

IN ROOM DINING MENU

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OUR CURATED BREAKFAST

The Berkeley Full English (1979 kcal)	£49
<i>Valencia orange juice or pink grapefruit juice, two 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</i>	
The Berkeley Full Vegetarian (v) (1708 kcal)	£45
<i>Valencia orange juice or pink grapefruit juice, two 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</i>	
Continental (v) (1512 kcal)	£38
<i>Valencia orange juice or pink grapefruit juice, cereals, yoghurt, fruit plate with berries, home-made breakfast pastries and toast, tea, or coffee</i>	
Enhanced continental (1991 kcal)	£45
<i>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</i>	
Healthy (v) (665 kcal)	£44
<i>Green juice, fruit plate with berries, poached eggs, crushed avocado, feta and confit cherry tomato on home-made sourdough bread, tea, or coffee</i>	
Vegan (ve) (425 kcal)	£38
<i>Valencia orange juice or pink grapefruit juice, aromatic scrambled tofu, avocado, sautéed spinach, grilled tomato, hash brown potato, tea, or coffee</i>	
Arabic (v) (396 kcal)	£48
<i>Valencia orange juice or pink grapefruit juice, baked shakshuka, ful medames, pitta bread, labneh, tea or coffee</i>	

DELI PLATES

Selection of European cheeses or charcuterie (425/402 kcal)	£35
Smokin' Brothers Scottish smoked salmon (478 kcal)	£29
<i>With cream cheese and lemon</i>	

THE BERKELEY BREAKFAST SPECIALITIES

Our eggs are heritage breed, free range eggs from the Cotswolds

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

JUICES

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

CEREAL, PORRIDGE, YOGHURT & FRUIT

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

FROM OUR BAKERY

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

Plain croissant (v) (276kcal)	£8
Pain au chocolat (v) (316 kcal)	£8
Daily changing fruit Danish pastry (n, v)	£8
Viennoiserie basket (a daily selection of mini Viennoiseries) (v)	£26

CHILDREN'S BREAKFAST

The Kids English (554 kcal) <i>One egg cooked to your liking and served with dry cured back bacon, Cumberland sausage, grilled tomato, baked beans</i>	£19
Scrambled eggs with Swiss cheese (v) (313 kcal) <i>Tomato, home-made country bread</i>	£16
Boiled egg and soldiers (v) (79 kcal)	£14
Buttermilk waffles (n, v) (520 kcal) <i>Seasonal fruit, clotted cream, chocolate sauce</i>	£24
Pancakes (v) (160 kcal) <i>Berries & raspberry coulis</i> <i>Available as gluten free</i>	£24

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.

SURRENNE

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

JUICES & SMOOTHIES

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

BREAKFAST

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

ALL DAY DINING

Mineral broth with rice noodles, tofu and spinach <i>Rich in trace minerals and umami to aid digestion (ve) (241kcal)</i>	£19
Charred cauliflower steak with herb yogurt and seeded salsa verde <i>Rich in phytonutrients, fibre and zinc to support immune health (ve) (244kcal)</i>	£15
Buddha Bowl: Quinoa, broccoli and edamame with tempeh (ve) or chicken <i>High in magnesium, amino acids and fibre to help support tissue repair (575kcal)</i>	£23
Grilled chicken breast with roasted squash and fennel salad <i>High in protein and zinc to support blood-sugar balance and gut health (430kcal)</i>	£25

ALL DAY DINING

TO NIBBLE

Caviar (442 kcal)

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

Imperial Beluga (30g) £475

Imperial Oscietra (30g) £180

Carlingford Oysters (150/300 kcal)

Red wine shallot vinegar, kombu dressing

£32 (6 pcs)

£54 (12 pcs)

Martini olives (ve) (98/114 kcal)

£10

Assortment of seasonal vegetable crudité (v) (214 kcal)

£20

Crème fraîche, herboil, hummus

Crispy fried popcorn chicken (386 kcal)

£24

Chermoula spice, kimchi mayonnaise

Aberdeen Angus miniature steak sliders (876 kcal)

£30

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

Sundried tomato, feta & basil arancini (ve) (457 kcal)

£16

Parmesan, red pesto

Crispy baby squid (319 kcal)

£26

Lemon aioli, black pepper & oregano

TO START

Puglian burratina (n, v) (633 kcal)

£28

Poached black figs, golden beetroot, red chicory, almond pesto, red vein sorrel

Heritage beetroot & quinoa salad (n, ve) (432 kcal)

£24

Avocado, grapefruit, pistachio, citrus rapeseed dressing

Smokin' Brothers Scottish smoked salmon (270 kcal)

£35

Buttered soda bread, onions, parsley, capers & lemon

Yellowfin tuna tartare (n) (350 kcal)

£28

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

Surrey Hills rare seared beef fillet (556 kcal)

£28

Truffle dressing, purple cauliflower, potato crisp, fried capers

SOUPS

Aromatic red lentil (ve) (68 kcal) <i>Carrot, cumin, coriander, herb garlic croute</i>	£20
Roasted vine tomato (ve) (279 kcal) <i>Herboil, smoked paper, grilled sourdough croutons</i>	£20
Truffle & celeriac velouté (v) (484 kcal) <i>Crème fraîche, chives</i>	£25
Minestrone (ve) (176 kcal) <i>Tomatoes, courgette, pasta, grissini</i>	£22
Chicken consommé (189 kcal) <i>Double cooked broth, diced chicken, seasonal root vegetables</i>	£22
Native lobster bisque (430kcal) <i>Crème fraîche, lobster, charred corn, basil</i>	£26

SANDWICHES

The Berkeley club (614 kcal) <i>Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, sun-dried tomato mayonnaise, lettuce</i>	£36
Aberdeen Angus fillet steak sandwich (984 kcal) <i>Stilton, onion marmalade, 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>Homemade 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 Berkeley 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 slaw, brioche</i>	£34

SALADS

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

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

The Berkeley Cobb (411 kcal) £32
Baby leaves, sweetcorn, bacon, egg, Stilton, avocado, cherry tomatoes, blue cheese dressing

Chopped kale & almond (n, ve) (364 kcal) £30
Edamame, peas, radish, avocado

MAINS

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

Roasted aubergine (n, ve) (420 kcal) £34
Cashew buckwheat 'risotto', black garlic, tahini, piquillo pepper, pomegranate salsa

Braised wagyu beef short rib (780 kcal) £58
Creamy polenta, oven baked carrot, winter green, port and shallot jus

Pan-roasted Gressingham duck breast (1570 kcal) £46
Braised beluga lentils, roasted squash, pickled blackberry, Merlot sauce

Veal cutlet Milanese (860 kcal) £49
Baby gem salad, Parmesan, wild mushroom sauce

Chalk Stream trout (650 kcal) £42
Borlotti bean ragù, fennel, celery, basil, cherry tomato, shellfish bisque

Grilled spatchcock baby chicken (653 kcal) £48
Roast garlic emulsion, pickled chilli, chime di rapa, lemon honey glaze, herb oil, veal jus

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

PIZZA & PASTA

All our pizzas are 12"

Margherita (V) (534 kcal) £28
Tomato, mozzarella

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

Make your own pizza (from 534 kcal) from £34
Please advise us of your favourite topping

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

Rigatoni cacio e pepe (556 kcal) £36
Black pepper, Parmesan, Pecorino
Add truffle £14

Poached Scottish lobster risotto (890 kcal) £54
Crème fraîche, seaweed, Parmesan tuile, lobster bisque

Wild mushroom and truffle risotto (302 / 597 kcal) £22/£34
Slow cooked artichoke, aged Parmesan, herb oil

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

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) (396 kcal) £49

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

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

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

FROM THE LAND

Aberdeen angus fillet steak (180g) (457 kcal) £58

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

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

Norfolk corn-fed chicken breast (356 kcal) £38

SIDES

French fries (ve) (410 kcal)	£12
Truffle fries (v) (490 kcal)	£16
Sweet potato fries (ve) (340 kcal)	£12
Grilled tender steam broccoli, piquillo peppers (ve) (111 kcal)	£12
Chilli garlic French beans (v) (78 kcal)	£12
Sautéed spinach (v) (81 kcal)	£12
Winter leaf salad, poached pear, Stilton, candied walnuts, French dressing (n, v) (470 kcal)	£12
Sautéed new potatoes (v) (168 kcal)	£12
Mousseline potatoes (v) (224 kcal)	£12
Steamed basmati rice (ve) (239 kcal)	£12
Honey glazed carrot, lemon thyme (ve) (110 kcal)	£12

DESSERTS

Crème Brûlée (v) (929 kcal)	£22
Baked vanilla cheesecake (v) (629 kcal) <i>Blueberry compote</i>	£22
Chocolate fondant (v) (824 kcal) <i>Served with chocolate sauce or vanilla ice-cream, cocoa nib tuile</i>	£26
Vegan chocolate mousse (ve) (215 kcal) <i>Berry confit, mango sorbet</i>	£22
Sticky toffee pudding (v) (591 kcal) <i>With vanilla ice-cream</i>	£24
Selection of home-made ice cream & sorbets (from 159/110 kcal) <i>Chocolate, vanilla, strawberry or banana and caramel</i>	£22
Selection of British cheese, quince jelly and Artisanal crackers	£26

KIDS SWEET TREATS

Fresh fruit plate (ve) (59 kcal)	£26
Selection of home-made ice cream & sorbets (from 159/110 kcal) <i>Chocolate, vanilla, strawberry or banana and caramel</i>	£22
Chocolate fondant (v) (824 kcal) <i>Served with chocolate sauce or vanilla ice-cream, cocoa nib tuile</i>	£26
Banana & raspberry split (v) (180 kcal)	£16

FROM FAR AWAY

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 (v) (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
Cheese sambousek (v) (444 kcal) <i>Halloumi, feta, onion, olive oil in a pastry case</i>	£22
Meat sambousek (400 kcal) <i>Aromatic minced lamb, onion, pine nuts in a pastry case</i>	£25
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 & pickle

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

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 ragu, 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 <i>with one of the following sauces</i> <i>Bolognese / Napoletana (597 / 595 kcal)</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

CREAM TEA

Available from 1pm to 5:30pm daily

CREAM TEA £48

A selection of freshly brewed leaf tea or coffee

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

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

Home-made scones with clotted cream and jam

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

LATE, LATE NIGHT

Available from 11pm to 6am

STARTERS

Roasted vine tomato soup (ve) (279 kcal) <i>Herb oil, grilled sourdough</i>	£20
Chicken consommé (189 kcal) <i>Diced chicken, seasonal root vegetables</i>	£22
Puglian burrata (n, v) (633 kcal) <i>Poached black figs, golden beetroot, red chicory, almond pesto, red vein sorrel</i>	£28
Smokin' Brothers 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

MAINS

Caesar salad (423 kcal) <i>Cos lettuce, anchovies, bacon, Parmesan, croutons</i>	£32
<i>With grilled chicken £12 (240 kcal)</i> <i>With grilled prawns £14 (158 kcal)</i>	
Chicken tikka masala (1452 kcal) <i>Baked marinated chicken, aromatic tomato sauce, steamed Basmati rice, poppadum</i>	£42
Penne or spaghetti <i>with one of the following sauces:</i>	
<i>Bolognese £38/Arrabbiata £32/Napoletana £32 (597 / 529 / 595 kcal)</i> <i>Please enquire about our selection of non-gluten containing pasta with the In Room Dining team</i>	

SANDWICHES

The Berkeley 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, ciabatta, fries</i>	£42
Beef hot dog (624 kcal) <i>Homemade brioche bun, beef Frankfurter, confit onions, sauerkraut, jalapeño, 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

LATE NIGHT GRILLS

Served with a sauce of your choice: Hollandaise, Béarnaise, peppercorn or red wine

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) (436 kcal)	£54
Grilled spatchcock baby chicken (653 kcal) <i>Roast garlic emulsion, pickled chilli, chime di rapa, lemon honey glaze, herb oil, veal jus</i>	£48

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
Winter leaf salad, poached pear, Stilton, candied walnuts, French dressing (n, v) (470 kcal)	£12

DESSERTS

Crème Brûlée (v) (929 kcal)	£22
Vegan Chocolate Mousse (ve) (215 kcal) <i>Berry confit, mango sorbet</i>	£22
Sticky toffee pudding (v) (591 kcal) <i>With vanilla ice-cream</i>	£24
Selection of home-made ice cream & sorbets (from 159/110 kcal) Chocolate, vanilla, strawberry or banana and caramel	£22



SURRENNE LATE NIGHT

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

WINE

SPARKLING

125ml | Bottle

Wild Idol Non-Alcoholic Sparkling Brut, England	£19 £90
Billecart Salmon 'Le Réserve', Champagne, France, NV	£26 £130
Billecart-Salmon 'Le Rosé', Champagne, France, NV	£35 £180
Dom Pérignon, Champagne, France, 2015	£70 £380
Gusbourne Blanc de Blancs 2019, Kent, England	£120
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
Laurent-Perrier Cuvée Rosé, Champagne, France, NV	£200
Ruinart Blanc de Blancs, Champagne, France, NV	£230
Billecart Salmon 'Nicolas François', Champagne, France, 2012	£380
Krug Grande Cuvée '171st Edition', Champagne, France, NV	£450
Louis Roederer Cristal, 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

Sancerre 'La Guiberte', A.Gueneau, Loire Valley, France 2023	£20 £75
Riesling Trocken 'Musenhang', Georg Mosbacher, Pfalz, Germany 2020	£22 £85
Fiano D 'Avellino, Pietracupa, Campania, Italy 2022	£24 £95
Bourgogne Chardonnay, Vincent Girardin, Burgundy, France 2021	£25 £99
Chardonnay 'Ava Marie', Restless River, Hemel-en-Aarde, South Africa 2022	£32 £130
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

ROSÉ WINE

175ml | Bottle

Château Roubine 'Premium', Côtes de Provence, France 2024	£19 £75
Côtes de Provence Clos Mireille, Domaine Ott, Provence, France 2024	£120

To see our full wine list please scan QR code on next page

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
Malbec Reserve Uco Valley, Altos Las Hormigas, Mendoza, Argentina 2021	£28 £110
Barolo Prunotto, Piedmont, Italy 2021	£35 £150
Pauillac de Lynch Bages, Bordeaux, France 2018	£110
Brunello di Montalcino Argiano, Tuscany, Italy 2017	£130
Chambolle Musigny Vieilles Vignes, Domaine Hudelot-Baillet 2018	£180
Cabernet Sauvignon 'Napanook', Dominus Estate, Napa Valley, USA 2020	£250
Châteauneuf-du-Pape Rouge, Château de Beaucastel, Rhône Valley, France 2006	£270
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

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

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

RED

Château Rauzan Segla 'Segla', Margaux, Bordeaux, France 2017	£69
Barolo, Massolino, Piedmont, Italy 2021	£85
Pinot Noir, Ata Rangi, Martinborough, New Zealand 2020	£95
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

To see our full wine list please scan the QR code below



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.

SPIRITS

(50ml)

VODKA

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

GIN

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

RUM

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

TEQUILA

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

WHISKY

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

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.

BEERS

Asahi Super Dry, 5.2%, 33cl	£10
Lucky Saint, Unfiltered Lager, 0.5%, 33cl	£10
Pilsner Urquell, Lager, 4.4%, 33cl	£10
Meantime Pale Ale, 4.3%, 33cl	£10

NON-ALCOHOLIC

SOFT DRINKS

	(330ml)
Coca-Cola (139 kcal)	£7
Diet Coca-Cola (1 kcal)	£7

FEVERTREE 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 (250/750ml)	£7/£10
San Pellegrino Sparkling (250/750ml)	£7/£10
Evian (750ml)	£11

HOT BEVERAGE

HOUSE ESPRESSO BLEND roasted by Extract (from 3 kcal)

from £8

House Espresso blend | Brazil, El Salvador & Kenya
House Decaf | Brazil

JING SINGLE GARDEN ARTISAN TEAS (from 1 kcal)

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 (from 1 kcal)

Whole Peppermint Leaf
Lemongrass & Ginger
Whole Chamomile Flowers
Blackcurrant & Hibiscus

