



*The Lobby  
Lounge*

**MENU**

**Autumn 2011**

Breakfast Menu

Cold & Hot Beverages

All Day Dining Menu

Champagne & Wine by the glass

Champagne

White Wine

Red Wine

Sweet Wine

Port

Beer

Spirits

Whiskey, Bourbon & Cognac

Cocktails

Served daily from 6am - 12noon

## BREAKFAST

Selection of croissants, pastries and muffins £14.00

Croissant £4.00

Selection of toasts £6.00

*Served with bespoke preserves and Cornish butters*

Almond croissant £5.00

Danish pastry £5.00

Chocolate pastry £5.00

Organic porridge made with a choice of water or full range of milks £7.00

*Served with fruit compotes, preserves or organic seeds*

Glenilen Farm Irish yoghurts £5.00

Two organic boiled eggs and soldiers £8.00

Omelette full egg or white, cooked with a choice of £12.00

English hams, cheeses, field mushrooms or tomatoes

Loch Var smoked salmon and organic scrambled eggs £16.00

Natural smoked haddock and poached organic egg £14.00

Toasted English muffin, dry cured bacon and poached organic egg, £14.00  
spinach, Hollandaise sauce

Bacon sandwich with dry cured middle white £11.00

**Served Daily from 12noon – 11pm**

Crisp salt and pepper squid, and whitebait £12.00

*Matthew Stevens, Cornwall*

Chicken liver parfait, Golden raisin, toasted brioche £11.00

*Reggi Johnson, Lancashire*

## STARTERS

|                                                                                               |        |
|-----------------------------------------------------------------------------------------------|--------|
| Loch Var smoked salmon, capers and lemon<br><i>Severn and Wye Smokery, Gloucestershire</i>    | £15.00 |
| Dressed crab, mayonnaise and melba toast<br><i>Top Catch, Paignton, Devon</i>                 | £15.00 |
| Innes Goat's cheese and leek tart, corn salad and shallots<br><i>Watts Farm, Kent</i>         | £12.00 |
| Six wild rock oysters served with merlot vinegar and shallots<br><i>Maldon oysters, Essex</i> | £18.00 |

## SOUPS

|                                                               |       |
|---------------------------------------------------------------|-------|
| Crab soup<br><i>Top Catch, Paignton, Devon</i>                | £9.00 |
| Slow roast tomato and shallot soup<br><i>Watts Farm, Kent</i> | £6.00 |

## SANDWICHES

|                                                                                                                                                                                                   |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| Cumbrian beef burger – Chargrilled<br><i>Served with a choice of dry cured bacon, hens egg<br/>or Mrs Kirkham's Lancashire cheese<br/>Accompanied with chips<br/>Lake District Farms, Cumbria</i> | £17.00 |
| Sirloin steak sandwich, ale mustard and crispy shallots<br><i>Lake District Farms, Cumbria</i>                                                                                                    | £18.00 |
| Club sandwich, chicken, dry cured bacon,<br>egg mayonnaise and gem lettuce<br><i>Reggi Johnson, Lancashire</i>                                                                                    | £17.00 |
| Open sandwich of dressed crab with avocado,<br>black pepper and lemon<br><i>Top Catch, Paignton Devon</i><br><i>Please speak with your waiter for further sandwich options</i>                    | £18.00 |

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## SALADS

|                                                                             |        |
|-----------------------------------------------------------------------------|--------|
| Salad of red chicory and gem's, caramelised walnut,<br>blue cheese dressing | £7.00  |
| Green bean and samphire, garlic, lemon, toasted sunflower seed              | £7.00  |
| Seared loin of tuna, nicoise salad                                          | £22.00 |
| Classic Ceasar salad                                                        | £9.00  |
| Cumbrian chicken Ceasar salad                                               | £17.00 |

## SIDES

|                                                                                                        |       |
|--------------------------------------------------------------------------------------------------------|-------|
| Seasonal salad leaves, micro cress and soft herbs, aged merlot dressing<br><i>Secretts Farm Surrey</i> | £6.00 |
| Chips                                                                                                  | £3.50 |

## AFTERS

|                                                                      |       |
|----------------------------------------------------------------------|-------|
| Selection of English tea cakes and tarts from the Lobby Lounge table | £7.00 |
|----------------------------------------------------------------------|-------|

|               |              |
|---------------|--------------|
| <b>Plated</b> | <b>£8.00</b> |
|---------------|--------------|

Warm plum and almond tart, cinnamon custard

Buttermilk panna cotta, lemon cream and cardamom ice cream

Vanilla cheesecake, orange marmalade

Chocolate praline choux, hot chocolate fudge sauce

Lychee and raspberry Pavlova, crystallised rose petal

House made ice cream and sorbet selection, cookies

|                     |               |
|---------------------|---------------|
| <b>CHEESE PLATE</b> | <b>£12.00</b> |
|---------------------|---------------|

*Cheeses are supplied to us by Eric Charriaux and Amnon Paldi from La Cave à Fromagerie in West London, and represent a selection of the finest seasonal artisanal cheeses we produce in the British Isles*

## **DAMIAN ALLSOP**

*Corinthia Hotel London is delighted to work with celebrated chocolatier Damian Allsop, who has re-invented chocolate by using water to unlock true flavour. By using this method it is possible to have a chocolate that is lighter, purer and fresher tasting.*

*Six pieces* £6.00  
*Twelve pieces* £12.00

Tonka bean

Passion fruit

Macaec dark

*Fifty grammes* £6.00

*One Hundred grammes* £12.00

Freeze dried raspberry and chocolate mint

Confit orange sticks

Spiced almond

Lollipops £3.50 each

Raspberry popping candy

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## BY THE GLASS

| CHAMPAGNE                                   |      | 150ml | 175ml  |
|---------------------------------------------|------|-------|--------|
| Laurent Perrier                             | NV   |       | £12.00 |
| Pol Roger 'Rich'                            | NV   |       | £14.00 |
| R de Ruinart                                | NV   |       | £15.50 |
| Jacques Lassaigne 'Les Vignes de Montgueux' | NV   |       | £17.00 |
| Bérèche Rosé                                | NV   |       | £18.50 |
| Laurent Perrier Rosé                        | NV   |       | £23.00 |
| Pol Roger                                   | 2000 |       | £24.00 |

## WHITE

|                                                             |      |        |        |
|-------------------------------------------------------------|------|--------|--------|
| Guy Allion Sauvignon Blanc, Touraine, Loire Valley          | 2010 | £5.50  | £7.00  |
| Grüner Veltliner, Loimer, Kamptal, Austria                  | 2010 | £6.50  | £8.50  |
| Riesling Trocken, Dönnhoff, Nahe, Germany                   | 2010 | £7.50  | £9.50  |
| Chablis, Gérard Tremblay, Burgundy                          | 2009 | £8.50  | £11.00 |
| Saumur, L'Insolite, Domaine des Roches Neuves, Loire Valley | 2009 | £9.50  | £12.00 |
| Assyrtiko, Hatzidakis, Cuvée 15, Santorini, Greece          | 2009 | £10.00 | £13.00 |
| Chardonnay 'M3', Shaw & Smith, Australia                    | 2009 | £11.50 | £15.00 |

## RED

|                                                             |      |        |        |
|-------------------------------------------------------------|------|--------|--------|
| Moulin de Gassac, Classic, Languedoc, France                | 2010 | £5.50  | £7.00  |
| Morellino di Scansano, Poggio Argentera, Tuscany            | 2009 | £6.50  | £8.00  |
| Pinot Noir, Thierry Puzelat, Touraine, Loire Valley         | 2010 | £8.00  | £10.00 |
| Shiraz & Viognier, Frankland Estate, Rocky Gully, Australia | 2008 | £8.50  | £11.00 |
| Cerasuolo di Vittoria, COS, Sicily                          | 2010 | £9.50  | £12.00 |
| Ch Haut Goujon, Lalande de Pomerol, Bordeaux                | 2004 | £10.50 | £14.00 |
| Rioja, Palacios Remondo, Propiedad, Spain                   | 2007 | £12.50 | £16.00 |

**ROSÉ**

Artazuri Garnacha, Navarra, Spain

2010

175ml

£7.50

**SWEET**

Framingham Riesling, Marlborough, New Zealand

2009

100ml

£12.00

Ch Filhot, Sauternes, Bordeaux

2001

£15.00

Pol Roger, Rich, Champagne

NV

£18.50

**SHERRY & PORT**

Lustau Puerto, Fino

NV

£7.00

Quinta de la Rosa, Late Bottled Vintage

2006

£9.00

Quinta de la Rosa, Tonel 12, Tawny

NV

£10.00

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## **WINE & CHAMPAGNE**

### **CHAMPAGNE & SPARKLING**

|                                                     |      |         |
|-----------------------------------------------------|------|---------|
| Casa Coste Piane, Prosecco di Valdobbiadene, Veneto | NV   | £42.00  |
| Laurent Perrier                                     | NV   | £65.00  |
| R de Ruinart                                        | NV   | £75.00  |
| Laurent Perrier Vintage                             | 2002 | £95.00  |
| Laurent Perrier, Ultra Brut                         | NV   | £100.00 |
| Larmandier Bernier, Terre de Vertus                 | NV   | £110.00 |
| Vouette & Sorbée, Blanc d'Argile                    | NV   | £120.00 |
| Roederer                                            | 2004 | £150.00 |
| Bollinger, Grande Année                             | 2000 | £180.00 |
| Taittinger, Comtes de Champagne                     | 1999 | £220.00 |
| Veuve Clicquot, La Grande Dame                      | 1990 | £230.00 |
| Pol Roger, Sir Winston Churchill                    | 1999 |         |
| £250.00                                             |      |         |
| Dom Pérignon                                        | 2002 | £250.00 |
| Krug                                                | 1998 | £300.00 |
| Cristal                                             | 2004 | £350.00 |

### **ROSÉ CHAMPAGNE**

|                                     |      |         |
|-------------------------------------|------|---------|
| Bérèche et Fils                     | NV   | £95.00  |
| Ruinart                             | NV   | £115.00 |
| Laurent Perrier                     | NV   | £120.00 |
| Vouette & Sorbée, Saignée de Sorbet | NV   | £130.00 |
| Laurent Perrier, Alexandra          | 1998 | £500.00 |
| Dom Pérignon                        | 2000 | £800.00 |

### **VINTAGE**

|                             |      |         |
|-----------------------------|------|---------|
| Laurent Perrier             | 2002 | £95.00  |
| Perrier Jouët, Belle Epoque | 2002 | £220.00 |
| Dom Pérignon                | 2002 | £250.00 |
| Krug                        | 1998 | £300.00 |
| Cristal                     | 2004 | £350.00 |

## **WHITE WINE**

|                                                                |      |         |
|----------------------------------------------------------------|------|---------|
| Guy Allion Sauvignon Blanc, Touraine, Loire Valley             | 2010 | £23.00  |
| Producteurs Plaimont, Vignes Retrouvées,<br>Saint Mont, France | 2008 | £33.00  |
| Elgin Ridge Sauvignon Blanc, South Africa                      | 2010 | £39.00  |
| Loimer Gruner Veltliner, Kamptal, Austria                      | 2010 | £41.00  |
| Pierre Breton, La Dilettante, Vouvray, Loire Valley            | 2010 | £43.00  |
| Donnhoff Riesling, Trocken, Nahe, Germany                      | 2010 | £43.00  |
| Gérard Tremblay, Chablis, Burgundy                             | 2009 | £45.00  |
| Dobogó Furmint, Tokaj, Hungary                                 | 2009 | £45.00  |
| Franz Haas Pinot Grigio, Alto Adige, Italy                     | 2009 | £45.00  |
| Dog Point Sauvignon Blanc, Marlborough, New Zealand            | 2009 | £46.00  |
| Pieropan, Calvarino, Soave Classico, Veneto                    | 2009 | £54.00  |
| Gérard Boulay, Sancerre, Loire Valley                          | 2009 | £55.00  |
| Christophe Pichon Viognier, Rhône Valley                       | 2009 | £58.00  |
| Hatzidakis Assyrtiko, Cuvée 15, Santorini, Greece              | 2009 | £60.00  |
| Frog's Leap Chardonnay, Carneros, California                   | 2009 | £65.00  |
| Palacios Remondo, Plácet, Rioja, Spain                         | 2008 | £68.00  |
| Phillipe Vallete, Pouilly Fuissé, Burgundy                     | 2007 | £80.00  |
| André Ostertag Riesling, Muenchberg, Alsace, France            | 2008 | £85.00  |
| Massia Vecchia Vermentino, Ariento , Maremma, Tuscany          | 2007 | £95.00  |
| Giaconda, Aeolia, Beechworth, Australia                        | 2006 | £150.00 |
| Frédéric Cossard, Meursault Narvaux, Burgundy                  | 2007 | £175.00 |

## **ROSÉ WINE**

|                                                             |      |        |
|-------------------------------------------------------------|------|--------|
| Artazuri Garnacha, Navarra, Spain                           | 2010 | £30.00 |
| Charles Melton, Rosé of Virginia, Barossa Valley, Australia | 2010 | £45.00 |

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## RED WINE

|                                                          |      |         |
|----------------------------------------------------------|------|---------|
| Moulin de Gassac, Classic, Languedoc, France             | 2010 | £23.00  |
| Dom de Moulines Merlot, Languedoc, France                | 2008 | £28.00  |
| Dom Duveau Carménère, El Grano, Rapel Valley, Chile      | 2010 | £33.00  |
| Morellino di Scansano, Poggio Argentera, Tuscany         | 2009 | £34.00  |
| Selvapiana, Chianti Rufina, Tuscany                      | 2009 | £40.00  |
| Land of Hope Cabernet Sauvignon, Stellenbosch, S. Africa | 2008 | £41.00  |
| Frankland Estate Shiraz Viognier, Rocky Gully, Australia | 2008 | £42.00  |
| Heinrich Blaufränkisch, Burgenland, Austria              | 2008 | £43.00  |
| COS Frappato, Sicily                                     | 2010 | £45.00  |
| Thierry Puzelat Pinot Noir, Touraine, Loire Valley       | 2010 | £46.00  |
| Decendientes de Jose Palacios, Petalos, Bierzo, Spain    | 2008 | £50.00  |
| Grosbois, Clos du Noyer, Chinon, Loire Valley            | 2008 | £50.00  |
| Qupé Syrah, Santa Barbra, California                     | 2008 | £55.00  |
| La Tour du Bon, Bandol, Provence                         | 2007 | £65.00  |
| Ch Haut Goujon, Lalande de Pomerol, Bordeaux             | 2004 | £68.00  |
| Palacios Remondo, Propiedad, Rioja, Spain                | 2007 | £72.00  |
| Charles Melton, Nine Popes, Barossa Valley, Australia    | 2008 | £80.00  |
| Felton Road Pinot Noir, Central Otago, New Zealand       | 2009 | £95.00  |
| Cigliuti, Serraboella, Barbaresco, Piedmont              | 2005 | £130.00 |
| Frog's Leap Cabernet Sauvignon, Rutherford, Napa Valley  | 2006 | £150.00 |
| Ch de Beaucastel, Châteauneuf du Pape, Rhône Valley      | 1995 | £200.00 |
| Dom Confuron Cotetidot, Vosne Romanée, Burgundy          | 1993 | £230.00 |
| Ch Grand Puy Lacoste, Pauillac, Bordeaux                 | 2000 | £250.00 |

## SWEET WINE

|                                                       |      |        |
|-------------------------------------------------------|------|--------|
| Framingham Riesling, Marlborough, New Zealand - 37.5c | 2009 | £42.00 |
| Ch Filhot, Sauternes, Bordeaux - 37.5cl               | 2001 | £53.00 |
| Pol Roger, Rich, Champagne                            | NV   | £95.00 |

|                   |       |
|-------------------|-------|
| <b>BEER</b>       | 330ml |
| Meantime Lager    | £6.00 |
| Meantime Pale Ale | £6.00 |
| Peroni            | £5.00 |
| Budweiser         | £5.00 |
| Heineken          | £5.00 |

## **SPIRITS**

|                            |        |
|----------------------------|--------|
| <b>Vodka</b>               | 50ml   |
| Sipsmith                   | £9.00  |
| Chase English Potato Vodka | £12.00 |
| Grey Goose                 | £13.00 |

|                 |        |
|-----------------|--------|
| <b>Gin</b>      | 50ml   |
| Sipsmith        | £9.00  |
| Hendricks       | £11.00 |
| Tanqueray N° 10 | £15.00 |

## **WHISKY & BOURBON**

|                     |      |
|---------------------|------|
| <b>SINGLE MALTS</b> | 50ml |
|---------------------|------|

### **LOWLAND**

|                   |        |
|-------------------|--------|
| Glenkinchie 12 Yo | £13.00 |
|-------------------|--------|

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## **HIGHLAND**

|                             |        |
|-----------------------------|--------|
| Dalwhinnie 15 Yo            | £14.00 |
| Glenmorangie Quinta Ruban   | £17.00 |
| Macallan 18 Yo              | £30.00 |
| Macallan 1995 – Single cask | £24.00 |

## **SPEYSIDE**

|                   |        |
|-------------------|--------|
| Glenlivet 18 Yo   | £16.00 |
| Glenfiddich 21 Yo | £25.00 |

## **ISLAY**

|                 |        |
|-----------------|--------|
| Lagavulin 16 Yo | £21.00 |
|-----------------|--------|

## **ISLAND**

|                           |        |
|---------------------------|--------|
| Isle Of Jura Superstition | £14.00 |
| Talisker 25 Yo            | £45.00 |

## **BLENDED**

|                            |        |
|----------------------------|--------|
| Johnnie Walker Black Label | £9.00  |
| Johnnie Walker Blue Label  | £40.00 |

## **IRISH**

|                      |       |
|----------------------|-------|
| Bushmills Black Bush | £9.00 |
|----------------------|-------|

## **BOURBON**

### **KENTUCKY**

|                          |       |
|--------------------------|-------|
| Evan Williams Extra Aged | £9.00 |
|--------------------------|-------|

## **COGNAC**

|                                  |        |
|----------------------------------|--------|
| Baron de Sigognac VS             | £9.50  |
| Maxim Trifol Grande Champagne VS | £9.50  |
| Hennessy XO                      | £28.00 |

## **COCKTAILS**

### **CHAMPAGNE COCKTAILS**

£15.50

#### **Classic Champagne Cocktail**

*Cognac, Grand Marnier, brown sugar, bitters & Champagne*

#### **Champ Passion**

*Sake, passoa & fresh passion fruit & Champagne*

#### **Bellini**

*Champagne & white peach juice*

#### **French 75**

*Gin, lemon juice, sugar & Champagne*

#### **Rossini**

*Champagne & strawberry puree*

## **MARTINIS**

£13.50

#### **Cosmopolitan**

*Vodka, Cointreau, cranberry juice & fresh lime juice*

#### **Dirty Martini**

*Vodka, dry vermouth & olive brine*

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**Rose & Lychee Martini**

*Vodka, lychee liqueur, lychee, fresh lime juice & rose bitters*

**Passion Martini**

*Cognac, passion fruit juice, passion fruit & fresh lime juice*

**CLASSICS / LONG**

£12.50

**Bloody Mary**

*Vodka, fresh tomato juice, house spices & fresh lemon juice*

**Mojito**

*Rum, custard sugar, bitters, spring mint & lime*

**Moscow Mule**

*Vodka, ginger beer & fresh lime juice*

**Planters Punch**

*White Rum, dark Rum, grenadine, club soda, pineapple & orange juice*

**CLASSICS / SHORT**

£12.50

**White Russian**

*Vodka, Kahlua & cream*

**Caipirinha**

*Cachaça, brown sugar & fresh lime*

**Mai Tai**

*Rum, Cointreau, orgeat syrup & bitters*

**Old Fashioned**

*Bourbon, sugar syrup & bitters*

**Whisky Sour**

*Whisky, lemon, sugar syrup, egg white & bitters*

