

oneALDWYCH

LONDON

Meetings and Events Menus

Autumn/Winter

2018

The One Aldwych meetings and events menus offer exquisite dining for all occasions, making your experience that more exceptional.

Prepared by Executive Chef, Dominic Teague, these seasonal menus carefully incorporate fresh and responsible ingredients, sourced from the British Isles. With à la carte event menus and a wide selection of vegetarian dishes, events at One Aldwych will delight all.

MEETINGS AND EVENTS MENUS

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BREAKFAST

Continental Breakfast*

£26

Freshly prepared orange, grapefruit, apple juice

Home baked Danish, croissants and mini muffins with English jam, orange marmalade and honey

Fresh fruit salad, plain or with natural yogurt

Roast coffee, tea or herbal tea

Organic muesli or *Special K* with full fat or low fat milk

£3.50 pp supplement

Selection of British cured meats and artisan cheeses

£5 pp supplement

English Breakfast*

£32

Freshly prepared orange, grapefruit, apple juice

Scrambled eggs with pork sausage, bacon, mushrooms, tomatoes, black pudding

White and granary toast with English jam, orange marmalade, honey (v)

Roast coffee, tea or herbal tea

Breakfast Canapés – *minimum of 10 guests; please select 6 items from the below list*

£30

Cold Canapés

Exotic fruit salad spoons (v)

Smoothie shots with fruit skewers (v)

Hot Canapés

Brioche French toast, strawberries (v)

Mini waffles with blueberries (v)

Mini croissants with York ham and Gruyère cheese

Smoked haddock hash browns

Eggs Benedict

Potato pancakes with smoked salmon, scrambled egg

Sausage and bacon with honey, mustard

Roast coffee, tea or herbal tea

* Vegetarian option available

BREAKS

MORNING BREAKS

Best of British	£12
Bacon and egg rolls	
One serving of roast coffee, tea or herbal tea	
Bakery at One	£12
Home baked Danish, croissants and mini muffins	
One serving of roast coffee, tea or herbal tea	
Green 'n' Lean	£12
'Healthy Break' – Today's freshly pressed fruit smoothie and fresh fruit plate (v)	
Mini English Breakfast	£14
English breakfast muffin with scrambled egg and grilled field mushrooms	
One serving of roast coffee, tea or herbal tea	

AFTERNOON BREAKS

Tea 'O' Clock (v)	£9
Home-made cookies	
One serving of roast coffee, tea or herbal tea	
Lemon Delight (v)	£12
Today's freshly pressed fruit juice and organic lemon cake (v)	
Cream Tea (v)	£12
Scones with organic strawberry jam and Cornish clotted cream (v)	
One serving of roast coffee, tea or herbal tea	
Patisserie at One (v)	£14
Selection of mini cakes (v)	
One serving of roast coffee, tea or herbal tea	
Chocolate Indulgence (v)	£14
Chocolate milkshake or hot chocolate	
<i>Including:</i> marshmallows, chocolate brownies, triple chocolate cookies and mini chocolate muffins (v)	
One serving of roast coffee, tea or herbal tea	

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Kindly note that dishes will change according to season. Please ask your waiter for information on food allergens or any special dietary requirements.

LIGHT BUSINESS LUNCH

Salads

Marinated heritage tomato, basil cress and olive oil (v)
Smoked chicken Caesar salad

Sandwiches

Egg mayonnaise and watercress on bridge roll (v)
Smoked salmon and horseradish cream on dill bread
Open sandwich of rare roast beef and homemade pickles

Desserts

Sliced seasonal fruit (v)
Chocolate éclairs, praline cream (v)

£30 per person

Served as a buffet

BUSINESS LUNCH

Salads

Marinated heritage tomato, basil cress, olive oil (v)
Smoked chicken Caesar salad

Sandwiches

Egg mayonnaise and watercress on bridge roll (v)
Smoked salmon and horseradish cream on poppy seed bread
Open sandwich of rare roast beef and homemade pickles

Hot Items

Warm goat's curd, chive quiche (v)
Mini beef burgers*, tomato relish, brioche bun
Salmon and crab fishcakes, saffron mayonnaise

Desserts

Sliced seasonal fruit (v)
Vanilla crème brûlée, berry compote (v)
Chocolate éclairs, praline cream (v)

£45 per person

Served as a buffet

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ONE SIGNATURE BUFFET

Please select two dishes from each section = pre-order is required.

Starters

Creamed goat's curd, pea mousse, garlic croute (v)
 Red pepper gazpacho, cucumber, basil cress (v)
 Smoked trout rillettes, lemon, horseradish cream
 Marinated Cornish mackerel, pickled carrots, sea purslane
 Poached Scottish salmon, asparagus, crème fraîche
 Ham hock and confit duck terrine, home-made piccalilli

Salads

Heirloom tomato salad, basil, white balsamic (v)
 Ratte potato salad, grain mustard, tarragon (v)
 Fennel and orange, crayfish, dill
 Poached asparagus and lemon hollandaise (v)
 Baby artichokes braised in white wine, olive oil, herbs (v)
 Home-smoked Cotswold chicken, baby gems, capers

Mains

Leg of Cornish lamb, roast peppers, new season garlic
 Lemon marinated chicken, roast fennel, young spinach
 Grilled flank steak, red endive, béarnaise sauce
 Loin of Suffolk pork, crackling, roasted apples, sage
 Poached halibut, mussels, peppers, saffron
 Fillet of Scottish salmon, warm vinaigrette of olives, soft herbs

Sides

Fondant potato (v)
 New potatoes with soft herbs (v)
 Baby vegetables, preserved lemon, foraged herbs (v)
 Crispy tomato risotto, vine tomato fondue and 18-year old balsamic (v)
 Grilled courgettes, oregano and virgin olive oil (v)
 Crushed peas with mint, dill and fennel pollen (v)

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ONE SIGNATURE BUFFET

Desserts

Mango cheesecake (v)

Dark chocolate marquise, roasted banana (v)

Eton mess (v)

Bread and butter pudding, vanilla custard (v)

Passion fruit macaroon, pineapple cream (v)

Blueberry tart, Devonshire single cream (v)

£55 per person

AUTUMN/WINTER MENU

Available for lunch or dinner

Starters

Jerusalem artichoke velouté, winter truffle and chives
 Salad of heritage beetroot, goat's curd and nasturtium
 Smoked mackerel and horseradish rilette, lemon crème fraîche
 Brixham crab, avocado, citrus fruit and coriander
 Traditional John Ross smoked salmon, chopped hen's egg, parsley, capers
 Breast of Yorkshire partridge, poached blackberry, celeriac
 Game terrine, compote of winter fruits, roast onion brioche
 Smoked duck breast, pickled walnut, heritage carrots

Mains

Vegetable Wellington, Jerusalem artichoke, baby watercress
 Pan fried potato gnocchi, butternut squash, cepes, walnut oil
 Wild sea bass, parsnip, crushed Charlotte potatoes, fish red wine jus (£5 supplement)
 Cornish fillet of pollack, native lobster, celeriac and sea herbs
 Loch Duart salmon, spinach, puff pastry, Champagne beurre blanc
 Pot roasted pheasant, Savoy cabbage, wild mushrooms and juniper
 Loin of Rhug Estate pork loin, smoked aubergine, crackling, Granny Smiths
 Fillet of dry aged beef, celeriac purée, green beans and winter truffle jus (£5 supplement)

Desserts

Warm apple tart, apple calvados, crème fraîche
 Prune and Armagnac parfait, caramel and shortbread
 Floating island, pink praline, crème Anglaise
 Pavlova with kiwi fruit, mango and passion fruit
 Roast pineapple, coconut sorbet, rum and raisin
 Pear and ginger sponge cake, saffron jelly, roasted macadamia nuts
 Valrhona chocolate mousse, pistachio ice cream, honeycomb
 Selection of British and French cheeses, fig and raisin bread (£5 supplement)

Tea, coffee and petits fours - £6

Kindly note there may be traces of shot in our game birds.

AUTUMN/WINTER MENU

Private Dining Menu

£65 per person

Three-course set menu with 1 starter, 1 main and 1 dessert to be pre-ordered in advance. The menu will need to be the same for the entire party.

Pre-Selected Private Dining Menu

£75 per person

Three-course menu with 3 starters, 3 mains and 3 desserts, to be pre-ordered individually before the start of the event.

Reduced À La Carte Private Dining Menu

£90 per person

Three-course menu with 3 starters, 3 mains and 3 desserts to be chosen on the night from the pre-selected menu. Includes coffee, tea and petit fours.

Signature Menu

**£130 per person
(maximum on 10 guests)**

Interactive dining experience for guests, with the opportunity to meet with Executive Chef, Dominic Teague. Includes coffee, tea and petit fours.

CHEF DOMINIC'S SIGNATURE MENU

A glass of Champagne on arrival

A selection of canapés

Scottish langoustine, poached pear, cured ham

Heritage beetroot, caramelised hazelnuts, goat's curd

Orkney scallop, Granny Smith's, wood sorrel

Fillet of 35-day dry-aged beef, celeriac, fondant potato, truffle jus

Bitter chocolate mousse, Diplomático Reserva rum caramel, banana ice cream

Coffee and petits fours

£130 per person (maximum of 10 guests)

HALF DAY DELEGATE RATE MENU – MORNING

Includes

Room hire from 8.00am to 1.00pm
 Mineral water throughout the day
 Conference pads, pencils and mints
 Complimentary Wi-Fi
 Flip Chart
 Projector & screen or plasma screen (46”)

On arrival

Home baked Danish, croissants and mini muffins (v)
 One serving of roast coffee, tea or herbal tea

Mid-morning break

Home-made cookies (v)
 One serving of roast coffee, tea or herbal tea

Working Lunch

Salads

Marinated heritage tomato, basil cress and olive oil (v)
 Smoked chicken Caesar salad

Sandwiches

Egg mayonnaise and watercress on bridge roll (v)
 Smoked salmon and horseradish cream on dill bread
 Open sandwich of rare roast beef and home-made pickles

Hot items

Warm goat's curd and chive quiche
 Mini beef burgers, tomato relish, brioche bun*
 Salmon and crab fishcakes, saffron mayonnaise

Desserts

Sliced seasonal fruit
 Vanilla crème brûlée, berry compote
 Chocolate éclairs, praline cream

£75 per person

(Minimum 10 guests for the Lyceum Room; minimum 20 guests for the Adelphi & Novello Room)

*Our burgers are made from ground beef from approved suppliers and are cooked medium well.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Kindly note that dishes will change according to season. Please ask your waiter for information on food allergens or any special dietary requirements.

HALF DAY DELEGATE RATE MENU – AFTERNOON

Includes

Room hire from 12pm to 5pm
 Mineral water throughout the day
 Conference pads, pencils and mints
 Complimentary Wi-Fi
 Flip Chart
 Projector & screen or plasma screen (46")

Working Lunch

Salads

Marinated heritage tomato, basil cress and olive oil (v)
 Smoked chicken Caesar salad

Sandwiches

Egg mayonnaise and watercress on bridge roll (v)
 Smoked salmon and horseradish cream on dill bread
 Open sandwich of rare roast beef and home-made pickles

Hot items

Warm goat's curd and chive quiche
 Mini beef burgers, tomato relish, brioche bun*
 Salmon and crab fishcakes, saffron mayonnaise

Desserts

Sliced seasonal fruit
 Vanilla crème brûlée, berry compote
 Chocolate éclairs, praline cream

One serving of roast coffee, tea or herbal tea

Mid-afternoon break

Selection of mini cakes (v)
 One serving of roast coffee, tea or herbal tea

£75 per person

(Minimum 10 guests for the Lyceum Room; minimum 20 guests for the Adelphi & Novello Room)

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DAY DELEGATE RATE MENU

Includes

Room hire from 7am to 5pm
 Mineral water throughout the day
 Conference pads, pencils and mints
 Complimentary Wi-Fi
 Flip Chart
 Projector & screen or plasma screen (46")

On arrival

Home-baked Danish, croissants and mini muffins
 One serving of roast coffee, tea or herbal tea

Mid-morning break

Home-made cookies
 One serving of roast coffee, tea or herbal tea

Working Lunch

Salads

Marinated heritage tomato, basil cress and olive oil
 Smoked chicken Caesar salad

Sandwiches

Egg mayonnaise and watercress on bridge roll (v)
 Smoked salmon and horseradish cream on dill bread
 Open sandwich of rare roast beef and home-made pickles

Hot items

Warm goat's curd and chive quiche (v)
 Mini beef burgers, tomato relish, brioche bun*
 Salmon and crab fishcakes, saffron mayonnaise

Desserts

Sliced seasonal fruit
 Vanilla crème brûlée, berry compote
 Chocolate éclairs, praline cream

Mid-afternoon break

Selection of mini cakes
 One serving of roast coffee, tea or herbal tea

£110 per person

(Minimum 10 guests for the Lyceum Room; minimum 20 guests for the Adelphi & Novello Room)

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HEALTHY DAY DELEGATE RATE MENU

Includes

Room hire from 7am to 5pm
 Mineral water throughout the day
 Conference pads, pencils and mints
 Complimentary Wi-Fi
 Flip Chart
 Projector & screen or plasma screen (46")

On arrival

Greek yoghurt, granola, berry compote (v)
 Fruit skewers (v)
 One serving of roast coffee, tea or herbal tea

Mid-morning break

Gluten-free blueberry and pumpkin seed muffins
 One serving of roast coffee, tea or herbal tea

Working Lunch

Salads

Marinated heritage tomato, white balsamic and basil (v)
 Mixed leaves, young herbs, mustard vinaigrette

Sandwiches

Chicken coronation on bridge roll
 Smoked salmon and crème fraîche on tomato bread
 Toasted focaccia, beef and homemade pickles

Hot items

Leek and walnut quiche (v)
 Fillet of halibut, confit tomato
 Grilled marinated chicken, lemon and rosemary

Desserts

Sliced seasonal fruit (v)
 Dairy-free chocolate mousse, raspberries and hazelnut (v)
 Marinated pineapple, lime curd, toasted coconut (v)

Mid-afternoon break

Polenta cake with pomegranate and mint (v)
 Mango and passion fruit meringue (v)
 One serving of roast coffee, tea or herbal tea

£110 per person

(Minimum 10 guests for the Lyceum Room; minimum 20 guests for the Adelphi & Novello Room)

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CANAPÉS

Savoury

Cold Canapés

Montgomery shortbread, chive cream (v)
 Beetroot, creamed goat's curd, caramelised hazelnuts (v)
 Smoked salmon parfait, toasted brioche, wood sorrel
 Mackerel tartare, sea purslane
 Red mullet, fennel escabeche
 Compressed watermelon cured Cumbria ham
 Chicken liver parfait, plum chutney
 Loin of lamb with smoked aubergine, dried olives
 Chicken ballotine, onion jam, sage

Hot Canapés

Spiced crab cakes, saffron aioli
 Confit duck leg, smoked breast, crispy capers
 Caramelised red onion, olive, thyme tart (v)
 Scottish salmon brochette with citrus fruit and coriander
 Watercress velouté (v)
 Tartlets of leek, walnut, Devon blue (v)
 Smoked haddock kromeski, grain mustard mayonnaise

Sweet

Chocolate egg with vanilla cheesecake, mango (v)
 Rhubarb and custard candyfloss (v)
 Pistachio parfait, bitter chocolate (v)
 Chocolate éclair, praline cream (v)
 Eton mess (v)
 Shortbread with raspberries, vanilla crème fraîche (v)
 Lemon meringue tart (v)
 Melon and sparkling wine gazpacho (v)

6 canapés - **£20 per person** *available before dinner only*

8 canapés - **£26 per person**

10 canapés - **£32 per person**

12 canapés - **£38 per person**

Additional canapés can be ordered for £4 per piece

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BOWL FOOD

Please select a minimum of two dishes per person for the entire party.
Items are served in individual portions.

Savoury

Seafood risotto

Fish and chips

Arancini with tomato fondue (v)

Poached lobster, potato salad

Chicken and mushroom pie

Salmon and haddock fishcakes

Spanish grilled pork fillet, garlic mash

Steak and chips, béarnaise sauce

Chicken Caesar salad

Bangers and mash

Sweet

Chilled Charentais melon soup

Bitter chocolate mousse, roasted hazelnut

Madagascan vanilla crème brûlée and poached rhubarb

Mixed berry cheesecake, shortbread crumble

Orange polenta cake, Greek yogurt

£8 per bowl

SPIRITS AND SOFT DRINKS

	By the glass
Aperitifs 50ml	
Sherry, Vermouth	£8
Dubonnet	£8
Campari, Pernod	£8
Whisky 50ml	
Glenfiddich 12yrs	£10
Monkey Shoulder	£11
Maker's Mark	£11
Gin 50ml	
Plymouth	£10
Hendricks	£11
Star of Bombay	£15
Vodka 50ml	
Absolut Elyx	£10
Grey Goose	£11
Beluga Noble	£14
Rum 50ml	
Havana Club 3	£10
Mount Gay XO	£15
Havana Club Seleccion de Maestros	£15
Tequila 50ml	
Olmeca Altos Plata	£10
Patron Silver	£12
José Cuervo Reserva de la Familia*	£19
Cognac, Calvados 50ml	
Martell VSOP	£10
Merlet Brothers Blend	£11
Martell XO	£37
Boulard XO	£20

***These highlighted items have limited availability - we require a week's notice for your pre-order.**

All measures of spirits are served in 50ml and upon request in measures of 25ml.

Wines measures are served in 175ml and upon request in measures of 125ml. Champagnes are served in measures of 125ml.

Vintages were correct at the time of printing, but are subject to change.

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Port, Sherry 75ml	
Croft LBV	£10
Taylor's Old Tawny 20yrs	£15
Tio Pepe	£8
Pedro Ximenez 30 years	£15
Liqueurs 50ml	
Baileys, Cointreau, Disaronno Amaretto, Limoncello, Frangelico	£9
Beer	
Bottled beer (London Lager, Asahi, Budvar)	£6.75
Coffee & Tea	Per serving
Roast coffee, cappuccino, espresso, caffè latte, hot chocolate	£6
Selection of teas from Canton Tea	£6
Juice	Per glass
Freshly squeezed orange, grapefruit or pineapple juice	£5.50
Chilled tomato, apple or cranberry juice	£5.50
Soft Drinks & Minerals	Per bottle
Mixers	£3.50
Soft drinks	£4
Coca-Cola / Diet Coke	£4.50
Mineral water (750ml)	£5.50

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COCKTAILS

Please select a maximum of three cocktails for the party

Mexican Passion

Mint infused Bacardi Gold rum, Patrón XO Café liqueur, passion fruit and fresh mint leaves. £15
Served in a highball glass.

One D.O.M. £15

Finlandia vodka, Benedictine, fresh lime, honey, kaffir lime leaves and egg white.
Served in a chilled martini glass.

Old Fashioned £15

Woodford Reserve, homemade Old Fashioned syrup, cherry maceration and Angostura bitters.
Served over a hand-carved ice ball.

Tommy's Margarita

Patron Silver tequila, lime juice and agave syrup. £15
Served over ice in an Old Fashioned glass.

Plum Martini £15

Bombay Sapphire gin, fresh plums and touch of elderflower cordial.
Served in a chilled martini glass.

Daiquiri £15

Bacardi Superior, fresh lime juice and sugar syrup.
Served in a chilled Martini glass.

Martini £15

Grey Goose Vodka or Bombay Gin, stirred with olive or lemon twist.
Served in a chilled Martini glass.

Pink Panther £17

Lemon infused Botanist gin, Sloe gin and Chambord liqueur and cranberry juice.
Topped up with Rose Champagne.
Served in a sling glass.

Peach Bellini £17

Fresh peach puree, peach liqueur and peach bitters. Topped with Champagne.
Served in a flute glass.

French 75 £17

Bombay Sapphire, brown sugar and fresh lemon juice. Topped with Champagne.
Served in a flute glass.

Old Cuban £17

Bacardi 8, fresh lime juice, fresh mint, sugar syrup and aromatic bitters. Topped with Champagne.
Served in a chilled coupe glass.

Le Fizz du Jardin £17

Grey Goose Orange, Saint Germain infused with grapefruit, lime juice and ginger syrup. Topped with Champagne.
Served in a chilled coupe glass with gold leaf.

Cherry Delight £17

Dalmore 12, cherry liqueur, sugar syrup and cherry purée. Topped with Champagne.
Served over dry ice.

Kindly note that cocktails may change according to season.

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MOCKTAILS

Dolce Vita	£8
<i>Pineapple and orange juice, homemade guava and plum syrup and fresh red currants. Served in a sling glass.</i>	
Red Carpet	£8
<i>Cranberry juice, basil syrup, fresh strawberries and lemon juice. Served in a sling glass.</i>	
Cherry Delight	£8
<i>Pomegranate juice, grapefruit juice, cherry puree, sugar syrup and soda water. Served over dry ice.</i>	

CHAMPAGNE AND WINE

Champagne

Lallier, Grande Réserve	NV	£80
<i>Refined perlage, notes of toasted brioche and apricot with a refreshing finish</i>		
Lallier, Grande Brut N.V	NV	£110
<i>Succulent flavours of peaches, exotic fruits, honey and citrus. The palate is round and fresh with a long lingering finish</i>		
Lallier Grand Cru Vintage Brut*	2008	£110
<i>Exhilarating freshness with toasted brioche flavours. Green apples with a twist of lime</i>		
Bollinger, Special Cuvée*	NV	£125
<i>Structure and vivacity with very fine bubbles. Aromas of ripe peach and apple pie</i>		
Dom Pérignon, Moët & Chandon*	2006	£320
<i>Fresh peach and dry flowers, notes of almonds and fleur de sel</i>		
Cristal, Louis Roederer*	2006	£400
<i>Powerful structure and elegant perlage. Notes of mature pineapple and baked cinnamon croissant</i>		

Rosé Champagne

Lallier, Grande Rosé	NV	£90
<i>Light salmon colour; notes of fresh red berries. Charming freshness and lightness</i>		
Bollinger Rosé*	NV	£145
<i>Shining bronze tone, notes of wild berries and spices. A soft touch of tannins at the end</i>		

Sparkling Wine

Prosecco Corte Delle Calli, Treviso, Italy	NV	£46
<i>Light and fruity with hints of apple and peack on the nose and a fresh, softly sparkling palate</i>		

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White Wine

Cape Heights, Chenin Blanc, Western Cape, South Africa <i>Green apple and fresh crushed herbs. Crispy and fresh wine</i>	2017	£32
The Crossings Pinot Gris, Awatere Valley, New Zealand <i>Flavours of white peach and underlying notes of pear, honey and exotic fruits. Elegant and deftly balanced with a mouth-watering finish</i>	2016	£39
Pinot Grigio Riserva Mezzacorona, Trentino, Italy <i>Tropical flavours enhanced by zingy herbaceous tones and mouth filling palate</i>	2016	£41
Sauvignon Blanc, Tiki, Marlborough, New Zealand <i>Tropical flavours enhanced by zingy herbaceous tones and mouth filling palate</i>	2017	£42
Turckheim Riesling, Vieilles Vignes, Alsace, France <i>Highly aromatic, with notes of citrus, grapefruit and other exotic fruit. The taste is quite full, fruity and long with a good crisp finish</i>	2015	£45
Cline Cellars Viognier, North Coast, California, USA <i>Perfumed with notes of pineapple, peach and apricot with floral and citrus notes</i>	2016	£47
Pouilly Fumé, Les Chaumes, Domaine Bardin, Poilly-sur-Loire, France <i>Dry and fruity without greenness, mineral, smooth with sharp but pleasant finish</i>	2015	£52
Gavi di Gavi, La Minaia, Nicola Bergaglio, Piedmont, Italy <i>Typical combination of pears and citrus, refreshing wine with good acidity</i>	2017	£55
Sancerre, Domaine Franck Millet, Loire Valley, France <i>Notes of lime and white pepper, smoked mineral tones</i>	2017	£60
Chablis Jean-Marc Brocard Organic, Burgundy, France <i>Citrus and green apple flavours with a fresh mint aroma ending</i>	2015	£68
Pemberley Chardonnay, Pemberton Australia★ <i>White peach, melon and subtle French oak characters on the nose. Long crisp finish</i>	2015	£68
Hamilton Russell Chardonnay, Hamel-en Aarde Valley, South Africa★ <i>White peach, melon and subtle French oak characters on the nose. Long crisp finish</i>	2016	£78

Rosé Wine

Côtes de Provence, Cinsault, Rimauresq, Cru Classé, France <i>Floral, candied red fruits. Dry, gentle with lingering flavours</i>	2017	£48
Côtes de Provence, Whispering Angel, Chateau D'Esclans, France <i>Floral, candied red fruits. Dry, gentle with lingering flavours</i>	2017	£63

Red Wine

Cape Heights, Merlot, Western Cape, South Africa <i>Pure red fruit, ripe and rich</i>	2017	£32
La Puerta Alta Malbec, Famatina Valley, Argentina <i>Blackberry and exotic spices with a long velvety finish</i>	2016	£37
Seriously Cool Cinsault, Stellenbosch, South Africa <i>Cranberry freshness with fine acidity and a lengthy finish</i>	2016	£44
Lost Angel Cabernet Sauvignon, California, USA <i>Focused aroma of tea and cherry with concentrated red fruit flavours and smooth tannins</i>	2016	£47
Domaine Faiveley Pinot Noir, Burgundy, France <i>Well-structured with fresh red fruit and fine tannins</i>	2015	£52
Rioja, Marqués de Murrieta Tinto Reserva, Spain <i>Deep ripe aroma of red and black fruits with hints of spice. Full bodied and sweetly ripe</i>	2013	£52
Château Montaguillon, Montagne St Emillion, Bordeaux, France <i>Subtle merlot flavours of dark fruits and spices with floral notes</i>	2012	£56
Boneshaker Zinfandel, Lodi, California, USA <i>Deep rich plum and chocolate flavours with vanilla oak</i>	2015	£72
Chianti, Villa Antinori Classico, Tuscany, Italy <i>Rich and modern Chianti that marries ripe cherry fruit with well-judged smoky oak notes</i>	2013	£74

A discretionary 12.5% service charge will be added to your bill. All prices include VAT. Kindly note that dishes will change according to season. Please ask your waiter for information on food allergens or any special dietary requirements.

Julicher 99 Rows Pinot Noir, Martinborough, New Zealand <i>Perfumed with red berries and spice with balanced acidity</i>	2013	£76
Châteauneuf-du-Pape, Chante Cigale, Rhône Valley, France <i>Vieille vigne with smooth full body notes of berry and black pepper</i>	2015	£83
Château Talbot, St Julien, Bordeaux, France* <i>Soft, supple and opulent, with notes of cedar, herbs, incense and blackcurrant fruit, this is a full-bodied wine, generously endowed but silky</i>	2009	£160
Dessert Wine		
Finca Antigua Moscatel, La Mancha, Spain (375ml) <i>Floral bouquet, oaky, candied fruits (apricot) and quince aromas, citrus finish</i>	2016	£41
Aleatico di Puglia, Candido, Italy (500 ml) <i>Dates, plums, black fruits and spices on the nose</i>	2006	£60
Sauska Tokaji Aszú, 5 Puttonyos, Hungary (500ml) <i>Flavours of honey, caramel figs and grapefruit</i>	2013	£88
Port		
Croft LBV, Portugal <i>Full berry fruits and soft spices</i>	LBV	£45
Croft Vintage, Portugal <i>Intense blackcurrant and cherry aromas. Rich and firm palate</i>	1991	£140

*** These highlighted items have limited availability - we require a week's notice for your pre-order.**

All measures of spirits are served in 50ml and upon request in measures of 25ml. Wines measures are served in 175ml and upon request in measures of 125ml. Champagnes are served in measures of 125ml. Vintages were correct at the time of printing, but are subject to change.

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