

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, chives

705 kcal

Crushed avocado on toast £19 (v)

Confit cherry tomatoes, feta, coriander

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, chives, 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, herbs

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 Choice of dairy or plant based milk	
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	
Açaí bowl £18 (ve, n)	86 kcal
Apples, berries, bananas, pistachios	
Seasonal fruit plate £26 (ve)	59 kcal
Grapefruit £12 (ve)	85kcal
Seasonal berries £19 (ve)	73 kcal

Bakery

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 £17

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

554 kcal

Scrambled eggs with Swiss cheese £14 (v)

Tomato, homemade country bread

313 kcal

Boiled egg and soldiers £12 (v)

79 kcal

Buttermilk waffle £21

Seasonal fruit, clotted cream, chocolate sauce

520kcal

Pancakes £21 (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-soya dressing

150/300 kcal

Martini olives £10 (ve)

98/114 kcal

214kcal

Seasonal vegetable crudités £20 (v)

Crème fraîche, herb oil, hummus

386 kcal

Crispy fried popcorn chicken £24

Chermoula spice, kimchi mayonnaise

876 kcal

Aberdeen Angus miniature steak sliders £30

Fillet tail, mushroom and onion marmalade, Stilton (3pcs)

457 kcal

Sundried tomato, feta & basil arancini £16 (ve)

Parmesan, sundried tomato mayonnaise

Starters

Puglian burratina £29 (v)

Heritage tomato, courgette & basil purée, pickled baby onion, balsamic glaze, fennel

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, chilli oil

432 kcal

Scottish smoked salmon £35

Buttered soda bread, onions, parsley, capers and lemon, sour cream

270 kcal

Yellowfin tuna tartare £28 (n)

Avocado purée, soya-sesame gel, pickled cucumber, hazelnut, tapioca crisp

350 kcal

Surrey Hills beef carpaccio £30

Seared fillet, artichoke truffle pesto, sweet mustard dressing, roasted cauliflower, potato

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, sourdough croutons

279 kcal

Watercress & potato soup £20 (v)

Toasted brioche, crispy quail egg, crème fraîche

341 kcal

Chicken consommé £22

Diced chicken, seasonal vegetables

189 kcal

Native lobster bisque £26

Crème fraîche, lobster, charred corn, basil, samphire

430 kcal

Sandwiches

The Berkeley club £36

Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, sun-dried tomato mayonnaise, lettuce, crisps

614 kcal

Aberdeen Angus fillet steak sandwich £42

Stilton, onion marmalade, rocket leaves, ciabatta, mojo mayonnaise, French fries

984 kcal

Truffle, ham & brie sandwich £32

Toasted white bread, Wiltshire ham, melted Reverend brie, grated black truffle, pickles

747 kcal

Chicken tikka wrap £32

Baked marinated chicken, tamarind sauce, crunchy cucumber raita, flour tortilla, red bell peppers

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, French fries

1100 kcal

The Berkeley vegan burger £30 (ve)

Soya bean patty, lettuce, beef heart tomato, gherkin, vegan mayonnaise, French fries

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, tomato, agave and grain mustard dressing

Mains

Poké bowl £36

757/366 kcal

Sticky rice, avocado, edamame beans, Chinese cabbage, radish, carrots, pickled shimeji, wasabi-sesame-soy and yuzu citrus dressing

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, fennel, potato Taggiasca olives, basil, shellfish sauce

Grilled spatchcock baby chicken £48

1038 kcal

Roast garlic emulsion, pickled red onion, spring greens, lemon honey glaze, herb oil, veal jus

819 kcal

Sticky Gochujang fried chicken £42

Broccoli, shimeji, ginger, edamame, sweetcorn, soya, toasted sesame

890 kcal

Poached Scottish lobster risotto £56

Samphire, Parmesan tuile, lobster bisque

474 kcal

Wild garlic & asparagus risotto £22/34

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 flat mushroom, roasted tomato and 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 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, shallots £12 (v) 81 kcal

Heirloom tomato salad, fennel, samphire, orange and basil dressing £15 (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)

Diced tomato, cucumber, mixed peppers, red onions, gem lettuce

384 kcal

Hummus £22 (ve)

Chickpeas blended with tahini, olive oil, lemon juice, garlic

226 kcal

Labneh £18 (v)

Strained yoghurt, olive oil, thyme

59 kcal

Moutabel £22 (ve)

Aubergine dip made with tahini, olive oil, lemon juice

381 kcal

Tabbouleh £19 (ve)

Bulgur, parsley, mint, tomato, spring onion, olive oil, lemon juice

349 kcal

Falafel salad £22 (ve)

Dried chickpeas, broad beans, sesame, paprika

672 kcal

Chicken shawarma wrap £28

Yoghurt-marinated chicken, garlic mayonnaise, lettuce, tomato, pickles

282 kcal

Indian delicacies

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

Chicken tikka masala £42

Baked marinated chicken, aromatic tomato sauce

1452 kcal

Chicken biryani £45

Aromatic Basmati rice cooked with chicken, spices, yoghurt and herbs

1628 kcal

Curry leaf & coconut prawn curry £44

Tamarind, aromatic tomato sauce

1045 kcal

Garden pea & paneer curry £40 (v)

Indian cottage cheese and peas, tomato and onion curry sauce

1275 kcal

Dal Tadka £35 (v)

Dry red chilli, cumin, garlic-tempered braised lentils

94 kcal

All day dining

Young adults

Starters

Crunchy vegetable sticks £11 (v) Marie-Rose sauce, lemon-avocado dip	214 kcal
Clear chicken soup £12 Baby vegetables, egg noodles	189 kcal
Baked nachos £11 Beef ragù, Cheddar	239 kcal
Chicken hot dog £12 Brioche bun, Frankfurter, cheddar	718 kcal

Mains

Pizza Margherita (10") £16 (v) Choice of toppings	534 kcal
Egg fried rice with tiger prawns £22 Mixed vegetables, soya sauce	524 kcal
Crispy sole goujons £20 French fries, homemade tartare sauce	383 kcal
Mini cheeseburgers (2 pcs) £20 Baby gem lettuce, tomato, French fries	609 kcal
Grilled Scottish salmon & tomato compote £20 Crushed potato, fine beans	403 kcal
Mac 'n' cheese £17 Cherry tomato, cucumber, young leaf salad	559 kcal
Penne £17 With Bolognese With Napoletana	597 kcal 595 kcal
Sautéed chicken & mushroom stew £18 Baby potatoes, diced vegetables	559 kcal

All day dining

Little ones

Up to 2 years old

Cream of chicken soup £5

520 kcal

Mashed potato & mashed peas £5 (v)

217 kcal

Soft-cooked rice, vegetables & chicken £5

525 kcal

Soft pasta (penne, spaghetti, macaroni) £5 (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

Scottish smoked salmon, caper and lemon emulsion, rocket

Beef brisket, applewood smoked 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 (n, v)

Hazelnut praline, vanilla Chantilly, caramel sponge, Heather honey ice cream

122 kcal

Strawberry lime cheesecake £24 (v)

Sable biscuit, finger lime, Ceylon tea ice cream

282 kcal

Caramel & OQO chocolate delice £24 (n, v)

Chocolate sponge, 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, mango, raspberry, lemon, coconut, lime

from 159/110
kcal

Selection of British cheese, quince jelly & Artisanal crackers £26

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Children's desserts

Seasonal fruit plate £23 (ve)

59 kcal

Banana & raspberry split £14

Chocolate sauce, whipped cream, raspberry, vanilla and chocolate ice cream

180 kcal

Selection of homemade ice cream & sorbets £7 per scoop

Chocolate, vanilla, strawberry, pistachio, 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, smoked pepper, sourdough croutons	
Chicken consommé £22	189 kcal
Diced chicken, seasonal vegetables	
Puglian burratina £29 (n, v)	396 kcal
Heritage tomato, courgette & basil purée, pickled baby onion, balsamic glaze, fennel top	
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, chilli oil	

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	
Served with steamed Basmati rice, poppadoms, raita, mango chutney and pickles	
Penne or spaghetti (available gluten free)	597 kcal
With bolognese £38	529 kcal
With arrabbiata £32	595 kcal
With Napoletana £32	
Grilled spatchcock baby chicken £48	48 kcal
Roast garlic emulsion, pickled red onion, spring greens, lemon honey glaze, herb oil, veal jus	

The grill

All grill items are served with flat mushroom, roasted tomato and 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, crisps

614 kcal

Aberdeen Angus fillet steak sandwich £42

Stilton, onion marmalade, rocket leaves, ciabatta, mojo mayonnaise, French 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, pickles

747 kcal

Wagyu beef & truffle burger £42

Pickled red onion, grain mustard mayonnaise, gherkin, Gruyère cheese, French fries

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)

Sable biscuit, finger lime, Ceylon tea ice cream

282 kcal

Caramel & OQO chocolate delice £24 (n, v)

Chocolate sponge, 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, 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) £19
Rich in trace minerals and umami flavours

Quinoa, broccoli, edamame, avocado, baby spinach and tahini dressing (575kcal) (ve) £19
High in magnesium, amino acids and fibre

*Add: Chicken £12 (240kcal) , Grilled Prawns £14 (158kcal),
Grilled Salmon £16 (280kcal), Tempeh £12 (220kcal)*

Grilled chicken breast with roasted squash and fennel salad (430kcal) £25
High in protein, prebiotic fibre and zinc

The bar

Sparkling

125ml/bottle

-	Wild Idol Non-Alcoholic Sparkling Brut, England	19 / 90
2020	Gusbourne Blanc de Blancs, Kent, England	120

Champagne

NV	Billecart-Salmon 'Le Réserve'	26 / 130
NV	Billecart-Salmon 'Le Rosé'	35 / 180
2017	Dom Pérignon	70 / 380
NV	Delamotte Blanc de Blancs	160
NV	Bollinger Special Cuvée	170
NV	Billecart Salmon 'Le Blanc de Blancs'	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

2024	Riesling, Josef Chromy Estate, <i>Tasmania, Australia</i>	20 / 75
2024	Sancerre "L'Indiscrète", Anthony Girard, <i>Loire Valley, France</i>	22 / 85
2023	Pinot Grigio, Garliger, <i>Trentino-Alto Adige, Italy</i>	24 / 95
2021	Bourgogne Chardonnay, Vincent Girardin, <i>Burgundy, France</i>	25 / 99
2021	Chablis 1er Cru "Fourchaume", N. & G. Fèvre, <i>Burgundy, France</i>	30 / 120
2024	Terlaner Cuvée, Cantina Terlano, <i>Trentino Alto -Adige, Italy</i>	90
2023	Assyrtiko, Anhydrous, <i>Santorini, Greece</i>	110
2024	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 Fèvre, <i>Burgundy, France</i>	210
2022	Chassagne-Montrachet 1er Cru Les 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	Rumor Rosé, Côtes de Provence, France	22 / 85
2024	Côtes de Provence Clos Mireille, Domaine Ott, Provence, France	120

Red

2016	Esprit de Pavie, Bordeaux, France	22 / 85
2021	Rioja Reserva, Murrieta, Spain	23 / 90
2022	Bourgogne Rouge, F. Magnien, Burgundy, France	24 / 95
2021	Chianti Classico Riserva, Monsanto, Tuscany, Italy	30 / 120
2021	Châteauneuf-du-Pape, Tardieu-Laurent, Rhône Valley, France 2022	32 / 130
2018	Pauillac de Lynch Bages, Bordeaux, France	110
2019	Brunello di Montalcino Argiano, Tuscany, Italy	150
2018	Chambolle Musigny Vieilles Vignes, Domaine Hudelot-Baillet, France	180
2019	Barolo "Bricco Pernice", Elvio Cogno, Piedmont, Italy	300
2018	Cabernet Sauvignon, La Jota, Napa Valley, USA	340
2019	Barbaresco, Gaja, Piedmont, Italy	600
2017	Sassicaia, Tuscany, Italy	615
2016	Château La Fleur -Petrus, Pomerol, Bordeaux, France	700
2012	Opus One, Napa Valley, USA	1250
2009	Clos de Tart Grand Cru Monopole, Burgundy, France	1850
2009	Château Mouton Rothschild, Pauillac, Bordeaux, France	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

2022	Chablis 1er Cru 'Vaillons', William Fèvre, France	70
2023	Château Carbonnieux Blanc, Pessac-Léognan, France	75
2022	Meursault Vieilles Vignes, Domaine Pernot Belicard, France	99
2021	Chardonnay `Rossj Bass, Gaja, Piedmont, Italy	150

Rosé

2024	Château Roubine 'Premium', Côtes de Provence, France 2024 (500ml)	50
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Red

2021	Barolo, Massolino, Piedmont, Italy	85
2019	Château Gruaud Larose, Saint-Julien, Bordeaux, France	135
2014	Château La Conseillante, Pomerol, Bordeaux, France	200
2019	Barbaresco, Gaja, Piedmont, Italy	310
2019	Sassicaia, Tenuta San Guido, Tuscany, Italy	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