

ALL DAY MENU 12 noon to 10.30 pm

SMALL PLATES

Halloumi fries (v) 403 kcal Organic mint-infused yoghurt, pomegranate	£12
Crispy okra fries (v) 181 kcal Chilli and mango powder	£12
Mini battered British haddock tacos 315 kcal Frisée salad, tartare sauce	£14
Japanese-style prawn gyozas 189 kcal Prawns, mushroom, cabbage, carrot, homemade chilli dip	£14
Korean fried chicken 472 kcal Kentish chicken, gochujang maple glaze, sesame seed and ranch dressing	£12
Shish tawouk 240 kcal Chicken skewers marinated in yoghurt, chilli, lemon and garlic	£12
Smoked beef kofta 150 kcal Gloucestershire beef, parsley, onion, spinach, tomatoes, tzatziki	£12

GREAT FOR SHARING

British cheese and charcuterie board 584 kcal Cotswold brie, stilton blue cheese, Sussex sliced ham, salami, traditional piccalilli, homemade chutney, marinated olives, grilled bread	£30
Cold seafood platter 405 kcal House-cured Scottish salmon, king prawns, mackerel rillettes, sourdough bread, capers, pickled vegetables	£32
Mediterranean vegetarian board 330 kcal Grilled artichokes, jumbo asparagus, heirloom carrot, marinated olives, plum tomatoes, classic hummus, baba ghanouj, feta cheese, flatbreads	£28

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Prices include VAT. A service charge of 13.5% will be applied to your bill.

ALL DAY MENU 12 noon to 10.30 pm

SOUPS & SALADS

Organic sweetcorn velouté 166 kcal £14
Pan-roasted sweetcorn, crème fraîche,
crispy shallot, chives

King prawn noodle bowl 153 kcal £20
Rice noodles, peanuts, coriander, shallot,
pickled vegetables, kumquat dressing

Caesar salad 114 kcal £18
Baby gem lettuce, parmesan, egg, marinated
white anchovies, crispy focaccia

Super food salad (ve) 117 kcal £20
Quinoa, broccoli, soya beans, avocado,
spinach, pomegranate, pumpkin seeds

Add to your salad:

Roasted chicken breast 239 kcal £7

Grilled halloumi (v) 175 kcal £7

King prawns 252 kcal £9

LARGE PLATES

Classic club sandwich 540 kcal £26
Chicken, streaky bacon, egg mayonnaise,
beef tomato

Served on your choice of toasted white
or brown bread with fries and salad

Chicken shawarma 350 kcal £24
Chicken thigh, pickles, garlic aioli,
Lebanese bread, zaatar fries

Classic fish and chips 720 kcal £32
Haddock, chunky chips, pea purée,
tartare sauce, chargrilled lemon

Spaghetti Bolognese 560 kcal £25
Shaved parmesan

Quinoa, asparagus
and pea risotto (v) 372 kcal £22
Asparagus, pea, mint, quinoa, grated parmesan

Chicken and mushroom penne 416 kcal £31
Tarragon cream, shaved parmesan

Margherita pizza (v) 1530 kcal £21

Buffalo mozzarella
and wild rocket pizza (v) 1631 kcal £21

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

ALL DAY MENU 12 noon to 10.30 pm

SIGNATURE BURGERS

Add to your burger £2:

Fried egg 109 kcal | Grilled streaky bacon 135 kcal

Battered onion rings 102 kcal | Avocado 130 kcal

Classic burger 540 kcal £24

British mince beef, matured cheddar or stilton,
smoked tomato relish, truffle aioli

Traditional chicken tikka 535 kcal £22

Kentish chicken, onion seeded bun, raita,
crispy okra fries

GRILL

Served with pomme purée 88 kcal, wilted seasonal
greens 19 kcal, and cherry tomatoes 25 kcal

Includes your choice of sauce: Béarnaise 264 kcal

Peppercorn 133 kcal | Wild mushroom 102 kcal

Herb jus 60 kcal | Aioli 80 kcal

8oz Angus rib-eye steak 720 kcal £44

8oz dry-aged beef fillet 605 kcal £43

Peri-peri spatchcock 502 kcal £38

Organic salmon fillet 301 kcal £31

Lemon sole 290 kcal £40

SIDES £7

Seasonal green vegetables (v) 42 kcal

Mashed potato (v) 88 kcal

French fries (ve) 161 kcal

British grilled asparagus (ve) 60 kcal

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

ALL DAY MENU 12 noon to 10.30 pm

DESSERTS

Classic chocolate and coffee opera 401 kcal	£12
Rich chocolate ice cream, kahlua gel	
Nutella cheesecake (v) 382 kcal	£11
Vanilla whipped ganache, salted caramel popcorn	
Passion fruit tart 398 kcal	£14
Chocolate ice cream, British berries gel	
Gâteau de Savoie 282 kcal	£14
Light vanilla cake, apple compôte, Chantilly cream	
A selection of British cheese 315 kcal	£17
Chutney, crackers	

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

A TASTE OF THE MIDDLE EAST

12 noon to 10.30 pm

SELECTION OF MEZZE

Cold mezze £8

Hummus 166 kcal | Labneh 59 kcal

Smoked aubergine moutabel 161 kcal

Rice-stuffed vine leaves 164 kcal

Marinated olives 120 kcal

Hot mezze £9

Za'atar manakish 120 kcal

Lamb sambousik 220 kcal

Spinach fatayer 212 kcal

Sesame falafel 333 kcal

Chicken kibbe 190 kcal

Grilled halloumi 230 kcal

SOUPS & SALADS

Spiced lentil soup (v) 186 kcal £11

Fattoush salad (v) 70 kcal £19

Feta cheese, baby gem, mixed peppers,
tomatoes, cucumber, sumac croutons

Tabbouleh (v) 136 kcal £17

Organic parsley, burghul (fine cracked wheat),
tomato, extra virgin olive oil, lemon, sumac

MAIN COURSES

Biryani cooked with your choice of:

Chicken 410 kcal or lamb 430 kcal £38

Prawns 390 kcal £40

Vegetables 320 kcal £33

Mixed meat grill 730 kcal £50

Fillet steak, marinated, baby chicken,
lamb chops, seasonal roasted vegetables

Mixed fish grill 620 kcal £55

Seabass, marinated king prawns,
salmon fillet, seasonal roasted vegetables

DESSERTS

Date platter 398 kcal £11

Natural yoghurt

Mixed baklava 334 kcal £11

Chilled sliced watermelon 60 kcal £11

Chilled chopped fruit salad 89 kcal £14

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

A service charge of 13.5% will be applied to your bill.

A TASTE OF THE MIDDLE EAST

12 noon to 10.30 pm

تشكيلة المقبلات

المقبلات الباردة
حمص حب | متبل باذنجان مدخن | لبننة سميقة | زيتون متبل
£8

المقبلات الساخنة
مناقيش زعتر | سمبوسك لحم | فطائر سبانخ | فلافل بالسمسم | كبة دجاج | حلوم مشوي
£9

الشوربة و السلطات

شوربة العدس المتبلة
£11

سلطة فتوش
جينة فيتا، سلطة بيبي جيم، فليفلة مشكّلة، طماطم، خيار، خبز محمص بالسماق
£19

تبولة
جينة فيتا، سلطة بيبي جيم، فليفلة مشكّلة، طماطم، خيار، خبز محمص بالسماق
£17

الدورات الرئيسية

برياني مطهو مع اختيارك من
الدجاج أو لحم الضأن
£38

الروبيان
£40

الخضروات
£33

مشويات لحوم مشكّلة وشريحة لحم ودجاجة صغيرة متبلة
وأضلاع لحم الضأن. تُقدم مع خضروات موسمية مشوية وليمون
£50

مشويات سمك مشكّلة، كامل وروبيان كبير متبل
شريحة سالمون وجرجير متبل وليمون
£55

الحلويات

طبق تمر وزبادي طبيعي
£11

قطع بقلّوة مشكّلة
£11

قطع بطيخ باردة
£11

سلطة فواكه مقطّعة باردة
£14

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

DRINKS MENU

COCKTAILS

Martini	£19
Gin or vodka, dry vermouth, lemon peel or olives	
Gimlet	£20
Gin or vodka, lime juice, simple syrup	
Vesper	£18
Gin, vodka, Lillet Blanc vermouth	
Tom Collins	£20
Old Tom gin, lemon juice, simple syrup, soda	
Negroni	£19
Gin, Campari, sweet vermouth	
Moscow Mule	£18
Vodka, ginger beer, lime juice	
Cosmopolitan	£19
Citrus vodka, Cointreau, lime juice, cranberry juice	
Manhattan	£21
Rye whiskey, sweet vermouth, Angostura bitters	
Old Fashioned	£19
Bourbon or rye whiskey, Angostura bitters, sugar	
Sidecar	£18
VSOP Cognac, Cointreau, lemon juice	
Daiquiri	£17
White rum, simple syrup, lime juice	
Caipirinha	£17
Cachaça, lime, sugar	
Mai Tai	£18
White rum, dark rum, Cointreau, almond syrup, lime juice	
Buck's Fizz	£22
Champagne, orange juice	
Spritz	£17
Aperol or Campari, Prosecco, soda	
Margarita	£18
Tequila, Cointreau, lime juice	
Paloma	£18
Tequila, lime juice, grapefruit soda	

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

UNDERRATED CLASSICS

Churchill	£19
Blended scotch, sweet vermouth, Cointreau, lemon juice	
Jungle Bird	£19
Dark rum, Campari, pineapple juice, lime juice	
Between The Sheets	£18
White rum, cognac, Cointreau, lemon juice	
Hemingway Special	£18
White rum, grapefruit juice, lime juice, Maraschino Luxardo	
Vieux Carrè	£20
Rye whiskey, cognac, sweet vermouth, Bénédictine, Peychaud's bitters	
Horse's Neck	£19
Cognac, ginger ale, aromatic bitters	
Champagne Cocktail	£20
Cognac, aromatic bitters, champagne, brown sugar	
El Diablo	£19
Tequila reposado, crème de cassis, lime juice, ginger beer	



WHITLEY NEILL
LONDON DRY GIN

We have partnered with Whitley Neill, a handcrafted premium gin distilled in the heart of London. Bringing a selection of the finest flavours and ingredients from around the world to No. 1 Park Lane.

Hanky Panky	£18
Whitley Neill Connoisseur's Cut London Dry Gin, sweet vermouth, Fernet Branca	
Last Word	£18
Whitley Neill Distiller's Cut London Dry Gin, Green Chartreuse, Maraschino liqueur, lime juice	
Corpse Reviver No. 2	£18
Whitley Neill Connoisseur's Cut London Dry Gin, Lillet Blanc, Cointreau, lemon juice, absinthe	
Bee's Knees	£18
Whitley Neill Distiller's Cut London Dry Gin, honey, orange juice, lemon juice	

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

Della Vite

Embark on a delightful journey to Treviso and beyond with Della Vite Prosecco, where every sip and cocktail is a celebration of the rich Italian heritage and the art of winemaking.

SPARKLING WINE 125ML BOTTLE

Della Vite Prosecco Superiore
DOCG NV Italy £14 £75

Della Vite Prosecco Rosé
Millesimato 2021 Italy £15 £86

COCKTAILS £18

Reverie Fizz

Amaretto Disaronno, Rhubarb & Ginger
Whitley Neill, lime juice, cranberry juice,
Della Vite prosecco, ginger beer

Il Fiore Della Vite

Nardini Acqua Di Cedro, Amaro Montenegro,
Della Vite prosecco, atomised Rinquinquin sprays

Rosé Spritz

Malfy Rosa gin, Della Vite prosecco rosé, St Germain
elderflower, peach and jasmine soda water, lavender

Italian Sunset Spritz

Limoncello, Della Vite prosecco, peach
and jasmine soda water, edible flowers

WINE LIST

CHAMPAGNE	125ML	BOTTLE
Pommery Brut Royal France	£20	£114
Pommery Brut Rosé France	£26	£152
Lanson Le Black Reserve France	£28	£168
Lanson Noble Champagne Brut 2004 France		£320
Veuve Clicquot Yellow Label Brut NV France	£24	£142
Veuve Clicquot Rosé NV France		£165
Ruinart R de Ruinart Brut NV France		£168
Perrier-Jouët Blason Rosé NV France		£194
Perrier-Jouët Belle Epoque Rosé 2013 France		£640
Bollinger Spécial Cuvée Brut NV France		£168
Ruinart Rosé NV France		£190
Ruinart Blanc de Blanc NV France		£190
Dom Pérignon 2013 France		£480
Krug Grande Cuvée France		£520

Vintage Champagnes available on request,
please consult the bartender

SPARKLING WINE	125ML	BOTTLE
Hattingley Valley Classic Reserve NV England	£17	£97
Bottega Gold Prosecco Italy		£76
Bellavista Satèn Franciacorta DOCG 2017 Italy		£132
Coolhurst Lady Elizabeth Rosé 2017 England		£104

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

WHITE WINE	175ML	BOTTLE
Tenuta del Porconero Fiano Paestum IGT 2021 Italy	£12	£48
Leiras Albariño Rias Baixas 2022 Spain	£13	£54
Urlar Sauvignon Blanc 2019 New Zealand	£16	£61
Louis Jadot Coteaux Bourguignons Blanc 2021 France	£17	£71
Stag's Leap Karia Chardonnay 2020 USA	£24	£91
Joseph Drouhin Puligny Montrachet 2020 France		£194
ROSÉ WINE	175ML	BOTTLE
Torre Mora Scalunera Rosato 2022 Italy	£13	£54
Château Léoube Love by Léoube 2022 France	£18	£72
Whispering Angel Côtes de Provence Rosé 2022 France		£79
RED WINE	175ML	BOTTLE
Catena Appellation Vista Flores Malbec 2020 Argentina	£13	£56
Torre dei Beati Montepulciano d'Abruzzo 2020 Italy	£16	£69
Château Musar Jeune Rouge 2020 Lebanon	£17	£72
Familia Torres Celeste Crianza 2018 Spain	£15	£61
Louis Jadot Bourgogne Pinot Noir Couvent des Jacobins 2021 France	£20	£84
Blason d'Issan Margaux 2019 France		£108
SWEET WINE	75ML	BOTTLE
Clos Lapeyre 'La Magendia de Lapeyre' Jurançon 2018 France	£11	£88
Graham's 10-Year-Old Tawny Port Portugal	£10	£82

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

SPIRITS MENU

BRANDY & COGNAC	50ML
Rémy Martin Louis XIII	£356
Hennessy Paradis Imperial	£480
Hennessy XO	£38
Martell VS	£12
Rémy Martin VSOP	£14
Rémy Martin XO	£38
Poire William G. Miclo	£15
Pisco Barsol Italia	£12
Grappa Tradizione Nonino	£10
Grappa di Amarone Allegrini	£17
Armagnac Baron de Sigognac 10 Year Old	£14
Calvados Château du Breuil Fine Calvados	£15

GIN & GENEVER	50ML
Beefeater 24	£13
Blackwood	£13
Bloom	£13
Bols Genever	£13
Bombay Sapphire	£13
Brockmans Gin	£14
Caorunn Scottish	£15
Del Professore Crocodile	£15
Dictador Ortodoxo Colombian Aged Gin	£16
Hendrick's Gin	£15
Heppele	£16
Highclere Castle Gin	£14
Highclere Castle Barrel Aged	£23
London No 1	£16
Martin Millers Reformed Dry Gin	£14
Monkey 47	£17
Monkey 47 Sloe Gin	£17
No 3 London Dry	£17
Oxley	£18
Pickerings Gin	£14
Portobello Rod	£14
RV1 Veteran gin	£14
Sipsmith Gin	£14
Sloane's Dry Gin	£14
Star of Bombay	£16

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

Tanqueray	£13
Tanqueray No. Ten	£15
The Botanist	£14
The East India Company	£15
Whitley Neill London Dry	£13
Whitley Neill Connoisseur's Cut	£14
Whitley Neill Rhubarb & Ginger	£13

TEQUILA, RAICILLA & MEZCAL	50ML
Arette Añejo	£13
Balam Raicilla Madurado	£20
Casamigos Tequila Añejo	£21
Casamigos Mezcal	£20
Casamigos Reposado	£20
Cielo Rojo Bacanora	£20
Dangerous Don Coffee Infused Mezcal	£13
Del Maguey San Luis del Rio Azul Mezcal	£34
Derrumbes Durango Mezcal	£15
Don Julio 1942	£48
El Jolgorio Barril Mezcal	£37
Fortaleza Reposado	£20
Fortaleza Tequila Still Strength	£20
Hacienda de Chihuahua Sotol Reposado	£13
Herradura Blanco Tequila	£13
Jose Cuervo Tequila Reserva de la Familia 2017	£41
Jose Cuevo 1800 Añejo	£16
Jose Cuevo 1800 Reposado	£13
Jose Cuevo 1800 Silver	£13
Los Danzantes Joven Mezcal	£19
Maestro Dobel Diamond Tequila	£19
Mezcal Union	£13
Ocho Reposado Tequila	£13
Patron Silver	£14
Peloton De La Muerte	£20
Pescador de Suenos Bicuixe Mezcal	£44
Pierde Almas Conejo	£44
Pierde Almas Tobaziche	£44
Satryna Cristalino	£49
Sauza Tres Generaciones Reposado	£19
XR Del Maguey Madrecuixe	£45
Olmecca Altos Reposado	£13

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

RUM & CACHACA	50ML
Bacardi Carta Oro	£12
Bacardi 8 Year Old Reserva	£13
Banks 5 Island	£16
Banks 7 Golden Age	£16
Diplomatico Planas	£14
Diplomatico Reserva Exclusiva	£17
El Dorado Special Reserve 21 Year Old	£28
Havana Club 3 Year Old	£14
Havana Club 7 Year Old	£15
Mount Gay XO	£18
Ron Zacapa Solera 23 Year Old	£20
The Kraken Black	£13
Trois Rivières Single Cask 2005	£42
Yaguara Organic Cachaça Branca	£14
Sagatiba Pura Cachaça	£12

VODKA	50ML
Beluga Gold Line	£41
Belvedere	£13
Chase Marmalade	£15
Chase	£15
Chopin	£15
Ciroc	£15
Grey Goose	£14
Grey Goose La Poire	£16
Haku	£14
Ketel One	£14
Konik's Tail	£15
Snow Queen Organic	£15
Stolichnaya Elite	£18
Tito's Vodka	£15
U'Luvka	£14

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

SINGLE MALT SCOTCH WHISKY

HIGHLAND	50ML
Aberfeldy 12 Year Old	£18
Aberfeldy 21 Year Old	£40
Dalmore 12 Year Old	£20
Dalmore King Alexander	£49
Dalmore 15 Year Old	£25
Dalwhinnie 15 Year Old	£14
Glenmorangie 18 Year Old	£34
Glenmorangie 10 Year Old	£14
Highland Park 12 Year Old	£15
Oban Single Malt 14 Year Old	£23
Talisker 10 Year Old	£18
SPEYSIDE	50ML
Aberlour 18 Year Old	£42
Glenfarclas 21 Year Old	£31
Glenfiddich 18 Year Old	£24
Glenfiddich Whisky 21 Year Old Caribbean Rum Finish	£42
Glenlivet Founders Reserve	£14
Glenlivet French Oak Reserve 15 Year Old	£23
Macallan Fine Oak 12 Year Old	£25
ISLAY	50ML
Ardbeg Uigeadail	£23
Bowmore Malt 18 Year Old	£25
Bruichladdich Port Charlotte	£14
Bruichladdich Classic Laddie	£17
Lagavulin 16 Year Old	£18
Laphroaig 10 Year Old	£14
Laphroaig Quarter Cask	£14
CAMPBELTOWN	50ML
Springbank 15 Year Old	£27
Glen Scotia Victoriana	£25
LOWLANDS	50ML
Glenkinchie 12 Year Old	£15
Glenkinchie 1990 20 Year Old	£49

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

BLEND ED SCOTCH WHISKY	50ML
Ballantine's Finest Blended	£13
Chivas Regal 12 Year Old	£12
Chivas Regal 18 Year Old	£20
Chivas Regal 25 Year Old	£72
Dewar's Whisky 12 Year Old	£14
Johnnie Walker Black	£14
Johnnie Walker Double Black	£16
Johnnie Walker Blue	£35
Monkey Shoulder	£14
JAPANESE WHISKY	50ML
Nikka From The Barrel	£16
Suntory Toki	£13
Suntory Yamazaki 12 Year Old	£38
Togouchi 15 Year Old	£49
Yamazaki Distiller's Reserve	£24
IRISH WHISKEY	50ML
Jameson Whiskey	£13
Jameson Black Barrell	£15
Connemara Peated	£14
BOURBON WHISKEY	50ML
Blanton's Gold	£28
Elijah Craig Straight Bourbon Small Batch	£18
Jack Daniel's	£15
Jack Daniel's Gentleman Jack	£17
Makers Mark	£14
Wild Turkey Rare Breed	£20
Woodford Reserve	£14
RYE WHISKEY	50ML
Woodford Reserve Rye	£15
Whistle Pig 10 Year Old Rye	£23
Wild Turkey Kentucky Rye	£13

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

DIGESTIVES	50ML
Amaretto Disaronno	£9
Amaro Averna	£11
Amaro Montenegro	£11
Baileys	£9
Fernet Branca	£11
Frangelico	£9
Luxardo Limoncello	£11
Luxardo Sambuca	£11

BEER & CIDER

Peroni 330ml	£9
Asahi 330ml	£9
Meantime Pale Ale 330ml	£9
Meantime IPA 330ml	£9
Sassy Cidre L'imitable 330ml	£9
Sassy Cidre Rosé La Sulfureuse 330ml	£9

SOFT DRINKS & MINERAL WATER

Coca-Cola 84 kcal 200ml	£6
Diet Coke 1 kcal 200ml	£6
Fever-Tree 200ml	£6
Ginger ale 36 kcal Ginger beer 74 kcal	
Lemonade 30 kcal Soda 0 kcal Tonic 56 kcal	
Franklin & Sons Lemonade 275ml	£7
Elderflower 90 kcal Raspberry 68 kcal	
Acqua Panna 0 kcal 250ml	£5
Perrier 0 kcal 330ml	£5
Evian 0 kcal 750ml	£7
Perrier 0 kcal 750ml	£7

TEA & COFFEE

East India Company teas 0 kcal	£7
Iced teas 0 kcal	£7
Espresso 0 kcal Macchiato 13 kcal	£6
Double espresso 0 kcal Americano 0 kcal	
Cappuccino 63 kcal Flat white 63 kcal	
Iced coffee 63 kcal Mocha 111 kcal	
Latte 63 kcal Filter coffee 0 kcal	£7

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.

NO & LOW MENU

Join the health-conscious world of no/low drinks with our delectable alternatives, without compromising on flavour or style.

NON-ALCOHOLIC COCKTAILS

£12

Mango Colada 178 kcal

Pineapple, coconut, mango

Passionata 124 kcal

Strawberry, passion fruit, coconut

Virgin Mojito 14 kcal

Mint, lime, soda

Amaretti Sour 68 kcal

Lyre's amaretti, lemon juice, vegan foamer

Paloma 67 kcal

Pentire Seaward, agave, lime juice, grapefruit juice, Fever-Tree soda water, sea salt

Espresso Martini 57 kcal

Lyre's White Cane, Lyre's Coffee Originale, espresso

Spritz 14 kcal

Pentire Adrift, Italian Spritz, Noughty Sparkling Chardonnay

NO & LOW BEER

Big Drop Brewing Co.

Pale Ale 0.5% 330ml 62 kcal

£8

Peroni Lager Libera 330ml 139 kcal

£8

NO & LOW SPARKLING

Wild Idol Sparkling Rosé Bottle

£69

Wild Idol Sparkling White Bottle

£69

Noughty Sparkling Chardonnay Bottle

£48

Adults need around 2,000 kcal a day.

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. Prices include VAT. A service charge of 13.5% will be applied to your bill.