) <i>Rich in trace minerals and umami to aid digestion</i>	£19
Buddha Bowl: Quinoa, broccoli and edamame with tempeh (ve) or chicken (575kcal) <i>High in magnesium, amino acids and fibre to help support tissue repair</i>	£23
Grilled chicken breast with roasted squash and fennel salad (430kcal) <i>High in protein and zinc to support blood-sugar balance and gut health</i>	£25

All day dining

Small bites

Imperial Beluga Caviar (30g) £475 Buckwheat blinis, sour cream, grated free range egg, onions, parsley	442 kcal
Imperial Oscietra Caviar (30g) £180 Buckwheat blinis, sour cream, grated free range egg, onions, parsley	442 kcal
Carlingford oysters (6pcs) £30 (12 pcs) £54 Red wine shallot vinegar, kombu dressing	150/300 kcal
Martini olives £10 (ve)	98/114 kcal
Seasonal vegetable crudités £20 (v) Crème fraiche, herb oil, hummus	214kcal
Crispy fried popcorn chicken £24 Chermoula spice, kimchi mayonnaise	386 kcal
Aberdeen Angus miniature steak sliders £30 Fillet tail, mushroom and onion marmalade, Stilton (3pcs)	876 kcal
Sundried tomato, feta & basil arancini £16 (ve) Parmesan, red pesto	457 kcal

Starters

Puglian burratina £29 (n, v) Poached black figs, golden beetroot, red chicory, almond pesto, red vein sorrel	633 kcal
Grilled Wye Valley Asparagus £24 (n, ve) Almond ricotta, pickled shallot, radish, pea and mint salad	372 kcal
Heritage beetroot & quinoa salad £24 (n, ve) Avocado, grapefruit, pistachio, citrus rapeseed dressing	432 kcal
Scottish smoked salmon £35 Buttered soda bread, onions, parsley, capers and lemon	270 kcal
Yellowfin tuna tartare £28 Avocado purée, soya gel, pickled cucumber, hazelnut, tapioca crisp	350 kcal
Surrey Hills rare seared beef fillet £28 Truffle dressing, purple cauliflower, potato crisp, fried capers	556 kcal

All day dining

Soups

Aromatic red lentil £20 (ve) Carrot, cumin, crispy pitta bread, lemon	68 kcal
Roasted vine tomato £20 (ve) Herb oil, smoked pepper, grilled sourdough croutons	279 kcal
Watercress & potato soup £20 (v) Toasted brioche, crispy quail egg, crème	341 kcal
Chicken consommé £22 Double cooked broth, diced chicken, seasonal root vegetables	189 kcal
Native lobster bisque £26 Crème fraiche, lobster, charred corn, basil	430 kcal

Sandwiches

The Berkeley club £36 Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, sun-dried tomato mayonnaise, lettuce	614 kcal
Aberdeen Angus fillet steak sandwich £42 Stilton, onion marmalade, ciabatta, fries	984 kcal
Truffle, ham & brie sandwich £32 Toasted white bread, Wiltshire ham, melted Reverend brie, grated black truffle	747 kcal
Chicken tikka wrap £32 Baked marinated chicken, tamarind sauce, crunchy cucumber raita, flour tortilla	324 kcal
Beef hot dog £28 Homemade brioche bun, beef Frankfurter, confit onions, sauerkraut, jalapeño, smoked Cheddar	624 kcal
Wagyu beef & truffle burger £42 Pickled red onion, grain mustard mayonnaise, gherkin, Gruyère cheese	1100 kcal
The Berkeley vegan burger £30 (ve) Soya bean patty, lettuce, beef heart tomato, gherkin, vegan mayonnaise	860 kcal
Chicken katsu sandwich £34 Breaded Norfolk cornfed chicken, katsu curry sauce, red cabbage slaw, brioche	1066 kcal

All day dining

Salads

Add grilled Norfolk chicken £12 240 kcal
Add grilled prawns £14 158 kcal

Classic Caesar £32 423 kcal
Cos lettuce, anchovies, bacon, Parmesan, croutons

The Berkeley Cobb £32 471 kcal
Baby leaves, sweetcorn, bacon, egg, Stilton, avocado, cherry tomatoes, blue cheese dressing

Chopped kale & almond £32 (n, ve) 364 kcal
Edamame, peas, radish, avocado

Mains

Poké bowl £36 757/366 kcal
Sticky rice, avocado, edamame beans, Chinese cabbage, radish, carrots, pickled shimeji
Add tuna tartare +£14
Add crispy tofu +£10 (ve)

Spiced baked cauliflower £34 (n, ve) 436 kcal
Grilled artichoke, smoked pepper purée, pine nuts, basil

Slow-cooked crispy Aylesbury duck leg £36 1150 kcal
Crushed potato, braised endive, sautéed hispi cabbage, orange jus, citrus glaze

Norfolk chicken schnitzel £42 1028 kcal
Salsa Verde, radish, gem and celery salad, Parmesan snow

Cornish Wild Sea bass A La-Provençale £56 489 kcal
Confit cherry tomato, green courgette, roasted pepper, Taggiasca olives, basil

Grilled spatchcock baby chicken £48 1038 kcal
Roast garlic emulsion, pickled chilli, chime di rapa, lemon honey glaze, herb oil, veal jus

Sticky Gochujang fried chicken £42 819 kcal
Broccoli, shimeji, ginger, edamame, sweetcorn, toasted sesame

Poached Scottish lobster risotto £56 890 kcal
Crème fraiche, seaweed, Parmesan tuile, lobster bisque

Wild garlic & asparagus risotto £22/34 474 kcal
Grilled courgette, creamy burrata, Parmesan crisp

All day dining

Pizza & pasta

All our pizzas are 12"
Please enquire about our selection of non-gluten pasta

Margherita £28 (v)

Tomato, mozzarella

534 kcal

Lobster pizza £49

Artichoke and truffle pesto, rocket, Parmesan shavings

787 kcal

Make your own pizza from £34

Please advise us of your favourite topping

From 534 kcal

Penne or spaghetti

With one of the following sauces:

Bolognese £38

Arrabbiata £32

Napoletana £32

597 kcal

529 kcal

595 kcal

Rigatoncini cacio e pepe £36

Black pepper, Parmesan, Pecorino

Add truffle +£14

556 kcal

Sautéed tiger prawn conchiglie £24/39

Shell shaped pasta, shellfish sauce, cherry tomato, fresh basil, Amalfi lemon

354/706 kcal

All day dining

The grills

All grill items are served with a sauce of your choice:
hollandaise, béarnaise, peppercorn or red wine jus (451/452/127/127 kcal)

From the sea

Shetland Scottish salmon (180g) £49 *396 kcal*

Cornish wild sea bass (160g) £54 *436 kcal*

Dover sole (16oz) £79 *632 kcal*
Grilled or sole meunière

Whole Native Lobster (750g) £89 *750 kcal*

From the land

Aberdeen Angus fillet steak (180g) £58 *457 kcal*

Aberdeen Angus rib eye steak (280g) £58 *650 kcal*

Saltmarsh lamb cutlets (3pcs) £58 *472 kcal*

Norfolk corn-fed chicken breast £32 *356 kcal*

Sides

French fries £12 (ve) *410 kcal*

Truffle fries £16 (v) *490 kcal*

Sweet potato fries £12 (ve) *340 kcal*

Grilled tenderstem broccoli, piquillo peppers £12 (ve) *111 kcal*

Chilli garlic French beans £12 (v) *78 kcal*

Sautéed spinach £12 (v) *81 kcal*

**Heirloom tomato salad, fennel, samphire, orange
and basil dressing £15 (n, v)** *263 kcal*

Sautéed new potatoes £12 (v) *168 kcal*

Mousseline potatoes £12 (v) *224 kcal*

Steamed basmati rice £12 (ve) *239 kcal*

Steamed organic quinoa, lemon oil £12 (ve) *668 kcal*

All day dining

Mezze

All items are served with toasted pitta bread

Fattoush £24 (ve)	384 kcal
Diced tomato, cucumber, mixed peppers, red onions	
Hummus £22 (ve)	226 kcal
Chickpeas blended with tahini, olive oil, lemon juice, garlic	
Labneh £18 (v)	59 kcal
Strained yoghurt, olive oil, thyme	
Moutabel £22 (ve)	381 kcal
Aubergine dip made with tahini, olive oil, lemon juice	
Tabbouleh £19 (ve)	349 kcal
Bulgur, parsley, mint, tomato, spring onion, olive oil, lemon juice	
Falafel salad £22 (ve)	672 kcal
Dried chickpeas, broad beans, sesame, paprika	
Cheese sambousek £22 (v)	444 kcal
Halloumi, feta, onion, olive oil in a pastry case	
Meat sambousek £25	400 kcal
Aromatic minced lamb, onion, pine nuts in a pastry case	
Chicken shawarma wrap £28	282 kcal
Yoghurt-marinated chicken, garlic mayonnaise, lettuce, tomato, pickles	

Indian delicacies

Served with steamed Basmati rice, poppadoms, raita, mango chutney and pickle

Chicken tikka masala £42	1452 kcal
Baked marinated chicken, aromatic tomato sauce	
Chicken biryani £45	1628 kcal
Aromatic Basmati rice cooked with chicken, spices, yoghurt and herbs	
Curry leaf & coconut prawn curry £44	1045 kcal
Tamarind, aromatic tomato sauce	
Garden pea & paneer curry £40 (v)	1275 kcal
Indian cottage cheese and peas, tomato and onion curry sauce	
Dal Tadka £35 (v)	94 kcal
Dry red chilli, cumin, garlic-tempered braised lentils	

All day dining

Young adults

Starters

Crunchy vegetable sticks £12 (v) Marie-Rose sauce, lemon-avocado dip	214 kcal
Clear chicken soup £14 Baby vegetables, egg noodles	189 kcal
Baked nachos £12 Beef ragù, Cheddar	239 kcal
Chicken hot dog £14 Brioche bun, Frankfurter, cheddar	718 kcal

Mains

Pizza Margherita (10") £18 (v) Choice of toppings	534 kcal
Egg fried rice with tiger prawns £25 Mixed vegetables, soya sauce	524 kcal
Crispy sole goujons £23 Fries, homemade tartare sauce	383 kcal
Mini cheeseburgers (2 pcs) £23 Baby gem lettuce, tomato, French fries	609 kcal
Grilled Scottish salmon & tomato compote £23 Crushed potato, fine beans	403 kcal
Mac 'n' cheese £19 Cherry tomato, cucumber, young leaf salad	559 kcal
Penne £19 With Bolognese With Napoletana	597 kcal 595 kcal
Sautéed chicken & mushroom stew £20 Baby potatoes, diced vegetables	559 kcal

All day dining

Little ones

Up to 2 years old

Cream of chicken soup £6

520 kcal

Mashed potato & mashed peas £6 (v)

217 kcal

Soft-cooked rice, vegetables & chicken £6

525 kcal

Soft pasta (penne, spaghetti, macaroni) £6 (v)

With tomato sauce

348 kcal

With cheese sauce

596 kcal

Traditional cream tea

Available from 1pm to 5.30pm daily, £4.8

Selection of freshly brewed leaf tea or coffee

Selection of signature sandwiches, served on mixed bread:

Roast cornfed chicken, Romaine lettuce, Japanese mayonnaise, homemade slaw

Free range hens' egg and paprika mayonnaise, beef heart tomato, mustard cress

Smokin' Brothers Scottish smoked salmon, caper and lemon emulsion, rocket

Beef brisket, applewood smoke cheddar, mustard mayonnaise, pickle cucumber

Cucumber, dill and jalapeño mayonnaise, cream cheese

Homemade scones with clotted cream & jam

Please enquire about non-gluten containing cream tea with the In Room Dining team

All day dining

Desserts

Baklava tart £24 (v) Hazelnut praline, vanilla Chantilly, Heater honey ice cream	122 kcal
Strawberry Lime cheesecake £24 (v) Ceylon tea ice cream	282 kcal
Caramel & OQO chocolate delice £24 Vanilla ice cream	368 kcal
Plant based dark chocolate mousse £24 (ve) Berry confit, mango sorbet	360 kcal
Selection of homemade ice cream & sorbets £8 per scoop Chocolate, vanilla, strawberry, pistachio or mango , raspberry, lemon, coconut, lime	from 159/110 kcal
Selection of British cheese, quince jelly & Artisanal crackers £26	-

Children's desserts

Fresh fruit plate £26 (ve)	59 kcal
Banana & raspberry split £16	180 kcal
Selection of homemade ice cream & sorbets £8 per scoop Chocolate, vanilla, strawberry, pistachio or mango , raspberry, lemon, coconut, lime	from 159/110 kcal

Late night dining (11pm-6am)

Starters

Roasted vine tomato soup £20 (ve)	279 kcal
Herb oil, grilled sourdough	
Chicken consommé £22	189 kcal
Diced chicken, seasonal root vegetables	
Puglian burratina £29 (n, v)	396 kcal
Heritage tomato, courgette & basil purée, pickled baby onion, balsamic glaze, fennel top	
Smokin' Brothers Scottish smoked salmon £35 (v)	270 kcal
Buttered soda bread, onions, parsley, capers and lemon	
Heritage beetroot & quinoa salad £24 (n, ve)	432 kcal
Avocado, grapefruit, pistachio, citrus rapeseed dressing	

Mains

Caesar salad £32	423 kcal
Cos lettuce, anchovies, bacon, Parmesan, croutons	
Add grilled chicken + £12	240 kcal
Add grilled prawns + £14	158 kcal
Chicken tikka masala £42	1452 kcal
Baked marinated chicken, tomato sauce, steamed Basmati rice, poppadum	
Penne or spaghetti (available gluten free)	
With bolognese £38	597 kcal
With arrabiata £32	529 kcal
With Napoletana £32	595 kcal
Grilled spatchcock baby chicken £48	48 kcal
Roasted garlic emulsion, spring onion, lemon honey glaze	

The grill

All grill items are served with a sauce of your choice:
hollandaise, béarnaise, peppercorn or red wine jus (451/452/127/127 kcal)

Salt Marsh lamb cutlets (3pcs) £58	472 kcal
Aberdeen Angus fillet steak (180g) £58	457 kcal
Aberdeen Angus rib eye steak (280g) £58	650 kcal
Shetland Scottish salmon (180g) £49	396 kcal
Cornish wild sea bass fillet (160g) £54	436 kcal

Late night dining (11pm-6am)

Sandwiches

The Berkeley club £36 Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, sun-dried tomato mayonnaise	614 kcal
Aberdeen Angus fillet steak sandwich £42 Stilton, onion marmalade, mushroom, ciabatta, fries	984 kcal
Beef hot dog £28 Brioche bun, beef Frankfurter, confit onions, sauerkraut, jalapeño, smoked Cheddar	624 kcal
Truffle, ham & brie sandwich £32 Toasted white bread, Wiltshire ham, melted Reverend brie, grated black truffle	747 kcal
Wagyu beef & truffle burger £42 Pickled red onion, grain mustard mayonnaise, gherkin, Gruyère cheese	1100 kcal

Sides

French fries £12 (ve)	410 kcal
Truffle fries £16	490 kcal
Sweet potato fries £12 (v)	340 kcal
Sautéed new potatoes £12	168 kcal
Mixed leaf salad £12	98 kcal

Desserts

Strawberry Lime cheesecake £24 (v) Ceylon tea ice cream	282 kcal
Caramel & OQO chocolate delice £24 Vanilla ice cream	368 kcal
Plant based dark chocolate mousse £24 (ve) Berry confit, mango sorbet	360 kcal
Selection of homemade ice cream & sorbets £8 per scoop Chocolate, vanilla, strawberry, pistachio or mango, raspberry, lemon, coconut, lime	from 159/110 kcal

SURRENNE

Designed in partnership with leading Nutritionist and Functional Medicine Practitioner Rose Ferguson, this menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise. Every dish has been crafted to be anti-inflammatory, nourishing your body while delighting your palate.

LATE NIGHT DINING

Mineral broth with rice noodles, tofu and spinach (ve) (241kcal) <i>Rich in trace minerals and umami to aid digestion</i>	£19
Buddha Bowl: Quinoa, broccoli and edamame with tempeh (ve) or chicken (575kcal) <i>High in magnesium, amino acids and fibre to help support tissue repair</i>	£23
Grilled chicken breast with roasted squash and fennel salad (430kcal) <i>High in protein and zinc to support blood-sugar balance and gut health</i>	£25

The bar

Sparkling

125ml/bottle

-	Wild Idol Non-Alcoholic Sparkling Brut, England	19 / 90
2019	Gusbourne Blanc de Blancs, Kent, England	120

Champagne

NV	Billecart-Salmon 'Le Rosé'	35 / 180
2015	Dom Pérignon	70 / 380
NV	Billecart-Salmon 'Le Réserve'	26 / 130
NV	Delamotte Blanc de Blancs	160
NV	Bollinger Special Cuvée	170
NV	Billecart Salmon 'Le Blanc de Blancs'	200
NV	Laurent-Perrier Cuvée Rosé	200
NV	Ruinart Blanc de Blancs	230
2012	Billecart Salmon 'Nicolas François'	380
NV	Krug Grande Cuvée '171st Edition'	450
2014	Louis Roederer Cristal	550
NV	Krug Rosé '27th Edition'	800
2008	Dom Perignon Rosé Brut	900
2013	Louis Roederer 'Cristal' Rosé Brut	1200

White

175ml/bottle

2023	Sancerre 'La Guiberte', A.Gueneau, <i>Loire Valley, France</i>	20 / 75
2020	Riesling Trocken 'Musenhang', Georg Mosbacher, <i>Pfalz, Germany</i>	22 / 85
2022	Fiano D 'Avellino, Pietracupa, <i>Campania, Italy</i>	24 / 95
2021	Bourgogne Chardonnay, Vincent Girardin, <i>Burgundy, France</i>	25 / 99
2022	Chardonnay 'Ava Marie', Restless River, <i>Hemel-en-Aarde, South Africa</i>	32 / 130
2024	Terlaner Cuvée, Cantina Terlano, <i>Trentino Alto -Adige, Italy</i>	90
2023	Assyrtiko, Anhydrous, <i>Santorini, Greece</i>	110
2023	Pouilly Fumé 'Terres Blanches', Domaine du Bouchot, <i>Loire Valley, France</i>	135
2020	Chardonnay 'Sanford & Benedict', Chanin, <i>California, USA</i>	175
2018	Hermitage 'Chante -Alouette', Chapoutier, <i>Rhône Valley, France</i>	198
2022	Chablis Grand Cru 'Les Preuses', N&J Fevre, <i>Burgundy, France</i>	210
2022	Riesling Kabinett 'Braune Kupp', Egon Müller Mosel, <i>Germany</i>	220
2022	Chassagne-Montrachet 1er Cru L es Vergers, Fontaine Gagnard, <i>Burgundy France</i>	250
2022	Puligny -Montrachet, Domaine Francois Carillon, <i>Burgundy, France</i>	290
2016	Corton Charlemagne Bonneau du Martray, <i>Burgundy, France</i>	995

The bar

Rosé

125ml/bottle

2024	Château Roubine 'Premium', <i>Côtes de Provence, France</i>	19 / 75
2024	Côtes de Provence Clos Mireille, <i>Domaine Ott, Provence, France</i>	120

Red

2016	Esprit de Pavie, <i>Bordeaux, France</i>	22 / 85
2020	Rioja Reserva, <i>Murrieta, Spain</i>	23 / 90
2022	Bourgogne Rouge, F. Magnien, <i>Burgundy, France</i>	24 / 95
2021	Malbec Reserve Uco Valley, <i>Altos Las Hormigas, Mendoza, Argentina</i>	28 / 110
2021	Barolo Prunotto, <i>Piedmont, Italy</i>	35 / 150
2018	Pauillac de Lynch Bages, <i>Bordeaux, France</i>	110
2017	Brunello di Montalcino Argiano, <i>Tuscany, Italy</i>	130
2018	Chambolle Musigny Vieilles Vignes, <i>Domaine Hudelot-Baillet</i>	180
2020	Cabernet Sauvignon 'Napanook', <i>Dominus Estate, Napa Valley, USA</i>	250
2006	Châteauneuf -du-Pape Rouge, <i>Château de Beaucastel, Rhône Valley, France</i>	270
2019	Barbaresco, Gaja, <i>Piedmont, Italy</i>	600
2017	Sassicaia, <i>Tuscany, Italy</i>	615
2016	Château La Fleur -Petrus, <i>Pomerol, Bordeaux, France</i>	700
2012	Opus One, <i>Napa Valley, USA</i>	1250
2009	Clos de Tart Grand Cru Monopole, <i>Burgundy, France</i>	1850
2009	Château Mouton Rothschild, <i>Pauillac, Bordeaux, France</i>	1950

To view our full wine list, please scan the below QR code



The bar

Half bottles

Champagne

NV	Billecart Salmon 'Le Réserve'	75
NV	Billecart - Salmon 'Le Rosé'	88
NV	Ruinart, Blanc De Blancs	160
NV	Ruinart, Rosé	160

White

2020	Riesling GG 'Juffer' Fritz Haag, <i>Mosel, Germany</i>	58
2023	Château Carbonnieux Blanc, <i>Pessac-Léognan, France</i>	75
2019	Chablis 1er Cru 'Vaillons', William Fèvre, <i>France</i>	75
2022	Meursault Vieilles Vignes, Domaine Pernot Belicard, <i>France</i>	99
2021	Chardonnay `Rossj Bass, Gaja, <i>Piedmont, Italy</i>	150

Red

2017	Château Rauzan Segla 'Segla', Margaux, <i>Bordeaux, France</i>	69
2021	Barolo, Massolino, <i>Piedmont, Italy</i>	85
2020	Pinot Noir, Ata Rangī, <i>Martinborough, New Zealand</i>	95
2019	Château Gruaud Larose, Saint-Julien, <i>Bordeaux, France</i>	135
2014	Château La Conseillante, Pomerol, <i>Bordeaux, France</i>	200
2019	Barbaresco, Gaja, <i>Piedmont, Italy</i>	310
2019	Sassicaia, Tenuta San Guido, <i>Tuscany, Italy</i>	320

In accordance with the 1995 weights and measurements Act.

The standard measure for sale on the premises is 50ml or multiples thereof.

All spirits are served in measures of 50ml and upon request in measures of 25ml.

All wines are served in measures of 125ml and upon request in measure of 175ml.

All vintages are correct at the time of print. Please note vintages may vary.

The bar

Vodka

50ml

Grey Goose, <i>France</i>	15
Belvedere, <i>Poland</i>	17
Haku, <i>Japan</i>	17
Beluga Gold Line, <i>Montenegro</i>	50
Harlan D Wheatley CLIX, <i>USA</i>	99

Gin

Bombay Sapphire, <i>England</i>	15
Hendrick's, <i>Scotland</i>	16
Nikka, <i>Japan</i>	20
Monkey 47, <i>Germany</i>	22
44 N, <i>France</i>	36
Seventy-One Gin, <i>Netherlands</i>	62

Rum

Bacardi 8yr, <i>Puerto Rico</i>	15
Bacardi Carta Blanca, <i>Puerto Rico</i>	15
Samaroli Jamaicen Rhapsody, <i>Italy</i>	32
Facundo Paraiso XA, <i>Puerto Rico</i>	96

Tequila

Patron Silver, <i>Mexico</i>	17
Patron Reposado, <i>Mexico</i>	18
Patron Añejo, <i>Mexico</i>	23
Clase Azul Reposado, <i>Mexico</i>	70
Don Julio 1942, <i>Mexico</i>	75

Whiskey

Dewar's 12yr, <i>Scotland</i>	15
Johnnie Walker Black Label, <i>Scotland</i>	20
Suntori Hibiki Harmony, <i>Japan</i>	25
Lagavulin 16yr, <i>Islay, Scotland</i>	30
Dalmore 15yr, <i>Highland, Scotland</i>	38
Macallan 18yr, <i>Speyside, Scotland</i>	115
Suntory Yamazaki 18yr, <i>Japan</i>	180

The bar

Beers

Asahi Super Dry, 5.2%	10
Lucky Saint, Unfiltered Lager, 0.5%	10
Pilsner Urquell, Lager, 4.4%	10
Meantime Pale Ale, 4.3%	10

Soft drinks

330ml

Coca-Cola 139 kcal	7
Diet Coca-Cola 1 kcal	7

Fever-tree mixers

200ml

Slimline Tonic 70 kcal	6.5
Soda 82 kcal	6.5
Tonic 68 kcal	6.5
Lemonade 80 kcal	6.5
Ginger Ale 68 kcal	6.5
Bitter Lemon 120 kcal	6.5
Ginger Beer 68 kcal	6.5

Mineral water

Acqua Panna Still 250ml/750ml	7/10
San Pellegrino Sparkling 250ml/750ml	7/10
Evian 750ml	11

The bar

House espresso blend from £8

Roasted by Extract (from 3 kcal)

House Espresso blend, *Brazil, El Salvador & Kenya*

House Decaf, *Brazil*

Matcha from £9

Ceremonial Grade Matcha | *Kagoshima, Japan*

tea / latte / hot / iced

Jing single garden artisan teas from £8

Assam Breakfast, *Assam, India*

Darjeeling 2nd Flush, *Phoobsering & Pussimbing Gardens, Darjeeling, India*

Earl Grey, *Assam, India*

Decaffeinated Ceylon, *Ruhana, Sri Lanka*

Jadesword Green, *Jingshan Garden, Zhejiang, China*

Genmaicha, *Marusen Isagawa Cooperative, Shizuoka, Japan*

Dragonwell Green, *Yong'an Garden, Hangzhou, China*

Jasmine Silver Needle, *Kuzhu Garden, Yunnan, China*

Wuyi Oolong, *Huangcun Garden, Fujian, China*

Herbal infusions

Whole Peppermint Leaf

Lemongrass and Ginger

Whole Chamomile Flowers

Blackcurrant and Hibiscus