

In-room dining

Contents

Breakfast

Curated breakfast	3
Breakfast signatures	4-6

All day dining

Surrenne by Rose Ferguson	7
All day dining	8-12
Mezze and Indian delicacies	13
Young adults	14
Cream tea	15
Desserts	16
Late night dining	17-19

Wines

Champagne & sparkling	20
White wine	20
Rosé	21
Red wine	21
Half bottles	22
Spirits	23
Beers	24
Non-alcoholic	25

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

Healthy £44 (v)

Green Goddess juice, Seasonal sliced fruit plate with berries
(natural, plant based yoghurt or Kefir)
Egg white omelette with spinach, artichokes and feta, tea or coffee

1991 kcal

Vegan £38 (ve)

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

665 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.

425 kcal

Deli plates

396 kcal

Selection of European cheeses & charcuterie (425/402 kcal) £35

Selection of European cheeses £25

Ashlyn Goats, Somerset Cheddar, Reverend Brie, Gruyere

Assorted charcuterie £25

Ham & cheese croissant £20

Toasted croissant, Gruyère, Wiltshire cured ham

425/402 kcal

Fried egg and bacon Bap £20

Free range egg, grilled streaky bacon, aged Cheddar, homemade burger bun

478 kcal

Scottish smoked salmon bagel £30

Home-cured smoked salmon, cream cheese, capers, rocket

Breakfast

Breakfast Signatures

Two free range eggs any style £20 (v)	from 157 kcal
Omelette or egg white omelette with a filling of your choice £29	from 385 kcal
Signature egg white omelette £28 (v) Artichoke, spinach, feta	392 kcal
Salmon scrambled eggs £33 Scottish smoked salmon, scrambled eggs on toasted milk bread, 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
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
Foul Medames £19 Braised Fava beans, onions, cumin, tomato, warm pita	543 kcal
Baked eggs shakshuka £29 (v) Aromatic tomato sauce, bell peppers, pitta	436 kcal

Sweet Plates

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 (n, v)	666 kcal
Choice of coconut yoghurt or kefir	
Oatmeal porridge £16 (v)	286 kcal
Hampshire honey, mixed berries	
Choice of dairy or plant based milk	
Non-gluten-containing porridge £16 (ve)	213 kcal
Flaxseeds, pine nuts, mixed berries	
Choice of dairy or plant based milk	
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
Seasonal berries £22 (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 £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 (n, v)

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
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, pumpkin and sunflower seeds (v) (366kcal) <i>A protein-rich dish</i>	£21

ALL DAY DINING

Plant based, 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>	£34
<i>Add one topping: Grilled chicken (240kcal), Grilled Prawns (158kcal), Scottish Salmon (280kcal) or Tempeh (220kcal)</i>	
Grilled chicken breast with roasted squash and fennel salad (430kcal) <i>High in protein, prebiotic fibre and zinc</i>	£35

All day dining

Small bites

Imperial Beluga Caviar (30g) £475

Buckwheat blinis, sour cream, grated free range egg, onion, parsley

442 kcal

Imperial Oscietra Caviar (30g) £180

Buckwheat blinis, sour cream, grated free range egg, onion, parsley

442 kcal

Colchester oysters (6pcs) £30 (12 pcs) £54

Red wine shallot vinegar, kombu-soya dressing

150/300 kcal

Martini olives £10 (ve)

98/114 kcal

Seasonal vegetable crudités £20 (v)

Crème fraîche, herb oil, hummus

214kcal

Crispy fried popcorn chicken £24

Chermoula spice, kimchi mayonnaise

386 kcal

Cep Mushroom and buffalo mozzarella arancini £16 (v)

Shaved Manchego

457 kcal

Starters

Puglian burratina £29 (n, v)

Roasted heritage beets, glazed fig, purple endive, toasted hazelnuts

396 kcal

Organic quinoa salad £24 (n, ve)

Avocado, grapefruit, pistachio, baby artichoke & Kalamansi dressing

432 kcal

West Coast Scottish smoked salmon £35

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

270 kcal

Yellowfin tuna tartare £28 (n)

Avocado purée, soya gel, pickled cucumber, wasabi tobiko, tapioca crisp

350 kcal

Pumpkin & sage tortellini £21

Crushed Delica, lemon, pecan and herb gremolata

489 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
Jerusalem Artichoke £22 (v) Grilled pear, Blue Cheese croute	102 kcal
Chicken consommé £24 Diced chicken, seasonal vegetables	189 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, turkey ham & Brie sandwich £32 Toasted white bread, turkey ham, Reverend brie, black truffle	747 kcal
Wookey Hole aged Cheddar & fig chutney toastie £32 Crisp Sourdough, mustard mayonnaise dip, watercress salad	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
Smoked salmon Club sandwich (1066 kcal) £34 Scottish salmon, capers, lemon cream cheese, rocket, avocado, tripled layered 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

411 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

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)

Mains

Spiced baked cauliflower £34 (n, ve)

436 kcal

Grilled artichoke, smoked pepper purée, pine nuts, basil

Veal loin schnitzel £45

1150 kcal

Wild mushroom, peppercorn sauce, radish, gem, salad, Parmesan

Roasted Atlantic cod loin & black cabbage £42

1028 kcal

Braised haricot beans, chorizo, chilli butter sauce

Sesame spiced Norfolk baby chicken £38

1038 kcal

Rosemary roasted potatoes, winter leaf salad, garlic aioli

Sticky Gochujang fried chicken £42

819 kcal

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

Poached Scottish lobster risotto £56

890 kcal

Samphire, Parmesan tuile, lobster bisque

Jerusalem artichoke risotto £34

474 kcal

Sautéed chestnuts, pickled shimeji mushrooms, Parmesan crisp, redcurrant, herb oil

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, crispy crumbs

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

**Winter leaf salad, fennel, samphire,
grapefruit segments, pumpkin seeds £15 (v)** 263 kcal

Sautéed new potatoes £12 (v) 168 kcal

Mousseline potatoes £12 (v) 224 kcal

Steamed basmati rice £12 (ve) 239 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, gem lettuce	
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	
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	

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
French 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

Crispy boneless chicken escalope £30 559 kcal
Baby gem leaves, tomatoes and cucumber salad

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

Orzo pasta £17
With Bolognese 597 kcal
With Napoletana 595 kcal
With creamy mushroom sauce 544 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, £48

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

Fig Éclat £24

Sour cream Chantilly, fig compote, dehydrated honey sponge, raspberry shards

122 kcal

Coconut & cinnamon panna cotta (ve) £24

Coconut milk, cinnamon, orange, lemon

282 kcal

Macadamia & plum delice £24

Macadamia praline, plum compote, vanilla macadamia mousse,
Dulcey chocolate, plum sorbet

368 kcal

Chocolate & orange filo pastry £24

Chocolate and orange Cremeux, chocolate filo pastry, salted caramel

360 kcal

Selection of homemade ice cream & sorbets £8 per scoop

Chocolate, vanilla, strawberry, pistachio, mango , raspberry, lemon, chocolate sorbet

from 159/110
kcal

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

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Children's desserts

Seasonal fruit plate £24 (ve)

59 kcal

Banana & raspberry split £16

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

180 kcal

Selection of homemade ice cream & sorbets £8 per scoop

Chocolate, vanilla, strawberry, pistachio, mango , raspberry, lemon, chocolate sorbet

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
Roasted heritage beets, glazed fig, purple endive, toasted hazelnuts	
West Coast Scottish smoked salmon £35 (v)	270 kcal
Buttered soda bread, onions, parsley, capers and lemon	
Organic quinoa salad £24 (n, ve)	432 kcal
Avocado, grapefruit, pistachio, baby artichoke & Kalamansi 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	
Served with steamed Basmati rice, poppadoms, raita, mango chutney and pickles	
Penne or spaghetti (available gluten free)	
With Bolognese £38	597 kcal
With Arrabbiata £32	529 kcal
With Napoletana £32	595 kcal
Sesame spiced Norfolk baby chicken £38	1038 kcal
Rosemary roasted potatoes, winter leaf salad, garlic aioli	

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, lettuce, crisps

614 kcal

Aberdeen Angus fillet steak sandwich £42

Stilton, onion marmalade, rocket leaves, flour bap, mojo mayonnaise, French fries

984 kcal

Beef hot dog £28

Brioche bun, beef Frankfurter, confit onions, sauerkraut, jalapeño, smoked Cheddar

624 kcal

Truffle, turkey ham & Brie sandwich £32

Toasted white bread, turkey ham, Reverend brie, black truffle

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

Seasonal mixed leaf salad £12 (v)

98 kcal

Desserts

Fig Éclat £24

Sour cream Chantilly, fig compote, dehydrated honey sponge, raspberry shards

122 kcal

Coconut & cinnamon panna cotta (ve) £24

Coconut milk, cinnamon, orange, lemon

282 kcal

Macadamia & plum delice £24

Macadamia praline, plum compote, vanilla macadamia mousse, Dulcey chocolate, plum sorbet

368 kcal

Selection of homemade ice cream & sorbets £8 per scoop

Chocolate, vanilla, strawberry, pistachio, mango, raspberry, lemon, chocolate sorbet

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

Plant based, 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>	£34
<i>Add one topping: Grilled chicken (240kcal), Grilled Prawns (158kcal), Scottish Salmon (280kcal) or Tempeh (220kcal)</i>	
Grilled chicken breast with roasted squash and fennel salad (430kcal) <i>High in protein, prebiotic fibre and zinc</i>	£35

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	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 Fevre, <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, <i>Côtes de Provence, France</i>	22 / 85
2024	Côtes de Provence Clos Mireille, <i>Domaine Ott, Provence, France</i>	120

Red

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

2024	Chablis 1er Cru 'Vaillons', Jean Collet, <i>France</i>	70
2023	Château Carbonnieux Blanc, <i>Pessac-Léognan, France</i>	75
2022	Meursault Vieilles Vignes, <i>Domaine Pernot Belicard, France</i>	99
2021	Chardonnay `Rossj Bass, Gaja, <i>Piedmont, Italy</i>	150

Rosé

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

2021	Barolo, Massolino, <i>Piedmont, Italy</i>	85
2019	Château Gruaud Larose, Saint -Julien, <i>Bordeaux, France</i>	135
2014	Château La Conseillante , <i>Pomerol, 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
Seventy-One Gin, <i>Netherlands</i>	47

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
Suntory 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
Asahi Super Dry, 0.0%	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

Speciality coffee, served your way from £8

Responsibly sourced by Extract (from 3 kcal)

House Espresso blend, *Brazil, Honduras*

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