

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 Burford brown eggs any style, Cumberland sausage, Wiltshire cured back and streaky bacon, grilled tomato, black pudding, field mushroom, baked beans, home-made breakfast pastries by Cedric Grolet, toast, tea, or coffee</i>	
The Berkeley Full Vegetarian (v) (1708 kcal)	£45
<i>Valencia orange juice or pink grapefruit juice, two free range Burford brown eggs any style, vegetarian sausage, baked beans, grilled tomato, home-made hash brown, field mushroom, home-made breakfast pastries by Cedric Grolet, toast, tea, or coffee</i>	
Continental (v) (1512 kcal)	£38
<i>Valencia orange juice or pink grapefruit juice, cereals, yoghurt, a selection of seasonal fruits and berries, home-made breakfast pastries by Cedric Grolet, 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 by Cedric Grolet, 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, field mushroom, 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 Burford brown eggs

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, Wiltshire 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, flat mushroom</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



CEDRIC GROLET THE BERKELEY

The Breakfast in Bed by Cedric Grolet menu features popular French classics, all done the Grolet way, including traditional Crêpes, French toast and Waffle Flowers. The chef's world-renowned viennoiseries are also on offer- all using the finest French butter. All breads too are now made using Grolet's secret recipes.

FROM OUR BAKERY TO BEDROOM

Introducing the new Breakfast in Bed menu from the worldacclaimed pastry chef

Plain croissant (v) (276kcal)	£6
Pain au chocolat (v) (316 kcal)	£7
Pain Suisse (v) (784 kcal)	£11
Viennoiserie basket (a daily selection of mini viennoiseries) (v)	£26
Waffle (679 kcal) <i>Vanilla Chantilly, caramel sauce</i>	£24
Pancakes (v) (160 kcal) <i>Maple syrup</i>	£24
Crêpes (291 kcal) <i>Vanilla Chantilly, caramel sauce</i>	£24
French toast (522 kcal) <i>Vanilla Chantilly, caramel sauce</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, coconut 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
Chia seeds and coconut pudding (ve) (138 kcal) <i>Exotic fruit compote</i>	£18
Açaí bowl (n, ve) (86 kcal) <i>Apples, berries, bananas</i>	£18
Fresh fruit plate (ve) (59 kcal)	£26
Grapefruit segments (ve) (85 kcal)	£12
Seasonal berries (ve) (73 kcal)	£19

CHILDREN'S BREAKFAST

The Kids English (554 kcal) <i>One egg cooked to your liking and served with Wiltshire cured back bacon, Cumberland sausage, 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
Waffle (679 kcal) <i>Vanilla Chantilly, caramel sauce</i>	£24
Pancakes (v) (239 kcal) <i>Maple syrup</i>	£24



Where timeless beauty meets modern wellbeing.
Inspired by Surrenne's immersive world of transformation,
our menu invites you on a sensory journey—nourishing body, mind, and spirit.
Let every flavour echo the elegance and innovation found within its four floors of wellness.

ALL DAY DINING

Camargue red rice "poké bowl" Add salmon £14 /tofu £8 (ve) (757kcal/366kcal) Mitochondria fortifying choline oxidase activity	£36
Yellow tuna tartar, soft tacos, kimchi, avocado, pickled turnip, sour cream (357 kcal) Promotes longevity and metabolic health	£24
Organic kale, roasted sweet potato, mixed quinoa, marinated cucumber, pomegranate molasses Add grilled Norfolk chicken £12 /tuna £14 (v) (814kcal/761kcal) Nitric oxide stimulate—vascular health	£30
Grilled seasonal asparagus, baby broccoli, tofu, sesame purée, pumpkin seen, gremolata, toasted almonds, shaved vegan Parmesan (n, ve) (367 kcal) Enhance wellbeing—phenylethylamine	£22
Marinated heritage tomatoes, mint, compressed watermelon, whipped feta, black pepper, toasted pine nuts, honey and mustard dressing (v) (427 kcal) Promoting antioxidant	£22
Double cooked chicken 'Bone Broth', spring vegetables, poached chicken (189 kcal) Will powder collagen	£24
Grilled salmon 'Nicoise', cherry tomato, black olive, fine beans, baby potato salad, citrus and basil dressing (n) (641 kcal) Promotes longevity, metabolic & overall health	£39

ALL DAY DINING

TO NIBBLE

Caviar (442 kcal) <i>Buckwheat blinis, sour cream, grated free range 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>	£30 (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 tail, mushroom & onion marmalade, Stilton (3pcs)</i>	£30
English pea and caciocavallo cheese arancini (v) (445 kcal) <i>Roasted pepper dip</i>	£16
Crispy baby squid (319 kcal) <i>Lemon aioli, black pepper & oregano</i>	£26

TO START

Puglian burratina (n, v) (633 kcal) <i>Heirloom tomatoes, basil, aged balsamic, stone fruit compote, candied walnuts</i>	£28
Heritage beetroot & quinoa salad (n, ve) (432 kcal) <i>Avocado, grapefruit, pistachio, citrus rapeseed dressing</i>	£24
Smokin' Brothers Scottish smoked salmon (270 kcal) <i>Buttered soda bread, onions, parsley, capers & lemon</i>	£35
Yellowfin tuna tartare (350 kcal) <i>Roasted sesame, avocado, corn, soya gel, trout roe, crispy potato</i>	£28
Surrey Hills rare seared beef fillet (556 kcal) <i>Truffle dressing, purple cauliflower, potato crisp, fried capers</i>	£28
Wye Valley grilled asparagus (v) (598 kcal) <i>Citrus hollandaise, Parmesan crusted egg, preserved lemon (subject to availability)</i>	£31

SOUPS

Aromatic red lentil (ve) (68 kcal) <i>Carrot, cumin, coriander, herb garlic croute</i>	£20
Roasted vine tomato (ve) (279 kcal) <i>Herboil, grilled sourdough</i>	£20
English pea soup (ve) (484 kcal) <i>Wiltshire ham, split peas, Parmesan croutons</i>	£20
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 bric, 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</i>	£42
The Berkeley vegan burger (ve) (860 kcal) <i>Soya bean patty, lettuce, beef heart tomato, gherkin, vegan mayonnaise</i>	£30
Smokin' Brothers Scottish smoked salmon 'Triple Decker' (539kcal) <i>Toasted pain de mie, horseradish cream, capers, avocado, rocket</i>	£35
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

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

Roast baby cauliflower (n, ve) (420 kcal) £34
Slow cooked artichoke, muhammara sauce, basil, pomegranate, balsamic glazed onion

Sticky Gochujang fried chicken (619 kcal) £42
Tenderstem broccoli, shimeji mushrooms, ginger, edamame, sweetcorn, toasted sesame

Veal ossobuco (1823 kcal) £52
Risotto alla Milanese, parsley gremolata, thyme cress

Pan-roasted Gressingham duck breast (1570 kcal) £46
Braised puy lentils, oven baked carrot, pickled blackberry, merlot sauce

Norfolk cornfed chicken schnitzel (680 kcal) £44
Parmesan crust, roasted vine tomato & red onion compote, baby leaf salad

Herb-crusted Atlantic halibut (378 kcal) £52
Mousseline potato, spring baby vegetable fricassee, sauce Américaine

Grilled spatchcock baby chicken (653 kcal) £48
Shichimi spice, Sauce Diable, shaved fennel, black & basil leaf salad

PIZZA & PASTA

All our pizzas are 12"

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

Asparagus & Taleggio cheese pizza (772 kcal) £39
Parmesan shavings, basil

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

Saffron and asparagus risotto (302 / 597 kcal) £22/£34
Aged Parmesan, pea shoots

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 meuniere

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

Atlantic halibut (160g) (667 kcal) £50

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

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
Heirloom tomato, basil & red onion salad (v) (370 kcal)	£12
Sautéed new potatoes (v) (168 kcal)	£12
Mousseline potatoes (v) (224 kcal)	£12
Steamed basmati rice (ve) (239 kcal)	£12

DESSERTS BY CEDRIC GROLET

One from our signature collection <i>Bringing the artistry of Cedric Grolet into your room, enjoy one of the iconic “Fruits and Flowers” trompe l’oeil cakes, each piece a testament to the art of edible beauty. Please ask the In Room Dining team for this season’s collection.</i>	£23
Crème Brûlée (v) (929 kcal)	£22
Vanilla cheesecake (v) (629 kcal) <i>Cinnamon biscuit, vanilla Philadelphia mousse, caramel</i>	£22
Chocolate fondant (v) (824 kcal) <i>Served with vanilla crème anglaise or vanilla ice-cream</i>	£26
Vegan Coconut Panna Cotta (ve) (215 kcal) <i>Red berry coulis, coconut flakes</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</i>	£22
Tiramisu (698 kcal)	£24

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</i>	£22
Chocolate fondant (v) (824 kcal) <i>Served with vanilla crème anglaise or vanilla ice-cream</i>	£26
Triple chocolate cookie (v) (447 kcal) <i>Vanilla cookie dough with dark, milk and white chocolate drops</i>	£16

Click & Collect



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
Lamb rogan josh <i>Persian aromatic lamb curry</i>	£39

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>Bolognese sauce and 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>	£22
Crispy sole goujons (383 kcal) <i>Fries, home-made tartare sauce</i>	£23
Mini cheeseburgers (2pcs) (609 kcal) <i>Sweet pickled gherkin, 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



GOÛTEA BY CEDRIC GROLET

Available from 12pm to 5:30pm daily

Subject to availability

£90

Sandwiches

Scone

Flowers

Fruits

Cookies

Served with expertly brewed tea or coffee

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
Burford brown hens' egg & paprika mayonnaise, beef heart tomato, mustard cress
Home cured 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

LATE, LATE NIGHT

Available from 11pm to 6am

SANDWICHES

The Berkeley club (614 kcal) <i>Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, sun-dried tomato mayonnaise</i>	£36
Smokin' Brothers smoked Scottish salmon 'Triple Decker' sandwich (539 kcal) <i>Toasted pain de mie bread, horseradish cream and capers, avocado and rocket</i>	£35
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</i>	£42

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 burratina (n, v) (633 kcal) <i>Heirloom tomatoes, basil, aged balsamic, stone fruit compote, candied walnuts</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
Wye Valley grilled asparagus (598 kcal) <i>Citrus hollandaise, Parmesan crusted egg, preserved lemon (subject to availability)</i>	£31

MAINS AND GRILLS

Caesar salad (423 kcal) <i>Cos lettuce, anchovies, bacon, Parmesan, croutons</i>	£32
<i>With grilled chicken £12 (240 kcal) 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>	

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.

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
Shetland Scottish salmon (180g) (396 kcal)	£49
Cornish wild sea bass fillet (160g) (436 kcal)	£54
Atlantic halibut (160g) (667 kcal)	£50
Grilled spatchcock baby chicken (653 kcal)	£48
<i>Shichimi spice, Sauce Diable, shaved fennel, black & basil leaf salad</i>	

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
Heirloom tomato, basil & red onion salad (v) (370 kcal)	£12

DESSERTS BY CEDRIC GROLET

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Seasonal cookie (n, v) (from 1250 kcal) <i>Please ask the In Room Dining team for this season’s cookie</i>	£27
Crème Brûlée (v) (929 kcal)	£22

WINE

SPARKLING

125ml | Bottle

Wild Idol Non-Alcoholic Sparkling Brut, England	£19 £90
Billecart Salmon 'Le Réserve', Champagne, France, NV	£26 £130
Billecart-Salmon Rosé, Champagne, France, NV	£35 £180
Dom Pérignon, Champagne, France, 2013	£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

Greco di Tufo, I Lapilli, Campania, Italy 2023	£17 £65
Sancerre 'La Guiberte', A.Gueneau, Loire Valley, France 2023	£20 £75
Riesling Trocken 'Musenhang', Georg Mosbacher, Pfalz, Germany 2020	£22 £85
Chardonnay 'M3', Shaw & Smith, Adelaide Hills, Australia 2022	£24 £95
Bourgogne Chardonnay, Vincent Girardin, Burgundy, France 2021	£25 £99
Terlaner Cuvee, Cantina Terlano, Trentino Alto-Adige, Italy 2023	£90
Assyrtiko, Anhydrous, Santorini, Anhydrous, Greece 2023	£110
Pouilly Fumé 'Terres Blanches', Domaine du Bouchot, Loire Valley, France 2023	£135
Chardonnay 'Los Alamos', Chanin, Santa Ynez Valley, USA, 2021	£160
Riesling Kabinett 'Braune Kupp', Egon Müller Mosel, Germany 2020	£195
Hermitage 'Chante-Alouette', Chapoutier, Rhône Valley, France 2018	£198
Chablis Grand Cru 'Bougros', Patrick Puize, Burgundy France 2022	£210
Chassagne-Montrachet 1er Cru La Vergers, Fontaine Gagnard, Burgundy France 2022	£250
Puligny-Montrachet 1er Cru Domaine Champ Gain, Pierre Morey, Burgundy France 2020	£550
Corton Charlemagne Bonneau du Martray, Burgundy, France 2016	£995

ROSÉ WINE

175ml | Bottle

Château Roubine 'Premium', Côtes de Provence, France 2023	£19 £75
Côtes de Provence Clos Mireille, Domaine Ott, Provence, France 2023	£120

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

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.

RED WINE

175ml | Bottle

Cabernet Sauvignon 'Blacksmith', Langmeil, Barossa, Australia 2021	£17 £65
Esprit de Pavie, Bordeaux, France 2016	£22 £85
Rioja Allende, La Rioja Alta S.A., Spain 2015	£24 £95
Bourgogne Rouge, F. Magnien, Burgundy, France 2022	£23 £90
Barolo, Prunotto, Piedmont, Italy 2020	£32 £130

Syrah 'Signature', Mullineaux, Swartland, South Africa 2022	£98
Pauillac de Lynch Bages, Bordeaux, France 2018	£110
Volnay, Vincent Girardin, Burgundy, France 2020	£165
Châteauneuf-du-Pape Rouge, Château de Beaucastel, Rhône Valley, France 2006	£270
Cabernet Sauvignon La Jota, Napa Valley, USA 2018	£340
Barbaresco, Gaja, Piedmont, Italy 2019	£600
Château La Fleur-Petrus, Pomerol, Bordeaux, France 2015	£615
Sassicaia, Tuscany, Italy 2017	£615
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, Brut Reserve, Champagne, France, NV	£75
Billecart-Salmon, Brut Rosé, Champagne, France, NV	£88
Krug, Grande Cuvée Brut, Champagne, France, NV	£250

WHITE

Chablis de Carré, Domaine l'Eglantière, Burgundy, France 2020	£40
Riesling GG 'Juffer' Fritz Haag, Mosel, Germany 2020	£58

RED

Volnay 'Les Petits Piosots', Domaine Jean Guiton, Burgundy, France 2021	£70
Château Montrose, St. Estephe, Bordeaux, France 2015	£195
Château Lynch Bages, Pauillac, Bordeaux, France 2010	£280

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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	£33
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	£175

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

White Hole Still/Sparkling (330ml)	£7
White Hole Still/Sparkling (750ml)	£9
Evian (750ml)	£10

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

