

# 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

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

# Breakfast

## Juices

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

## Continental

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

## Bakery

<b>Plain croissant £8</b> (v)	276 kcal
<b>Pain au chocolat £8</b> (v)	316 kcal
<b>Daily Danish pastry £8</b> (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 nourish your body, while delighting your palate.

## JUICES & SMOOTHIES

THE BIG APPLE (ve) (104kcal) Fennel, apple, cucumber, lime, fresh parsley	£12
GREEN LIGHT (ve) (59kcal) Celery, cucumber, kale, lemon, mint, cayenne pepper, ginger	£12
IN THE PINK (ve) (102kcal) Beetroot, ginger, carrot, lemon, turmeric	£12
THE ENERGISER (n, ve) (161kcal) Banana, oats, maca, hemp seed, date, beetroot, almond milk	£14
THE REST AND RESTORE (v) (95kcal) Pineapple, kefir, ginger, flaxseed, L-glutamine, level 1 alkaline water	£14

## BREAKFAST

Almond, walnut, coconut, hemp and cinnamon granola (n, ve) (343kcal) <i>Served with your choice of milk, kefir or yogurt</i> <i>A delicious blend of seeds, nuts and grains</i>	£14
Poached Cacklebean eggs with avocado, spinach and rocket (v) (366kcal) <i>A protein-rich dish</i>	£21

## ALL DAY DINING

Mineral broth with rice noodles, tofu and spinach (ve) (241kcal) <i>Rich in trace minerals and umami flavours</i>	£19
Quinoa, broccoli, edamame, avocado, baby spinach and tahini dressing (575kcal) (ve) <i>High in magnesium, amino acids and fibre</i>	£19
<i>Add: Chicken £12 (240kcal), Grilled Prawns £14 (158kcal), Grilled Salmon £16 (280kcal), Tempeh £12 (220kcal)</i>	
Grilled chicken breast with roasted squash and fennel salad (430kcal) <i>High in protein, prebiotic fibre and zinc</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

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

## Sandwiches

<b>The Berkeley club £36</b> Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, sun-dried tomato mayonnaise, lettuce	614 kcal
<b>Aberdeen Angus fillet steak sandwich £42</b> Stilton, onion marmalade, ciabatta, fries	984 kcal
<b>Truffle, ham &amp; brie sandwich £32</b> Toasted white bread, Wiltshire ham, melted Reverend brie, grated black truffle	747 kcal
<b>Chicken tikka wrap £32</b> Baked marinated chicken, tamarind sauce, crunchy cucumber raita, flour tortilla	324 kcal
<b>Beef hot dog £28</b> Homemade brioche bun, beef Frankfurter, confit onions, sauerkraut, jalapeño, smoked Cheddar	624 kcal
<b>Wagyu beef &amp; truffle burger £42</b> Pickled red onion, grain mustard mayonnaise, gherkin, Gruyère cheese	1100 kcal
<b>The Berkeley vegan burger £30 (ve)</b> Soya bean patty, lettuce, beef heart tomato, gherkin, vegan mayonnaise	860 kcal
<b>Chicken katsu sandwich £34</b> 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)** *534 kcal*  
Tomato, mozzarella

**Lobster pizza £49** *787 kcal*  
Artichoke and truffle pesto, rocket, Parmesan shavings

**Make your own pizza from £34** *From 534 kcal*  
Please advise us of your favourite topping

**Penne or spaghetti**  
With one of the following sauces:  
Bolognese £38 *597 kcal*  
Arrabbiata £32 *529 kcal*  
Napoletana £32 *595 kcal*

**Rigatoncini cacio e pepe £36** *556 kcal*  
Black pepper, Parmesan, Pecorino  
Add truffle +£14

**Sautéed tiger prawn conchiglie £24/39** *354/706 kcal*  
Shell shaped pasta, shellfish sauce, cherry tomato, fresh basil, Amalfi lemon

# 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

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

## Indian delicacies

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

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

# All day dining

## Young adults

### Starters

**Crunchy vegetable sticks £12 (v)** 214 kcal  
Marie-Rose sauce, lemon-avocado dip

**Clear chicken soup £14** 189 kcal  
Baby vegetables, egg noodles

**Baked nachos £12** 239 kcal  
Beef ragù, Cheddar

**Chicken hot dog £14** 718 kcal  
Brioche bun, Frankfurter, cheddar

### Mains

**Pizza Margherita (10") £18 (v)** 534 kcal  
Choice of toppings

**Egg fried rice with tiger prawns £25** 524 kcal  
Mixed vegetables, soya sauce

**Crispy sole goujons £23** 383 kcal  
Fries, homemade tartare sauce

**Mini cheeseburgers (2 pcs) £23** 609 kcal  
Baby gem lettuce, tomato, French fries

**Grilled Scottish salmon & tomato compote £23** 403 kcal  
Crushed potato, fine beans

**Mac 'n' cheese £19** 559 kcal  
Cherry tomato, cucumber, young leaf salad

**Penne £19** 597 kcal  
With Bolognese 595 kcal  
With Napoletana

**Sautéed chicken & mushroom stew £20** 559 kcal  
Baby potatoes, diced vegetables

# 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

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

## Children's desserts

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

# Late night dining (11pm-6am)

## Starters

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

## Mains

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

## 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)

<b>Salt Marsh lamb cutlets (3pcs) £58</b>	472 kcal
<b>Aberdeen Angus fillet steak (180g) £58</b>	457 kcal
<b>Aberdeen Angus rib eye steak (280g) £58</b>	650 kcal
<b>Shetland Scottish salmon (180g) £49</b>	396 kcal
<b>Cornish wild sea bass fillet (160g) £54</b>	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 nourish 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 flavours</i>	£19
Quinoa, broccoli, edamame, avocado, baby spinach and tahini dressing (575kcal) (ve) <i>High in magnesium, amino acids and fibre</i>	£19
<i>Add: Chicken £12 (240kcal) , Grilled Prawns £14 (158kcal), Grilled Salmon £16 (280kcal), Tempeh £12 (220kcal)</i>	
Grilled chicken breast with roasted squash and fennel salad (430kcal) <i>High in protein, prebiotic fibre and zinc</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

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# 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