

In-Room

Dining

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Our Curated Breakfast

As part of The Emory Standard, we offer the choice of one of the following daily curated breakfast options during your stay, or the choice of a 'Specialty Breakfast' option, with your choice of home-made viennoiseries, a hot beverage, and one option from our 'Cereal, Porridge, Yogurt & Fruit' bowls selection. Breakfast is served in-suite or at Jean-Georges' abc kitchens, with our compliments.

The Emory full English (1979 kcal)

Valencia orange juice or pink grapefruit juice, two Cacklebean free range eggs any style, Cumberland sausage, dry cured back and streaky bacon, grilled tomato, black pudding, flat mushroom, baked beans, home-made breakfast pastries and toast, tea, or coffee

The Emory full vegetarian (v) (1708 kcal)

Valencia orange juice or pink grapefruit juice, two Cacklebean free range eggs any style, vegetarian sausage, baked beans, grilled tomato, home-made hash brown, flat mushroom, home-made breakfast pastries and toast, tea, or coffee

Continental (v) (1512 kcal)

Valencia orange juice or pink grapefruit juice, cereals, yoghurt, fruit plate with berries, home-made breakfast pastries and toast, tea, or coffee

Enhanced continental (1991 kcal)

Valencia orange juice or pink grapefruit juice, selection of cured meat & European cheeses, fruit salad, cereals or yoghurt, home-made breakfast pastries and toast, tea, or coffee

Healthy (v) (665 kcal)

Green juice, fruit plate with berries, poached eggs, crushed avocado, feta and confit cherry tomato on home-made sourdough bread, tea, or coffee.

Vegan (ve) (425 kcal)

Valencia orange juice or pink grapefruit juice, aromatic scrambled tofu, avocado, sautéed spinach, grilled tomato, field mushroom, tea, or coffee.

Arabic (v) (396 kcal)

Valencia orange juice or pink grapefruit juice, baked shakshuka, ful medames, pitta bread, Labneh, tea or coffee.

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

Breakfast Specialties

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.

Ham and cheese croissant (356 kcal)

Toasted croissant, Gruyère, Wiltshire cured ham

Two free range eggs any style (v) (from 157 kcal)

Omelette with a filling of your choice (from 385 kcal)

Scrambled eggs, Scottish smoked salmon (705 kcal)

English muffin

Crushed avocado on toast (v) (268 kcal)

Confit cherry tomatoes, feta

Add two poached eggs (156 kcal)

The full English breakfast (846 kcal)

Eggs any style, Cumberland sausage, Wiltshire cured back & streaky bacon,

flat mushroom, black pudding, grilled tomato, baked beans

Eggs Benedict, Florentine (v) or Royale (1076/1109/1154 kcal)

Hollandaise sauce

Egg white omelette (v) (392 kcal)

Artichoke, spinach, feta

Sautéed wild mushrooms, scrambled eggs (v) (469 kcal)

Toasted brioche, fine herbs

Add truffle £14

Vegan scrambled tofu (ve) (157 kcal)

Avocado, grilled tomato, spinach, flat mushroom

Organic smoked Finnan haddock (330 kcal)

Two poached eggs, chive sauce

Scottish smoked salmon bagel (680 kcal)

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

Baked eggs shakshuka (v) (436 kcal)

Aromatic tomato sauce, bell peppers, pita

Buttermilk waffles (v) (520 kcal)

Seasonal fruit, clotted cream, chocolate sauce

Pancakes (v) (160 kcal)

Berries & raspberry coulis

French toast (522 kcal)

Berry Compote and clotted cream

From Our Bakery

Our in-house bakery uses the finest French butter in the making of our viennoiseries.

Plain croissant (v) (276 kcal)

Pain au chocolat (v) (316 kcal)

Daily Danish pastry (n, v)

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Juices

Fresh pressed juices (ve) (118/101/150 kcal)
Valencia orange | pink grapefruit | English carrot

Green Goddess (ve) (181 kcal)
Kale, parsley, cucumber, celery, green apple

The Emory Boost (ve) (296 kcal)
Carrot, orange, fresh turmeric, apple, ginger

Cereal, Porridge, Yoghurt & Fruit

Home-made granola, greek yoghurt seasonal berries (v, n) (666 kcal)

Oatmeal porridge (v) (286 kcal)
Acacia honey, mixed berries

Non-gluten containing porridge (ve) (213 kcal)
Flaxseeds, pine nuts, mixed berries

Bircher muesli (n, v) (150 kcal)
Oat muesli, low fat yoghurt, seasonal fruit, hazelnut

Chia seeds and coconut pudding (ve) (138 kcal)
Exotic fruit compote

Açaí bowl (n, ve) (86 kcal)
Apple, berries, banana, pistachio

Grapefruit segments (ve) (85 kcal)

Fresh fruit plate (ve) (59 kcal)

Seasonal berries (ve) (73 kcal)

Children's Breakfast

For children under 12 years old, we offer the choice of one of the following breakfast options.

The kids English (554 kcal)
One egg cooked to your liking and served with dry cured back bacon, Cumberland sausage, tomato, baked beans

Scrambled eggs with Swiss cheese (v) (313 kcal)
Tomato, home-made country bread

Boiled egg and soldiers (v) (79 kcal)

Buttermilk waffles (n, v) (520 kcal)
Seasonal fruit, clotted cream, chocolate sauce

Pancakes (v) (160 kcal)
Berries & raspberry coulis

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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. This menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise.

JUICES & SMOOTHIES

THE BIG APPLE Fennel, apple and cucumber (ve) (104kcal)	£12
GREEN LIGHT Celery, cucumber, kale and ginger (ve) (59kcal)	£12
IN THE PINK Beetroot, ginger, carrot and turmeric (ve) (102kcal)	£12
THE ENERGISER Banana, maca, hemp seed, date and almond. Perfect before a workout (n, ve) (161kcal)	£14
THE REST AND RESTORE Pineapple, kefir, ginger, flaxseed and l-glutamine (v) (95kcal)	£14

BREAKFAST

Almond, walnut, coconut, hemp and cinnamon granola A delicious blend of seeds, nuts and grains (n, ve) (343kcal)	£14
Poached eggs with avocado, spinach and rocket A protein-rich dish (v) (366kcal)	£21

ALL DAY DINING

Mineral broth with rice noodles, tofu and spinach Rich in trace minerals and umami (ve) (241kcal)	£19
Buddha Bowl: Quinoa, broccoli and edamame with tempeh or chicken High in magnesium, amino acids and fibre (ve) (575kcal)	£23
Grilled chicken breast with roasted squash and fennel salad High in protein and zinc (430kcal)	£25

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

All Day Dining

To Nibble

Caviar (442 kcal) <i>Buckwheat blinis, sour cream, grated hen's egg, onions, parsley</i>	
Imperial Beluga (30g)	£475
Imperial Oscietra (30g)	£180
Carlingford oysters (150/300 kcal) <i>Red wine shallot vinegar, kombu dressing</i>	£32(6 pcs) £54(12 pcs)
Martini olives (ve) (98/114 kcal)	£10
Assortment of seasonal vegetable crudités (v) (214 kcal) <i>Crème fraîche, herb oil, hummus</i>	£20
Crispy fried popcorn chicken (386 kcal) <i>Chermoula spice, kimchi mayonnaise</i>	£24
Aberdeen Angus miniature steak sliders (876 kcal) <i>Fillet steak tails, mushroom & onion marmalade, Stilton (3pcs)</i>	£30
Sundried tomato and buffalo mozzarella arancini (v) (626 kcal) <i>Parmesan, crispy basil</i>	£16

To Start

Puglian burratina (v) (396 kcal) <i>Heritage tomato, courgette & basil purée, pickled baby onion, balsamic glaze, fennel top</i>	£29
Grilled Wye Valley Asparagus (n, ve) (372 kcal) <i>Almond ricotta, pickled shallot, radish, pea and mint salad</i>	£31
Heritage beetroot & quinoa salad (n, ve) (432 kcal) <i>Avocado, grapefruit, pistachio, citrus rapeseed dressing</i>	£24
Scottish smoked salmon (270 kcal) <i>Buttered soda bread, onions, parsley, capers, lemon</i>	£35
Yellowfin tuna tartare (n) (350 kcal) <i>Avocado purée, soya gel, pickled cucumber, hazelnut, tapioca crisp</i>	£28
Surrey Hill beef carpaccio (489 kcal) <i>Seared fillet, artichoke truffle pesto, sweet mustard dressing, roasted purple cauliflower, potato crisp</i>	£30

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Soups

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

Sandwiches

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

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Salads

Add grilled chicken £12, prawns £14 (240/158 kcal)

Classic caesar (423 kcal) <i>Cos lettuce, anchovies, bacon, Parmesan, croutons</i>	£32
The Emory cobb (411 kcal) <i>Baby leaves, sweetcorn, bacon, egg, Stilton, avocado, cherry tomatoes, blue cheese dressing</i>	£32
Chopped kale and almond (n, ve) (364 kcal) <i>Edamame, peas, radish, avocado</i>	£32

Mains

Poké bowl (757/366 kcal) <i>Sticky rice, avocado, edamame beans, Chinese cabbage, radish, carrots, pickled shimeji</i> <i>Add tuna tartare £14 or crispy tofu (ve) £10</i>	£36
Spiced baked cauliflower (n, ve) (436 kcal) <i>Grilled artichoke, smoked pepper purée, pine nuts, basil</i>	£34
Slow-cooked crispy Aylesbury duck leg (1150 kcal) <i>Crushed potato, braised endive, sautéed hispi cabbage, orange jus, citrus glaze</i>	£36
Norfolk chicken schnitzel (1028 kcal) <i>Salsa Verde, radish, gem and celery salad, Parmesan snow</i>	£42
Cornish Wild Sea bass A La-Provençale (489 kcal) <i>Confit cherry tomato, green courgette, roasted pepper, Taggiasca olives, basil</i>	£56
Grilled spatchcock baby chicken (1038 kcal) <i>Roasted garlic emulsion, spring greens, onion, lemon honey glaze</i>	£48
Sticky Gochujang fried chicken (819 kcal) <i>Broccoli, shimeji, ginger, edamame, sweetcorn, toasted sesame</i>	£42
Poached Scottish lobster risotto (890 kcal) <i>Crème fraîche, seaweed, Parmesan tuile, lobster bisque</i>	£56
Wild garlic & asparagus risotto (v) (474 kcal) <i>Grilled courgette, creamy burrata, Parmesan crisp</i>	£22/£34

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Pasta

Penne or spaghetti

with one of the following sauces:

Bolognese £38/ arrabbiata £32/ Napoletana £32 (597 / 529 / 595 kcal)

Please enquire about our selection of non-gluten containing pasta with the In Room Dining team

Rigatoncini cacio e pepe (556 kcal)

£36

Black pepper, Parmesan, Pecorino

Add truffle £14

Sautéed tiger prawn conchiglie (354 / 706 kcal)

£24/£39

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

The Emory Grills

All grill items are served with a sauce of your choice:

Hollandaise, Béarnaise, peppercorn or red wine jus (451/452/127/127 kcal)

Grilled Scottish salmon (180g) (396 kcal)

£49

Cornish grilled sea bass (160g) (436 kcal)

£54

Dover sole (16oz) (632 kcal)

£79

Whole native lobster (750 kcal)

£89

Aberdeen angus fillet steak (180g) (357 kcal)

£58

Aberdeen angus rib eye steak (280g) (650 kcal)

£58

Salt marsh lamb cutlets (3pcs) (472 kcal)

£58

Norfolk corn-fed chicken breast (356kcal)

£32

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Mezze

All items are served with toasted pitta bread.

Fatoush (ve) (384 kcal) <i>Diced tomato, cucumber, mixed peppers, red onions</i>	£24
Hummus (ve) (266 kcal) <i>Chickpeas blended with tahini, olive oil, lemon juice, garlic</i>	£22
Labneh (59 kcal) <i>Strained yoghurt, olive oil, thyme</i>	£18
Moutabel (ve) (381 kcal) <i>Aubergine dip made with tahini, olive oil, lemon juice</i>	£22
Tabbouleh (ve) (349 kcal) <i>Bulgur, parsley, mint, tomato, spring onion, olive oil, lemon juice</i>	£19
Falafel salad (ve) (672 kcal) <i>Dried chickpeas, broad beans, sesame, paprika</i>	£22
Chicken shawarma wrap in pitta (282 kcal) <i>Yoghurt-marinated chicken, garlic mayonnaise, lettuce, tomato, pickles</i>	£28

Indian Delicacies

All dishes come with steamed Basmati rice, poppadoms, raita, mango chutney & pickles.

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

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Sides

French fries (ve) (410 kcal)	£12
Truffle fries (v) (490 kcal)	£16
Sweet potato fries (v) (340 kcal)	£12
Grilled tenderstem broccoli, piquillo peppers (ve) (111 kcal)	£12
Chilli garlic French beans (ve) (78 kcal)	£12
Sautéed spinach (ve) (81 kcal)	£12
Heirloom tomato salad, fennel, samphire, orange and basil dressing (ve) (263 kcal)	£15
Sautéed new potatoes (v) (168 kcal)	£12
Mousseline potatoes (v) (224 kcal)	£12
Steamed basmati rice (ve) (239 kcal)	£12
Steamed organic quinoa, lemon oil (ve) (668 kcal)	£12

Desserts

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

Kids Sweet Treats

Fresh fruit plate (ve) (59 kcal)	£26
Banana & raspberry split (v) (180 kcal)	£16
Selection of home-made ice cream (n, v) (from 159/110 kcal) <i>Chocolate, vanilla, strawberry, pistachio</i>	£8 per scoop
Selection of home-made sorbets (ve) (from 159/110 kcal) <i>Mango, raspberry, lemon, coconut & lime</i>	£8 per scoop

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Young Adults

Starters

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

Mains

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

Little Ones

Up to 2 years old

Cream of chicken soup (520 kcal)	£6
Mashed potato & mashed peas (v) (217 kcal)	£6
Soft cooked rice, vegetables & chicken (525 kcal)	£6
Soft pasta (penne, spaghetti, macaroni) (348/596 kcal) <i>Tomato sauce or cheese sauce (v)</i>	£6

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Cream Tea

Available from 1pm to 5:30pm daily

Please enquire about our non-gluten containing afternoon tea with the In Room Dining team.

Cream Tea

£48

A selection of our signature tea sandwiches, served in mixed bread:

*Roast cornfed chicken Romain lettuce, Japanese mayonnaise, homemade slaw
Free range hens' egg & paprika mayonnaise, beef heart tomato, mustard cress
Scottish smoked salmon, caper & lemon emulsion, rocket
Beef brisket, applewood smoke cheddar, mustard mayonnaise, pickle cucumber
Cucumber, dill & jalapeno mayonnaise, cream cheese*

Home-made scones with clotted cream and jam

Expertly brewed leaf tea or coffee

Late Late Night

Available from 11pm to 6am

Starters

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

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Sandwiches

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

Mains

Caesar salad (423 kcal) <i>Cos lettuce, anchovies, bacon, Parmesan, croutons</i>	£32
<i>With grilled chicken (240 kcal)</i>	£12
<i>With grilled prawns (158 kcal)</i>	£14
Chicken tikka masala (1452 kcal) <i>Baked marinated chicken, aromatic tomato sauce, steamed Basmati rice, poppadum</i>	£42
Penne or spaghetti (597 / 529 / 595 kcal) <i>With one of the following sauces: Bolognese £38/ arrabbiata £32/ Napoletana £32 (597 / 529 / 595 kcal)</i>	
Grilled spatchcock baby chicken (1038 kcal) <i>Roasted garlic emulsion, spring onion, lemon honey glaze</i>	£48

Late Night Grills

Served with a sauce of your choice:

Hollandaise, Béarnaise, peppercorn or red wine jus (451/452/127/127 kcal)

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

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Adults need around 2000 kcal a day.

Sides

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

Desserts

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



SURRENNE LATE NIGHT

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

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Drinks

Wine

Sparkling

125ml | Bottle

Billecart Salmon 'Le Réserve', Champagne, France, NV	£26 £130
Billecart-Salmon Rosé, Champagne, France, NV	£35 £180
Dom Pérignon, Champagne, France, 2017	£70 £380
Delamotte Blanc de Blancs, Champagne, France, NV	£160
Bollinger Special Cuvée, Champagne, France, NV	£170
Billecart Salmon 'Le Blanc de Blancs', Champagne, France, NV	£200
Ruinart Blanc de Blancs, Champagne, France, NV	£230
Perrier-Jouët 'Belle Epoque', Champagne, France, 2016	£380
Krug Grande Cuvée '171st Edition', Champagne, France, NV	£450
Louis Roederer Cristal, Champagne, France, 2014	£550
Perrier-Jouët 'Belle Epoque Rosé', Champagne, France, 2014	£550
Krug Rosé '27th Edition', Champagne, France, NV	£800
Dom Perignon Rosé Brut, Champagne, France, 2008	£900
Louis Roederer 'Cristal' Rosé Brut, Champagne, France, 2013	£1200

White Wine

175ml | Bottle

Riesling, Josef Chromy Estate, Tasmania, Australia 2024	£20 £75
Sancerre "L'Indiscrete", Anthony Girard, Loire Valley, France 2024	£22 £85
Pinot Grigio, Garliger, Trentino-Alto Adige, Italy 2022	£24 £95
Bourgogne Chardonnay, Vincent Girardin, Burgundy, France 2021	£25 £99
Chablis 1er Cru "Fourchaume", N. & G. Fèvre 2021	£30 £120
Terlaner Cuvee, Cantina Terlano, Trentino Alto-Adige, Italy 2024	£90
Assyrtiko, Anhydrous, Santorini, Greece 2023	£110
Pouilly Fumé 'Terres Blanches', Domaine du Bouchot, Loire Valley, France 2023	£135
Chardonnay 'Sanford & Benedict', Chanin, California, USA, 2020	£175
Hermitage 'Chante-Alouette', Chapoutier, Rhône Valley, France 2018	£198
Chablis Grand Cru 'Les Preuses', N&J Fevre, Burgundy, France 2022	£210
Riesling Kabinett 'Braune Kupp', Egon Müller Mosel, Germany 2022	£220
Chassagne-Montrachet 1er Cru Les Vergers, Fontaine Gagnard, Burgundy France 2022	£250
Puligny-Montrachet, Domaine Francois Carillon, Burgundy, France 2022	£290
Corton Charlemagne Bonneau du Martray, Burgundy, France 2016	£995

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Wine

Rosé Wine

175ml | Bottle

Rumor Rosé, Côtes de Provence, France 2024	£22 £85
Côtes de Provence Clos Mireille, Domaine Ott, Provence, France 2024	£120

Red Wine

175ml | Bottle

Esprit de Pavie, Bordeaux, France 2016	£22 £85
Rioja Reserva, Murrieta, Spain 2020	£23 £90
Bourgogne Rouge, F. Magnien, Burgundy, France 2022	£24 £95
Chianti Classico Riserva, Monsanto, Tuscany, Italy 2019	£30 £120
Châteauneuf-du-Pape, Tardieu-Laurent, Rhône Valley, France 2022	£32 £130

Pauillac de Lynch Bages, Bordeaux, France 2018	£110
Brunello di Montalcino Argiano, Tuscany, Italy 2019	£130
Chambolle Musigny Vieilles Vignes, Domaine Hudelot-Baillet 2018	£180
Barolo "Bricco Pernice", Elvio Cogno, Piedmont, Italy 2012	£300
Cabernet Sauvignon, La Jota, Napa Valley, US 2018	£340
Barbaresco, Gaja, Piedmont, Italy 2019	£600
Sassicaia, Tuscany, Italy 2017	£615
Château La Fleur-Petrus, Pomerol, Bordeaux, France 2016	£700
Opus One, Napa Valley, USA 2012	£1250
Clos de Tart Grand Cru Monopole, Burgundy, France 2009	£1850
Château Mouton Rothschild, Pauillac, Bordeaux, France 2009	£1950

To see our full wine list, please scan QR code below:



Please note that vintages may vary.

Wine

Half Bottles

Champagne

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

White Wine

Chablis 1er cru 'Fourchaume', Domaine Nathalie and Gilles Fèvre, France 2022	£70
Château Carbonnieux Blanc, Pessac-Léognan, France 2023	£75
Meursault Vieilles Vignes, Domaine Pernot Belicard, France 2022	£99
Chardonnay 'Rossj Bass, Gaja, Piedmont, Italy 2021	£150

Rosé Wine

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

Barolo, Massolino, Piedmont, Italy 2021	£85
Château Gruaud Larose, Saint-Julien, Bordeaux, France 2019	£135
Château La Conseillante, Pomerol, Bordeaux, France 2014	£200
Barbaresco, Gaja, Piedmont, Italy 2019	£310
Sassicaia, Tenuta San Guido, Tuscany, Italy 2019	£320

Beers

Asahi Super Dry, 5.2%, 330ml	£10
Lucky Saint, Unfiltered Lager, 0.5%, 330ml	£10
Pilsner Urquell, Lager, 4.4%, 330ml	£10
Meantime Pale Ale, 4.3%, 330ml	£10

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Spirits

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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.

Vodka

50ml

Grey Goose, France	£15
Belvedere, Poland	£17
Haku, Japan	£17
Beluga Gold Line, Montenegro	£50
Harlan D Wheatley CLIX, Kentucky	£99

Gin

50ml

Bombay Sapphire, England	£15
Hendrick's, Scotland	£16
Nikka, Japan	£20
Monkey 47, Germany	£22
Seventy-One Gin, Netherlands	£47

Rum

50ml

Bacardi 8yr, Puerto Rico	£15
Bacardi Carta Blanca, Puerto Rico	£15
Samaroli Jamaicen Rhapsody, Italy	£32
Facundo Paraiso XA, Puerto Rico	£96

Tequila

50ml

Patron Silver, Mexico	£17
Patron Reposado, Mexico	£18
Patron Añejo, Mexico	£23
Clase Azul Reposado, Mexico	£70
Don Julio 1942, Mexico	£75

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Spirits

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Whisky

	50ml
Dewar's 12yr, Scotland	£15
Johnnie Walker Black Label, Scotland	£20
Suntori Hibiki Harmony, Japan	£25
Lagavulin 16yr, Islay	£30
Dalmore 15yr, Highland	£38
The Macallan 18yr Sherry Oak, Speyside	£92
Suntory Yamazaki 18yr, Japan	£160

Non-Alcoholic

Soft drinks	330ml
Coca-Cola (139 kcal)	£7
Diet Coca-Cola (1 kcal)	£7
Fevertree mixers	
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 (250/750ml)	£7 £10
San Pellegrino Sparkling (250/750ml)	£7 £10
Evian (750ml)	£11

Hot Beverage

Responsibly sourced, carbon negative coffee roasted by Kiss The Hippo (From 3 kcal) **From £8**
Brazil, El Salvador & Kenia

The Emory teas & herbals, ethically sourced and handcrafted by Canton (From 1 kcal) **From £8**
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