

## Brunch Mains

SERVED ON THE WEEKEND FROM 11:30PM - 4PM

CRAB BENEDICT ENGLISH MUFFIN - CRAB - SPINACH - POACHED EGGS HORSERADISH AND THYME HOLLANDAISE SAUCE	25
POACHED EGGS & AVOCADO ON TOAST ·V· SMASHED AVOCADO ON SOURDOUGH BREAD CORIANDER - CHILLI - MIXED SEEDS	21
LOBSTER AND CAVIAR OMELETTE ·GF· CAPERS - DILL - CRÈME FRAÎCHE	35
BUTTERMILK PANCAKE STACK ·V· FRESH BERRIES - WHIPPED CREAM MAPLE SYRUP	18
SMOKED PORK BELLY MAPLE GLAZED BACON - POACHED EGGS ENGLISH MUFFIN - HOLLANDAISE - CHILLI FLAKES	24
CAESAR SALAD GEM LETTUCE - PARMESAN CROUTONS - SOFT BOILED EGG ADD CHICKEN BREAST	15 6

## Drinks Menu



PLEASE SCAN HERE FOR OUR DRINKS MENU

## Allergies



PLEASE SCAN HERE FOR OUR ALLERGEN INFORMATION  
GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD INFORM A MEMBER OF THE TEAM

## Cold

PAN CON TOMATE ·V· TOASTED BREAD - GARLIC - TOMATO	6
PADRÓN PEPPERS ·VE·GF·	7
HUMMUS ·VE· CUCUMBER - CARROT - CELERY - RADISH CRUDITES - GRILLED FLATBREAD	10
IBÉRICO AIR DRIED HAM GRILLED BREAD - TOMATO	19
JALAPEÑO PICKLED SHRIMPS ·GF· COCKTAIL SAUCE - DIJONNAISE - LEMON	18
CEVICHE ·GF· CHEF'S CREATION	17
BURRATA ·V· HERITAGE TOMATOES - CROUTONS	16
TUNA TARTARE AVOCADO - PONZU SAUCE - CHILLI OIL	18
BEEF TARTARE FRIED CAPERS - MUSTARD - PARSLEY - FRESH TRUFFLE	19

## Hot

LOBSTER SLIDERS WASABI REMOULADE - SESAME BRIOCHE BUN	18
CROQUETTES IBÉRICO HAM	11
CRISPY CALAMARI ·GF· RED PEPPER MARMALADE - GREEN CHILLI	15
BEEF SLIDERS IBÉRICO HAM - AIOLI MANCHEGO - PIQUILLO PEPPERS	17
LAMB CUTLETS ·GF· CRUSHED POTATOES - ROMESCO PEPPER SAUCE	21
GRILLED PRAWNS ·GF· AJO BLANCO	17

## Small Bites

SERVED ALL DAY FROM 11:30PM

CHILEAN SEABASS ·GF· WHITE MISO - BOK CHOY	28
CHICKEN SATAY CRISPY SHALLOTS - CORIANDER SPICY PEANUT SAUCE	13
VEGETABLE SPRING ROLLS ·V· CHILLI SAUCE - BABY GEM - FRESH MINT	13
PEKING-DUCK SPRING ROLLS CHILLI SAUCE - BABY GEM - FRESH MINT	13
VEGETABLE GYOZA ·V· SPINACH - MIX VEGETABLES PONZU SAUCE	13
GYOZA SELECTION CHICKEN - PRAWN - SHRIMP - DUCK PONZU SAUCE	16
GRILLED OCTOPUS ·GF· ROMESCO PEPPER SAUCE - CRUSHED POTATOES	18

## Sides

TENDERSTEM BROCCOLI ·VE·GF· GARLIC - CHILLI	9
TRIPLE COOKED CHIPS ·V·GF· TRUFFLE OIL - FRESH TRUFFLE	9
SWEET POTATO FRIES ·VE·GF· SRIRACHA - AIOLI	9

## Desserts

CHURROS ·V·GF· CHOCOLATE SAUCE	8
CHEESECAKE RASPBERRY COULIS	9
ICECREAM AND SORBET SELECTION ·V·	8



V:VEGETARIAN - VE:VEGAN - GF:GLUTEN FREE  
ALL PRICES ARE IN POUNDS STERLING AND INCLUDE VAT  
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

# Jubilee Cocktails

IN CELEBRATION OF THE QUEEN'S JUBILEE

HER MAJESTY THE QUEEN BECAME THE FIRST BRITISH MONARCH TO CELEBRATE A PLATINUM JUBILEE IN 2022, MARKING 70 YEARS OF SERVICE TO THE PEOPLE OF THE UNITED KINGDOM, THE REALMS AND COMMONWEALTH.

TO CELEBRATE THIS UNPRECEDENTED ANNIVERSARY, WE HAVE CURATED A COCKTAIL LIST DESIGNED TO HONOUR EACH DECADE OF HERMAJESTY'S REIGN.

## 1953 CROWN AND GLORY

AVAILABLE FROM APRIL 21ST

THE CROWN AND GLORY IS A FLORAL GIN-BASED DRINK, INSPIRED BY QUEEN ELIZABETH'S FAVOURITE TIPPLE. THE ELDERFLOWER, WHICH IN MYTHOLOGY MEANS ENDING AND REBIRTH, SYMBOLISES THE QUEEN'S CORONATION WITH THE END OF AN ERA AND REBIRTH OF A NEW HISTORIC TIME.

BLOOM GIN - ST GERMAIN - DUBONNET - FRESH LEMON JUICE 20

## 1965 ICH BIN EIN BERLINER

AVAILABLE FROM APRIL 21ST

THIS FLORAL COCKTAIL HAS BEEN INSPIRED BY THE QUEEN'S VISIT TO GERMANY IN 1965, THE FIRST TIME A BRITISH ROYAL VISITED THE COUNTRY SINCE 1913. A UNITED FRONT IS CRAFTED USING MONKEY 47, A GIN MADE IN GERMANY USING 47 DIFFERENT INGREDIENTS. THE DRINK IS THEN FINISHED WITH A SQUEEZE OF GRAPEFRUIT, TO SYMBOLISE THE FRESH REBUILDING OF RELATIONS.

MONKEY 47 GIN - LILLET BLANC - COINTREAU - FRESH LEMON JUICE 20  
WEDGE OF GRAPEFRUIT

## 1970 T@5

AVAILABLE FROM APRIL 25TH

QUEEN ELIZABETH IS KNOWN FOR HER LOVE OF EARL GREY TEA, WHICH TRAVELLED WITH HER TO AUSTRALIA, DURING HER EXTENSIVE TOUR OF THE NATION IN 1970. THE T@5 COCKTAIL IS MADE USING BLACKBERRY, A NATIVE AUSTRALIAN FRUIT, AND EARL GREY, TO REPRESENT THE TWO CONTINENTS MEETING. WITH 5 INGREDIENTS, THE COCKTAIL IS ALSO A NOD TO 5PM, WHEN HER MAJESTY ENJOYS HER AFTERNOON TEA.

BOMBAY BRAMBLE - FIG LIQUID - BLACKBERRY AND EARL GREY 20  
LEMON JUICE - EGG WHITE

## 1983 ROYAL SALUTE

AVAILABLE FROM MAY 2ND

THE COCKTAIL WAS INSPIRED BY GIMLET WHICH WAS USED AS A MEDICINE FOR THE ROYAL FORCES. WITH THE QUEEN'S DEDICATION TO THE ARMED FORCES IN 1983, ME LONDON HAS DEDICATED THIS DRINK TO THE HEALTH OF THE QUEEN AND THE BRITISH FORCES. THE COCKTAIL IS SERVED IN A ROCKS GLASS TO REPRESENT THE STRENGTH OF THE ARMY, AND IS TOPPED UP WITH CHAMPAGNE TO CELEBRATE IT.

FISHER GIN - LIME CORDIAL - MANZANA VERDE - TONIC BITTER 20  
CHAMPAGNE

## 1997 STRENGTH & STAY

AVAILABLE FROM MAY 9TH

TO CELEBRATE THE EVER-SO-REGAL GOLDEN WEDDING ANNIVERSARY, THIS GIN MARTINI HAS BEEN CREATED WITH DROPS OF ROSE WATER, A TASTE OF ROMANCE AND A REFLECTION OF THE QUEEN AND PRINCE PHILIP'S LONG MARRIAGE. THE COCKTAIL ALSO INCLUDES LILLET BLANC TO KEEP IT FLORAL AND CITRUSY, LOVINGLY PAIRED WITH TANQUERAY NO.TEN.

TANQUERAY NO.TEN - LILLET BLANC - ROSE LIQUEUR - ROSE WATER 20

## 2000 ELIZABETH

AVAILABLE FROM MAY 16TH

THIS CREATIVE COCKTAIL IS MADE WITH ROOIBOS TEA AND LONDON DRY GIN, TO SYMBOLISE THE CLOSE FRIENDSHIP THAT HM THE QUEEN HAD WITH NELSON MANDELA, OF WHOM SHE HOSTED AT BUCKINGHAM PALACE IN MAY 2000. IN FACT, THEIR RELATIONSHIP WAS SO CLOSE THAT MANDELA FAMOUSLY CALLED THE QUEEN BY HER FIRST NAME, HENCE THE COCKTAIL'S NAME, ELIZABETH.

COURVOISIER - SAUVIGNON BLANC - FRESH LEMON JUICE 20  
ROOIBERRY TEA SYRUP - PEACH LIQUEUR - MEDITERRANEAN TONIC

## 2011 IRISH 100

AVAILABLE FROM MAY 23RD

TO CELEBRATE A NEW ERA OF FRIENDSHIP, FOLLOWING THE QUEEN'S INVITATION TO THE REPUBLIC OF IRELAND BY THE IRISH PRESIDENT IN 2011, THE FIRST ROYAL VISIT IN 100 YEARS, THIS RICH COCKTAIL HAS BEEN MADE USING BAILEYS IRISH CREAM, COMBINED WITH APRICOT AND A HINT OF CACAO.

JAMESONS - BAILEYS - CRÈME DE CACAO - CRÈME DE APRICOT - FOAM 20

## 2022 LONG LIVE THE QUEEN

AVAILABLE FROM MAY 30TH

TO CELEBRATE HER MAJESTY'S PLATINUM JUBILEE AND HER GLORIOUS REIGN, WE SALUTE A CLASSIC AND MATURE DRINK WITH GREAT DEPTH AND RESPECT; THE NEGRONI, SMOKED WITH A DUBONNET TWIST.

STAR OF BOMBAY - DUBONNET - CAMPARI - LAPHROAIG - ORANGE BITTER 20