

# THE MAY FAIR HOTEL



Please scan the QR code for  
allergen and dietary information.

# WELCOME TO OUR IN-ROOM BREAKFAST MENU

Available from 6am – 12pm

This forms part of the inclusive breakfast offering

<b>The May Fair</b>	25	<b>Eggs Florentine</b>	14
Free-range eggs, Cumberland sausages, smoked sweetcure streaky bacon, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes (1092 kcal)		Toasted sourdough bread, sautéed baby spinach, poached free-range eggs and hollandaise sauce v (688 kcal)	
<b>The Italian</b>	15	<b>Masala Omelette</b>	14
Poached free-range eggs, chargrilled ciabatta, crispy pancetta and truffle hollandaise (1079 kcal)		With coriander, green chilli, tomato and red onion v (320 kcal)	
<b>The Continental</b>	17	<b>Free-range Egg Selection</b>	
Smoked Scottish salmon, cheddar cheese and brie, cured meat selection and freshly cut fruits served with butter croissant and preserve (801 kcal)		All served with hash browns (304 kcal) v	
<b>The Peruvian</b>	14	Fried eggs (283 kcal)	10
Scrambled free-range eggs with coriander, chargrilled sourdough and crushed avocado with yellow anticucho and chillies v (493 kcal)		Poached eggs (146 kcal)	10
<b>Taste of Japan</b>	14	Boiled eggs (144 kcal)	10
Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon (399 kcal)		<b>Bespoke Free-range Eggs v</b>	
<b>Cinnamon French Toast</b>	12	Slow-cooked scrambled eggs (402 kcal)	12
Served with pancetta and maple syrup (875 kcal)		Three-egg omelette (283 kcal)	12
		Egg white omelette (100 kcal)	12
		<b>Available with the following fillings:</b>	
		Smoked salmon (46 kcal)	
		Honey-roasted ham (27 kcal)	
		San Marzano tomatoes v (4 kcal)	
		Chestnut mushrooms v (5 kcal)	
		Red chilli v (1 kcal)	
		Bird's eye chilli v (1 kcal)	
		Curly kale v (8 kcal)	
		Baby spinach v (4 kcal)	
		24-month-aged Parmesan (42 kcal)	

Please note that all in-room dining orders will have an additional tray charge of £3.50 added to the bill. A discretionary service charge of 12.5% will be added to your bill. A cover charge of £5 will be applicable for all orders without any food and beverage. All prices are inclusive of VAT.

Breakfast On The Move. Should you have an early departure, our breakfast on the move is the perfect option. Using the hanger provided in the room, simply select your chosen items and how many breakfast bags you require. Place the hanger on your door before 2am and we will deliver to your room within 15 minutes of your requested time.

Organic Scottish Porridge	11	Cereal Selection v	5
With toasted almonds, blueberries and Mānuka honey v (635 kcal)		Muesli (183 kcal)	
Our Bacon Sandwich	12	Coco Pops (193 kcal)	
Maple-glazed smoked sweetcure streaky bacon, chilli and tomato ketchup and fried free-range egg in a toasted English muffin (990 kcal)		Bran Flakes (167 kcal)	
Blueberry Buttermilk Pancakes	12	Special K (196 kcal)	
Blueberry-infused buttermilk pancakes with maple syrup and blueberry compote v (424 kcal)		Served with your choice of milk: v	
Bubble Waffles	12	Semi-skimmed milk (115 kcal)	
Caramelised banana, honeycomb and maple syrup on our bubble waffle v (526 kcal)		Skimmed milk (115 kcal)	
Our Seasonal Fruit Platter	14	Soya milk (13 kcal)	
Exotic selection of seasonal fruit v (217 kcal)		Almond milk (55 kcal)	
Acai Berry Bowl	12	Oat milk (37 kcal)	
Açai berry bowl with figs, almonds, sesame seeds and vanilla beans (224 kcal)		Yoghurt Selection v	
Freshly Baked Pastries	11	Strawberry yoghurt (98 kcal)	4
Beurre d'Isigny croissant (261 kcal), pain au chocolat (267 kcal) and almond croissant (305 kcal), served warm v		Bircher muesli (225 kcal)	5
Bread Selection v	5	Coconut yoghurt (294 kcal)	4
Served toasted with salted Lescure butter:		Greek yoghurt (133 kcal)	4
White bloomer (478 kcal)		Natural plain yoghurt (79 kcal)	4
Wholemeal bloomer (354 kcal)		Sides	
Ciabatta (476 kcal)		Smoked sweetcure streaky bacon (138 kcal)	5
Our focaccia (349 kcal)		Unsmoked back bacon (215 kcal)	5
Gluten Free (406 kcal)		Cumberland sausages (381 kcal)	5
		Chicken sausages (300 kcal)	5
		Grilled mushrooms v (5 kcal)	4
		Vine cherry tomatoes v (22 kcal)	4
		Hash browns v (174 kcal)	4
		Baked beans v (61 kcal)	4

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<b>Juice Selection</b>		<b>Tea Selection (0 kcal)</b>	
Fresh orange (96 kcal)	5.5	English Breakfast	6
Fresh apple (220 kcal)	5.5	Jasmine	6
Pink grapefruit (97 kcal)	5.5	Earl Grey	6
Coconut water (45 kcal)	5.5	Fresh mint and lemon	6
<b>Coffee Selection</b>		Green Sencha	6
French press (0 kcal)	6	Black tea and ginger	6
Latte (100 kcal)	6	Masala Chai	6
Decaffeinated (0 kcal)	6		
Macchiato (19 kcal)	6		
Espresso (0 kcal)	6		
Mocha (105 kcal)	6		
Cappuccino (94 kcal)	6		
Double espresso (0 kcal)	6.5		
Rococo chocolate (108 kcal)	7		
(award-winning organic drinking chocolate with a creamy finish)			

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### Breakfast Supplements

Available from 6am – 12pm

This does not form part of the inclusive breakfast offering

### BREAKFAST COCKTAILS

START YOUR DAY WITH ONE OF OUR SIGNATURE BREAKFAST COCKTAILS.

The May Fair Bloody Mary	16
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Belvedere Vodka, Gin Mare, lemon and tomato juice with our signature May Fair spice mix

The May Fair Mimosa	18
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Clementine, Mandarine Napoléon and Moët & Chandon Brut

Passion Fruit Bellini	18
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Passion fruit purée, Passoà and Moët & Chandon Brut

### Breakfast Smoothies

Our selection of energising smoothies are freshly prepared to order.

Avocado & Ginger	10
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Avocado, raspberries, ginger and apple juice (259 kcal)

Banana Blueberry	10
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Banana, blueberries, natural yoghurt, apple juice, agave and cinnamon (180 kcal)

Fresh Berry	10
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Strawberries, pineapple juice, coconut milk and vanilla (140 kcal)

# WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

## TASTE OF THE MEDITERRANEAN

### To Start

Burrata Pugliese with baby basil and San Marzano tomatoes v (705 kcal)	15
Orange and avocado salad with cayenne pepper dressing v (466 kcal)	11
Roasted vine tomato soup v (230 kcal)	10

### Our Mains

Chicken Milanese with rocket and Parmesan salad (605 kcal)	22
Pecorino and truffle tortellini with Parmesan crème (928 kcal)	22
Penne pasta with chilli and cherry tomato crème v (406 kcal)	16

### Dessert

Profiterole Bianco v	10
Soft choux pastry with white chocolate and Amaretto vanilla cream (628 kcal)	

## TASTE OF INDIA

### To Start

Tandoori chicken tikka (471 kcal)	18
Okra fries served with coriander chutney v (358 kcal)	12
Chilli cheese toast v (639 kcal)	10

### Our Mains

Our main courses are all served with basmati rice, buttered naan and our pickle tray (kachumber, raita, papad & pickles)	
Butter chicken (1754 kcal)	26
Dal makhani v (748 kcal)	22

### Our Biryani

Our signature chicken dum biryani, served with raita (1286 kcal)	25
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### Dessert

Malai kulfī v	10
Traditional Indian ice cream with hints of caramel (182 kcal)	

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## TASTE OF SOUTH EAST ASIA

### To Start

Ginger & coriander spiced crab cakes 15  
with chilli lime sauce (450 kcal)

Chicken tom yum soup (633 kcal) 11

### Our Mains

Balinese grilled sea bream wrapped in 22  
banana leaf, served with kaffir lime rice  
and sambal matah (726 kcal)

Thai green curry with baby aubergine, 20  
bamboo shoot and tofu, served with  
kaffir lime rice v (875 kcal)

### Dessert

Mango with passion fruit coulis, coconut 10  
and lime sorbet v (368 kcal)

## TASTE OF ARABIA

### To Start

Lamb keema samosas (859 kcal) 12

Our signature hummus, served with 12  
warm pitta v (772 kcal)

Spicy chargrilled lamb cutlets (513 kcal) 32

Mezze platter - hummus, keema samosas, 38  
tabbouleh and spicy chargrilled lamb cutlets  
(served individually) (1401 kcal)

### Our Mains

Our Chicken Shawarma 20  
Marinated chicken, chilli-spiced chips, salad,  
garlic mayo and chilli sauce (851 kcal)

Penne pasta with garlic chicken, baby 21  
spinach and Scotch-bonnet-infused creamy  
labneh sauce (1159 kcal)

### Dessert

Seasonal exotic fruit platter with Medjool 11  
date ice cream v (342 kcal)

OUR VEGAN KITCHEN

Salads

Orange and avocado salad with cayenne pepper dressing v (466 kcal)	11
Chickpea and avocado with pepita seeds, cucumber and chilli v (237 kcal)	10

Our Mains

Margherita pizza with torn basil v (634 kcal)	16
Courgetti pasta with lemon and chilli v (329 kcal)	15

Dessert

Mango with passion fruit coulis, coconut and lime sorbet v (368 kcal)	9
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OUR STONE-BAKED PIZZAS

Margherita pizza with torn basil v (1203 kcal)	16
Smoked BBQ chicken pizza with coriander and chillies (1200 kcal)	18
Four-cheese pizza (1679 kcal)	18
My May Fair Pizza (601 kcal)	16
Please create from the following:	
Shaved 24-month-aged Parmesan (62 kcal)	2.5
Burrata v (51 kcal)	3
Spicy 'nduja salami (182 kcal)	3
San Marzano tomatoes v (3 kcal)	2.5
Chestnut mushrooms v (4 kcal)	2.5
Bird's eye chilli v (1 kcal)	2.5

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## IN-ROOM DINING CLASSICS

Dijon-marinated steak sandwich in charred sourdough bread with French fries (1186 kcal)	25
Corn-fed chicken club sandwich, spicy bacon mayonnaise and fried free-range egg, served with fries (1624 kcal)	25
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon (1394 kcal)	26
Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with French fries (1508 kcal)	24
251g rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce (685 kcal)	36
Classic Caesar salad	15
Baby gem lettuce with sourdough croutons and aged Parmesan (804 kcal)	
Also perfect with:	
Grilled salmon (175 kcal)	5
Lemon garlic prawns (153 kcal)	7
Blackened Cajun chicken (148 kcal)	5

<b>Our Sides</b>	
French fries v (229 kcal)	5
Field greens and tomato salad with spicy lemon dressing v (94 kcal)	5
Steamed garlic kale and tenderstem broccoli v (128 kcal)	6
<b>Classic Desserts</b>	
Sticky toffee pudding, caramelised Williams pear and butterscotch sauce v (1083 kcal)	9
Warm Bramley apple crumble, served with Cornish clotted ice cream (1231 kcal) or vanilla custard (1290 kcal) v	9
Baked white chocolate cheesecake with strawberry sorbet v (692 kcal)	9
<b>Our Cheese Board Selection</b>	15
Monte Enebro, Camembert, Colston Bassett Stilton and Barber's Vintage Cheddar, served with pears, pickled walnuts and biscuit selection (1182 kcal)	

JUNIOR GUESTS

Our Mains

- Mac & cheese with broccoli v (814 kcal)
- Penne with tomato crème v (256 kcal)
- Margherita pizza v (601 kcal)
- Fish and chips (467 kcal)
- Grilled chicken with vegetables (412 kcal)

Our Sides

- French fries v (227 kcal)
- Sweet potato fries v (108 kcal)

Dessert

- Selection of ice creams v (165 kcal)

Beverages

- The Mini Shake Selection
- Oreo cookies and cream (1360 kcal)
- Strawberries and cream (528 kcal)
- Banana, fudge and salted caramel (1151 kcal)

AFTER HOURS AT THE MAY FAIR

Available from 11pm - 6am

In-Room Dining Classics

- Corn-fed chicken club sandwich, spicy bacon  
mayonnaise and fried free-range egg, served  
with fries (1624 kcal) 25
- Beer-battered fish and chips with tartar sauce,  
mushy peas and chargrilled lemon (1394 kcal) 26
- Our British beef burger with Lancashire Bomb  
melted cheese, smoked streaky bacon and  
chilli mayo with French fries (1508 kcal) 24
- 251g rib-eye steak served with baby vine  
tomatoes, tenderstem broccoli and  
peppercorn sauce (685 kcal) 36
- Classic Caesar salad 15
- Baby gem lettuce with sourdough croutons  
and aged Parmesan (804 kcal) 10
- Also perfect with:
- Grilled salmon (175 kcal) 5
- Lemon garlic prawns (153 kcal) 7
- Blackened Cajun chicken (148 kcal) 5

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<b>Taste of the Mediterranean</b>			
Chicken Milanese with rocket and	22	French fries v (229 kcal)	5
Parmesan salad (605 kcal)		Field greens and tomato salad with	5
		spicy lemon dressing v (94 kcal)	
<b>Taste of India</b>		Steamed garlic kale and tenderstem	6
Our main courses are all served with basmati		broccoli v (128 kcal)	
rice, buttered naan and our pickle tray			
(kachumber, raita, papad & pickles)			
Butter chicken (1754 kcal)	25	<b>Desserts</b>	
Dal makhani v (748 kcal)	22	Baked white chocolate cheesecake	9
		with strawberry sorbet v (692 kcal)	
<b>Our Biryani</b>		Seasonal exotic fruit platter with Medjool	12
Our signature chicken dum biryani,	25	date ice cream v (342 kcal)	
served with raita (1286 kcal)		Profiterole Bianco v	9
		Soft choux pastry with white chocolate and	
<b>Taste of Arabia</b>		Amaretto vanilla cream (628 kcal)	
Our Chicken Shawarma	20	Our Cheese Board Selection	15
Marinated chicken, chilli-spiced chips, salad,		Monte Enebro, Camembert, Colston Bassett	
garlic mayo and chilli sauce (842 kcal)		Stilton and Barber's Vintage Cheddar,	
Penne pasta with garlic chicken, baby spinach	21	served with pears, pickled walnuts and	
and Scotch-bonnet-infused creamy labneh		biscuit selection (1182 kcal)	
sauce (1159 kcal)			
<b>Our Stone-Baked Pizzas</b>			
Margherita pizza with torn basil v (1205 kcal)	16		
Smoked BBQ chicken pizza with coriander and			
chillies (1200 kcal)	18		
My May Fair Pizza (601 kcal)	16		
Please create from the following:			
Shaved 24-month-aged Parmesan (62 kcal)	2.5		
Burrata v (51 kcal)	3		
Spicy 'nduja salami (182 kcal)	3		
San Marzano tomatoes v (3 kcal)	2.5		
Chestnut mushrooms v (4 kcal)	2.5		
Bird's eye chilli v (1 kcal)	2.5		

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# WELCOME TO OUR BEVERAGE SELECTION

Champagne & Sparkling Wine by the Glass		Glass 125ml
Gusbourne Blanc de Blancs		16
Moët & Chandon Brut Impérial NV		18
Billecart-Salmon Brut Rosé NV		22
Wine by the Glass	Glass	Carafe
Also available in 125ml measures	175ml	500ml
White		
Élevé (Marsanne-Viognier), Roussillon, France 2023	11	30
Vermentino ‘Timo’ (Vermentino)	13	36
San Marzano, Italy 2023		
Left Field, Te Awa (Sauvignon Blanc)	15	41
Nelson, New Zealand 2023		
Gavi di Gavi ‘Toledana’ (Cortese)	17	48
Domini Villa Lanata, Piemonte, Italy 2024		
Chablis, La Chablisienne, La Sereine (Chardonnay)	19	53
Burgundy, France 2019		
Sancerre, Les Collinettes, Joseph Mellot (Sauvignon Blanc)	21	60
Loire Valley, France 2023		
Red		
Élevé (Carignan), Roussillon, France 2023	11	30
Gran Volante Old Vine (Garnacha)	13	36
Aragon, Spain 2021		
Luis Felipe Edwards Gran Reserva (Merlot)	15	41
Colchagua Valley, Chile 2022		
Terrazas Selection Malbec (Malbec)	17	48
Uco Valley, Mendoza, Argentina 2023		
Bourgogne Pinot Noir, Sylvain Debord (Pinot Noir)	19	53
Côte de Beaune, Burgundy 2023		
Rocca di Frassinello, Castellare di Castellina, (Sangiovese, Merlot, Cabernet Sauvignon)	21	60
Maremma, Tuscany, Italy 2019		

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Rosé	Glass 175ml	Carafe 500ml
Viña Echeverría Rosé (Cabernet Franc), Valle de Curicó, Chile 2023	13	52
Whispering Angel Rosé Château d'Esclans Côtes de Provence, France 2024	17	48
<b>Champagne &amp; Sparkling Wine by the Bottle</b>		
<b>Brut</b>		
Moët & Chandon Brut Impérial NV		100
Veuve Clicquot Yellow Label Brut NV		105
Bollinger Special Cuvée Brut NV		120
Ruinart Blanc de Blancs NV		160
Dom Pérignon Brut Vintage 2015		395
<b>Rosé</b>		
Moët & Chandon Rosé Impérial NV		110
Billecart-Salmon Brut Rosé NV		125
Laurent-Perrier Cuvée Rosé Brut NV		160
Dom Pérignon Brut Rosé Vintage 2008		600
<b>Magnums</b>		
Moët & Chandon Brut Impérial NV		190
Moët & Chandon Rosé Impérial NV		200
Laurent-Perrier Cuvée Rosé NV		350
Dom Pérignon Brut Vintage		900
<b>Sparkling Wine</b>		
Fantinel Prosecco Brut Veneto, Italy NV		55
Gusbourne Blanc de Blancs		80
Nyetimber Classic Cuvée Brut NV		85

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## Wine by the Bottle

### White

Élevé (Marsanne-Viognier), Roussillon, France 2023	44
Fantinel 'Borgo Tesis' (Pinot Grigio)	46
Grave del Friuli, Italy 2024	
IGP Côtes de Gascogne (Colombard, Gros Manseng, Ugni Blanc)	48
Duffour Père et Fils Côtes de Gascogne, France 2023	
Vermentino 'Timo' (Vermentino)	52
San Marzano, Italy 2023	
Left Field, Te Awa (Sauvignon Blanc)	60
Nelson, New Zealand 2023	
Gavi di Gavi 'Toledana' (Cortese)	70
Domini Villa Lanata, Piemonte, Italy 2024	
Russian River Valley (Chardonnay)	74
De Loach, California, USA 2022	
Chablis, La Chablisienne, La Sereine (Chardonnay)	78
Burgundy, France 2019	
Lismore Estate Vineyards (Chardonnay)	82
Overberg, South Africa 2021	
Sancerre, Les Collinettes, Joseph Mellot (Sauvignon Blanc)	88
Loire Valley, France 2023	
Sancerre 'La Grande Châtelaine' (Sauvignon Blanc)	100
Joseph Mellot, Loire Valley, France 2016	

### Rosé

Viña Echeverria Rosé	52
(Cabernet Franc), Valle de Curicó, Chile 2023	
Whispering Angel Rosé (Grenache, Vermentino, Cinsault)	70
Château d'Esclans Côtes de Provence, France 2024	

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<b>Red</b>	
Élevé (Carignan), Roussillon, France 2023	44
Gran Volante Old Vine (Garnacha) Aragon, Spain 2021	52
Touraine Gamay (Gamay) Domaine Joël Delaunay, Touraine, Loire 2020	56
Yering Station, Village (Pinot Noir) Victoria, Australia 2023	58
Luis Felipe Edwards Gran Reserva (Merlot) Colchagua Valley, Chile 2022	60
Vivanco Rioja Crianza (Tempranillo, Garnacha) Rioja, Spain 2018	60
Barbera d'Alba, Enrico Serafino (Barbera) Piemonte, Italy 2020	64
Terrazas Selection Malbec (Malbec) Uco Valley, Mendoza, Argentina 2023	70
Selvapiana, Chianti Rufina (Canaiole, Sangiovese) Tuscany, Italy 2023	74
Bourgogne Pinot Noir, Sylvain Debord (Pinot Noir) Côte de Beaune, Burgundy 2022	78
Rocca di Frassinello, Castellare di Castellina (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2019	88
Châteauneuf-du-Pape La Bernardine, M. Chapoutier (Grenache) Rhône, France 2016	110
Amarone della Valpolicella, Classico Riserva 'Le Origini' Bolla (Corvina, Molinara, Rondinella) Veneto, Italy 2016	130
Chimney Rock (Cabernet Sauvignon) Stags Leap, Napa Valley, California, USA 2021	225
<b>Dessert Wine</b>	
Vin Santo del Chianti, Serelle, Ruffino 37.5cl Tuscany, Italy 2012	50
<b>Port</b>	
Graham's LBV	55
Graham's 10 Year Old Tawny	65

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Our Spirit Selection	50ml	Bottle
Also available in 25ml measures		
Vodka		
Belvedere	11.5	140
Ketel One	12.5	150
Ciroc	14	170
Grey Goose	14	170
Gin		
Bombay Sapphire	11	130
Hendrick's	14	170
Gin Mare	15	180
Tanqueray 10	16	190
Rum		
Bacardi Carta Blanca	11.5	
Havana 7 year	13	
Diplomático Exclusiva	14	
El Dorado 15 year	17	
Japanese Whisky		
Hakushu Distiller's Reserve	20	
Yamazaki Distiller's Reserve	22	
Hibiki Harmony	24	

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Scotch Whisky	50ml
Also available in 25ml measures	
Single Malt	
Glenlivet Founder's Reserve	12
Dalwhinnie 15 year	12
Lagavulin 16 year	20
Glenfiddich Ancient Reserve 18 year	22
Blended	
Chivas Regal 12 year	12
Johnnie Walker Black label	13
Johnnie Walker Gold label	16
Johnnie Walker Blue label	50
Irish Whiskey	
Jameson	11
American Whiskey	
Maker's Mark	11
Jack Daniel's Single Barrel	16
Tequila	
Olmecca Altos Reposado	12
VIVIR Café VS	12
Patron Anejo	20
Don Julio 1942 Anejo	44
Cognac	
Courvoisier VSOP	12
Rémy Martin XO	30
Hennessy XO	35

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<b>Liqueurs/ Digestifs</b>	<b>50ml</b>
Disaronno Amaretto	8
Frangelico	8
Kahlúa	8
Tia Maria	8
Sambuca	8
<b>Beer</b>	<b>Bottle</b>
Peroni	7.5
Estrella	7.5
<b>Soft</b>	
Bottled water	5.75
Nordaq still water	
Nordaq sparkling water	
<b>Juices</b>	<b>5.5</b>
Fresh orange (96 kcal)	
Fresh apple (220 kcal)	
Fresh grapefruit (97 kcal)	
Cranberry (113 kcal)	
Tomato (36 kcal)	

Please note that all in-room dining orders will have an additional tray charge of £3.50 added to the bill. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. A cover charge of £5 will be applicable for all orders without any food and beverage. All prices are inclusive of VAT.

Sparkling	5.5
Fever-Tree	
Lemonade	
Tonic	
Naturally light tonic	
Soda	
Ginger ale	
Ginger beer	
Mediterranean tonic	
Coke	
Diet Coke	
Zero Coke	
Coffee Selection	
Americano (0 kcal)	6
Latte (100 kcal)	6
Decaffeinated (0 kcal)	6
Macchiato (19 kcal)	6
Espresso (0 kcal)	6
Mocha (105 kcal)	6
Cappuccino (94 kcal)	6
Double espresso (0 kcal)	6.5
Rococo chocolate (108 kcal)	7
(award-winning organic drinking chocolate with a creamy finish)	
Tea Selection (0 kcal)	
English Breakfast	6
Jasmine	6
Earl Grey	6
Fresh mint and lemon	6
Green Sencha	6
Black tea and ginger	6

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Please note that dishes marked with a 'v' are suitable for vegetarians. Adults require 2000 kcal per day.

Treat yourself

Available 24 hours

Be Indulgent

The Shake Selection

Oreo cookies and cream (1360 kcal)	10
Strawberries and cream (528 kcal)	10
Banana, fudge and salted caramel (1151 kcal)	10

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A discretionary service charge of 12.5% will be added to your bill. A cover charge of £5 will be applicable for all orders without any food and beverage. All prices are inclusive of VAT.