



The
Crystal Moon
Lounge

WINTER MENU

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BREAKFAST

Served Daily from 7am - 12 Noon

Selection of Mini Croissants, Pastries and Muffins <i>(V)(N)(G)</i>	1 Piece £4 5 Pieces £14
Selection of Toast <i>(V)(N)(G)</i> <i>Served with Bespoke Preserves and English Butter</i>	£4
Organic Porridge made with a choice of Water or a full range of Milk <i>(V)(G)</i> <i>Served with Fruit Compotes, Preserves or Organic Seeds</i>	£8.50
Northiam Dairy Yoghurts <i>(V)</i>	£5
Two Organic Boiled Eggs and Soldiers <i>(V)(G)</i>	£9
Omelette Full Egg or Egg White <i>Cooked with a choice of English Ham, Cheese, Field Mushrooms or Tomatoes</i>	£13
Loch Var Smoked Salmon and Organic Scrambled Eggs <i>(N)(G)</i> <i>Served on a Toasted Brioche</i>	£18
Natural Smoked Haddock and Poached Organic Egg	£17
Eggs Benedict <i>(G)</i> <i>Toasted English Muffin, Maple Cured Bacon and Poached Organic Egg, Hollandaise Sauce</i>	£16
Maple Cured Bacon Sandwich <i>(N)(G)</i>	£12

(V) Vegetarian *(N)* May contain nuts *(G)* Contains gluten

Food Allergies and Intolerances:

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All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

ALL DAY DINING

Served Daily from 12 Noon - Midnight

BRAIN POWER MENU

Designed by Neuroscientist in Residence, Dr Tara Swart

Superfood Salad (V) £21

With Avocado, Spring Onions, Alfalfa, Mung Beans and Cucumber

Organic Salmon and Green Mango Carpaccio (N) £16

With Blueberries, Toasted Almonds and Lemon Compote

Walnut-Crusted Baked Mackerel (N)(G) £27

With Avocado and Monkfish Liver Toast, Red Grape and Merlot Vinegar Sauce

BRAIN POWER DESSERT £9

Coconut Tapioca (Vg)

With Papaya and Lemon Balm

STARTERS

30g Kings Oscietra Caviar £117

Farmed in Belgium, the size of the eggs in Kings Oscietra is comparable to that of the wild oscietra. The colour varies from olive green to golden yellow.

50g Kings Aquitaine Caviar £160

Farmed in the estuaries of the Gironde in France with eggs that range in colour from charcoal to golden nut brown. Similar in size to the Oscietra, with fantastic texture, and a nutty finish.

30g Kings Beluga Caviar £285

Considered to be the King of Caviar due to its rarity, Beluga has the largest eggs of a steely grey colour, a walnut and cream flavour and a creamy texture.

Served with Warm Blinis, Onion, Free Range Egg, Parsley, Sour Cream and Lemon (G)

Loch Var Smoked Salmon, Capers and Lemon (N)(G) £18

Crispy Salt and Pepper Squid with Thai Dipping Sauce (G) £12

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SALADS

Caesar Salad (*G*)

Classic (V) £20

With Corn-fed Organic Chicken £25

With Grilled Tiger Prawns £31

Superfood Salad

With Avocado, Spring Onions, Alfalfa, Mung Beans and Cucumber (V) £21

With Corn-fed Organic Chicken £25

Traditional Nicoise Salad, Tomatoes, Boiled Hen's Egg, New Potatoes,
Green Beans and Black Olives

Classic (V) £20

With Seared Tuna £31

SOUPS

Roast Tomato Soup (*V*) £8

Lentil and Lemon Soup (*V*)(*G*) £8

Soup of the Day £8

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SANDWICHES

Honey Roasted Ham and Cheddar Cheese Toasted Sandwich (<i>G</i>)	£19
Cumbrian Fillet Steak, Avocado, and Pommery Mustard Sandwich (<i>G</i>)	£25
Classic Club Sandwich with Corn-fed Organic Chicken Breast, Dry Cured Bacon, Tomato, Egg Mayonnaise and Gem Lettuce (<i>G</i>)	£21
Lobster Club Sandwich with Native Lobster, Avocado, Tomato, Egg Mayonnaise, and Gem Lettuce (<i>G</i>)	£31
Selection of Finger Sandwiches on Artisanal Bread (<i>G</i>)(<i>N</i>)	£17

*All Sandwiches Accompanied by Thin Chips and a selection of Antipasti
Please be aware that our breads may contain traces of nuts*

FROM THE JOSPER GRILL

Josper Grilled Cumbrian Beef Burger (<i>N</i>)(<i>G</i>)	£24
<i>Served on a Brioche Bun with Triple Cooked Chips and a choice of accompaniments: Maple Cured Bacon, Lake District Farm Black Pudding, Fried Hen's Egg and Butler's Secret Cheese</i>	

DESSERTS £9

Butternut Squash Sponge, Granola, Vanilla and Nutmeg Ice Cream (<i>V</i>)(<i>N</i>)(<i>G</i>)
Fine Apple Tart, Apple Purée, Diced Apple, Cider Sorbet (<i>V</i>)(<i>N</i>)(<i>G</i>)
Dark Chocolate Delice, Honeycomb, Caramelised Pears, Goat's Milk Ice Cream (<i>V</i>)
Homemade Ice Cream and Sorbet Selection with Tuile (<i>V</i>)(<i>G</i>)

BRAIN POWER DESSERT £9

Coconut Tapioca with Papaya and Lemon Balm (<i>Vg</i>)
Selection of British and International Cheese £12
<i>Served with Chutney, Fruit Compotes and Crackers (<i>V</i>)(<i>G</i>)</i>

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AFTERNOON TEA

A CORINTHIA LONDON TEA EXPERIENCE INSPIRED BY THE SEASON

Enjoy a selection of Finger Sandwiches served on Artisanal Breads

Follow by a selection of Warm Scones and English Tea Fancies inspired by the Season (G)

Traditional Afternoon Tea £55 Per person

Champagne Afternoon Tea £60 Per person

Served with a glass of Laurent-Perrier Brut Champagne

Rosé Champagne Afternoon Tea £65 Per person

Served with a glass of Laurent-Perrier Rosé Champagne

Additional Glass of Laurent-Perrier Brut Champagne £16

Additional Glass of Laurent-Perrier Rosé Champagne £24

THE LOBBY TABLE

A Selection of English Afternoon Tea Cakes and Tarts £7 per slice

We serve a selection of English Afternoon Tea Cakes that change on a daily basis.

Please ask one of our team for our daily selection.

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CORINTHIA LONDON TEA EXPERIENCE

We invite you to explore the wonderful world of grand and fine teas, especially selected for your delight by Camellia's Tea House, our bespoke tea blenders, and Corinthia London's Tea Sommeliers

CORINTHIA WELCOME TEA

£6

Exclusively created for Corinthia London and hand-blended in Britain, this is a tea to uplift and refresh the senses. Enjoy a delicious and delicate blend of White and Green Tea interlaced with subtle notes of Lemon and Ginger.

BLACK BLENDS

Corinthia Signature Breakfast Blend

£6

A full-bodied tea with aromatic and spicy undertones, made from leaves grown at high altitude in the Indian regions of Assam, Ceylon and Darjeeling and the Chinese province of Keemun.

Corinthia Cigar Blend

£6

A delightful combination of Lapsang smokiness, the bergamot tang of Earl Grey and chopped Ginger Root. The leaves are grown in the Anhui and Fujian provinces of China.

Chocolate Tea

£6.50

A medium-bodied blend of Chinese and Ceylon Black Teas from the Anhui Province, China, and the Uva Province, Sri Lanka. Combined with Chocolate Chips and Coconut, this is a wonderfully light tea with a strong aroma and delicious undertones of Chocolate.

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BLACK SINGLE ESTATE

Earl Grey £6.50

Beautifully-scented tea with a floral and citrusy flavour, made from Chinese Black Tea from Anhui Province and Oil of Bergamot.

Assam Bargang £6.50

From an estate on the north banks of the Brahmaputra river, India, this iconic tea is full-bodied and robust with a creamy texture and malty undertones.

Darjeeling Goomtee £6.50

Ranked amongst the top gardens in the Darjeeling district of India, Goomtee produces the very best leaves to make this deliciously smooth and refreshing cup with distinctive Muscatel characteristics.

OOLONGS

Formosa Oolong £6.50

Slightly darker in comparison to most Oolongs, this is a popular Taiwanese tea due to its smooth texture, delicate Orchid scent and wonderful rich and fruity flavour.

China Milky Oolong £6.50

Characterised by a milky and smooth infusion, this Gold Taste Award winning Oolong Tea has a delicious and distinctive flavour with undertones of Vanilla.

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GREEN TEAS

Jasmine Pearls £6.50

Green Tea leaves from the Fujian Province of China are hand-rolled with Jasmine Flowers to produce this delicious tea with its intoxicating floral aromas.

Dragonwell £6.50

Made from Lung Ching, one of the most famous Chinese Green Teas grown only in the Zhejiang Province of China, this light tea has a sweet and slightly fruity aroma.

Matcha Tea £9

This Japanese tea, with its slightly nutty taste and harmonious balance of bitter-sweet flavours, is classically used for the traditional Japanese Tea Ceremony.

WHITE TEAS

Snow Buds £6.50

A premium White Tea grown for the past hundred years in south-east China at the lofty altitude of one thousand metres in Fujian Province. Consisting only of hand-plucked buds and the youngest leaves, this tea has a pale yellow colour with a warm, sweet, subtly spicy flavour and a pleasant aftertaste.

White Elegance £6.50

A delicious and refreshing combination of White Tea and fragrant, succulent Apricots. Reminiscent of summer orchards, this Chinese tea is a light golden infusion bound with undertones of delicate Jasmine and warming Ginger.

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HISTORICAL TEA

Winston Churchill Blend £6.50
Lapsang Imperial - A large-leaf China Black Tea, with a deep, rich and smoky flavour

HERBAL TEA INFUSIONS (CAFFEINE FREE)

Peppermint £6
This premium whole-leaf Peppermint, sourced from Germany, has mildly sweet undertones and its crisp freshness can be enjoyed all day long. It is also a fantastic digestive and circulatory stimulant.

Rooibos Vanilla £6
A lovely blend of gentle, earthy, South African Rooibos and the dark, sweet flavour of Vanilla.

Chamomile Flowers £6
This tea is an all-time favourite when it comes to calming the nerves and is traditionally said to have healing properties. These beautiful flowers, carefully picked in Egypt, produce a golden cup with a sweet, creamy infusion.

Very Berry £6
An exciting pure fruit tea consisting of a wide selection of British berries and a few other dried fruits such as Papaya. This deep red cup has a vivid flavour and a pleasing sweetness that is balanced by the tart hints of Hibiscus.

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COFFEE

Espresso, Macchiato	£4.50
Filter Coffee	£6
Cappuccino	£6
Caffè Latte	£6
Double Espresso, Macchiato	£6
Liqueur Coffee	£9

HOT CHOCOLATE

Corinthia Hot Chocolate	£7.50
<i>Served in a pot with Marshmallows, Whipped Cream and Chocolate Splinters</i>	

FRESH FRUIT JUICES

Orange, Pink Grapefruit, Apple, Cranberry, Tomato and Carrot	£7
Freshly prepared speciality Juices and Smoothies	£12

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SOFT DRINKS

	<i>330ml</i>	
Coke, Diet Coke		£5
	<i>200ml</i>	
Fever-Tree Tonics		£5
<i>Lemonade, Ginger Ale, Soda Water, Bitter Lemon, Tonic Water, Ginger Beer</i>		
Spirit Mixers		£2.50

MINERAL WATER

	<i>330ml</i>	<i>750ml</i>
Still or Sparkling	£3	£5.50

BEER

	<i>330ml</i>	
Meantime Lager		£7
Meantime Pale Ale		£7
Peroni		£7
Heineken		£7

Wines by the glass are served as 125ml or 175ml.

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BY THE GLASS OR BOTTLE

CHAMPAGNE	<i>Vintage</i>	<i>125ml</i>	<i>Bottle</i>
Laurent-Perrier Brut Champagne, France	NV	£16	£80
Laurent-Perrier Rosé Champagne, France	NV	£24	£120
Billecart Salmon, Blanc de Blanc Grand Cru, France	NV	£27	£135
Billecart Salmon, Brut Rosé, France	NV	£27.50	£138
WHITE WINE	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
Arnaud de Villeneuve, Chardonnay, Vin Pays d'Oc France, 2015	£9	£12.50	£45
Piedra Negra, Alta Colección, Pinot Gris Argentina, 2015	£9.50	£13	£49
Domaine Gerard Millet, Sancerre France, 2015	£12	£16.50	£61
Domaine William Fevre, Chablis France, 2014	£13	£18	£63
St. Clair, Pioneer Block 2 Swamp, Sauvignon Blanc, New Zealand, 2014	£14	£19.50	£69
Domaine Ferrand, Pouilly-Fuissé Prestige, France, 2014	£17.50	£24	£89

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ROSÉ WINE	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
St. Clair, Pinot Gris Rosé, New Zealand, 2014	£9	£12.50	£46
William Chase, Rosé, Provence, France, 2015	£13.50	£18.50	£69
RED WINE	<i>125ml</i>	<i>175ml</i>	<i>Bottle</i>
Domaine Les Fontanelles, Pinot Noir, France, 2014	£8	£11	£41
Andeluna, 1300, Malbec, Argentina, 2014	£11	£15	£55
Nabyegelegen, Scaramanga, Cabernet, Merlot, Malbec & Tempranillo, South Africa, 2015	£11.50	£16	£56
Domaine Sebastien Magnien, Hautes Cotes de Beaune, Vielles Vignes, France, 2013	£12	£16.50	£61
Renato Ratti, Villa Pattono, Barbera, Cabernet & Merlot, Italy, 2013	£16	£22	£79
Château La Gravière, Lalande-de-Pomerol, France, 2008	£23	£32	£118
SWEET WINE		<i>75ml</i>	<i>Half Bottle</i>
Quady, Essencia, Muscat, California, USA, 2014		£10	£43
Quady, Elysium, Black Muscat, California, USA, 2014		£10	£43
Miguel Torres, Moscatel Oro, Cataluna, Spain, NV		£10	£43

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COCKTAILS

THE WINTER WARMERS

After Eight Hot Chocolate	£16
<i>A comforting combination of Patron Anejo Tequila, Celaya Hot Chocolate and Peppermint Liqueur, topped with Chantilly Cream.</i>	
Mediterranean Toddy	£17.50
<i>A warming blend of Bacardi 8 Rum, Chamomile Liqueur, Honey and Lemon Juice, topped up with Hot Water.</i>	
Mon Cheri	£16
<i>Warm and sweet, a delicious mix of Strawberry Grappa, Grey Goose Vodka, Hot Chocolate, and Chantilly Cream.</i>	
Banoffee Pie	£16
<i>A cake in a cup! A scrumptious mix of Havana Oaked Rum, Banana Liqueur, Hot Chocolate, and Chantilly Cream.</i>	
Good Night Coffee	£16
<i>End the night on a buzz with Grey Goose Vodka, Kahlúa, Espresso Coffee and Double Cream.</i>	

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GARDEN LOUNGE CLASSICS

Romeo & Juliet £16
A cocktail with which to woo, blending Woodford Reserve Whisky, Kahlua, Double Cream and Espresso.

Apple Mimosa £17.50
Delight in the flavours of winter with Laurent-Perrier Brut Champagne, Severn Apple Cider and Ground Cinnamon.

The Black Rose £16
Not all roses are red... a Martini with a dark twist of Russian Standard Vodka, blended with Lychee Juice, Crème de Cassis, Chambord and Fresh Berries.

Garden Lounge Sour £16
Enjoy a Garden Lounge twist on a Classic Sour with Jack Daniel's Bourbon, Lemon Juice, Gomme Syrup and a Red Wine Float.

Caramel Apple Martini £17.50
A Martini with a hint of sweetness; a blend of Grey Goose Vodka, Severn Apple Cider, Drambuie and a touch of Caramel Sauce.

Cranberry Margarita £16
A fruity concoction of Patron Anejo Tequila, Chunky Cranberry Sauce, Lime Juice and Honey.

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A PERFECT CIGAR MATCH

Art of Bottany £16

As intricate as the art of a botanist, an intoxicating mix of Hendrick's Gin, 23 Amer Picon Bière, Pink Grapefruit Juice, Evangelista Ratafia and Sugar Syrup.

Land of Cuba £49

Inspired by the black sands and sunshine of Cuba, a heady blend of Johnnie Walker Blue Label Whisky, Bob's Bitter Chocolate, Sparkling Water, Lapsang Souchong Tea, Lemon Juice and Honey.

Whisky Del Rio £19

From Rio with Love – A heady blend of Haig Club Whisky, Lemon juice, Orange Bitters, Egg Whites and Honey.

Escogedores £25

As sophisticated as the Escogedores of Cuba's Cigar Factories, it's heavy on Zacapa 23yr old Rum, Noilly Prat, Punt e Mes, Angostura Bitters, Honey and Lime Juice.

MOCKTAILS

The Fresh Bubbles £9.50

A mix of Elderflower Cordial, Fever-Tree Lemonade, Lime, Mint and Cucumber.

Sunlight Ice Tea £9.50

Relax under the sun with a Blend of Black Tea, Peach Purée and Lemon.

Iced Coffee £9.50

Scented with Caramel, Cinnamon or Almond.

The Tropical Island £9.50

It's time for a refreshing blend of Lime Cordial, Mixed Berries and Fever-Tree Lemonade.

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GIN

Bombay Sapphire	£11
Botanist	£15
Hendrick's	£13
Oxley	£15
Star of Bombay	£14
Tanqueray	£10
Tanqueray 10	£13

VODKA

Ciroc	£14
Finlandia	£11
Grey Goose	£13
Grey Goose VX	£22
Ketel One	£11
Ketel One Citroen	£11
Russian Standard Original	£10
Russian Standard Platinum	£13
Sipsmith	£12
Zubrówka	£11

RUM

Appleton VX	£12
Bacardi Carta Blanca	£10
Bacardi Carta Ocho (8 yo)	£15
Bacardi Heritage 44.5%	£21
Bacardi Negra	£14
Bacardi Oro	£13
Diplomatico Reserva Exclusiva	£18
Havana Club 7 yo	£14
Mount Gay Black Barrel	£14
Ron Zacapa Centenario 23 yo	£25
Ron Zacapa Centenario XO	£35

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WHISKY

LOWLAND

Auchentoshan Three Wood	£15
Glenkinchie 12 yo	£15
Haig Club	£18

HIGHLAND

Dalwhinnie 15 yo	£14
Glenmorangie 10 yo	£14
Oban 14 yo	£16
The Macallan 18 yo	£45

SPEYSIDE

Aberfeldy 12 yo	£15
Balvenie Caribbean Cask 14 yo	£17
Balvenie DoubleWood 12 yo	£15
Glenlivet 18 yo	£16
Glenfiddich 21 yo	£26
Mortlach Old Rare	£25

ISLAY

Bruichladdich Classic Laddie	£20
Caol 25 yo	£55
Laphroaig 10 yo	£14
Lagavulin 16 yo	£21

ISLAND

Highland Park 12 yo	£13
Talisker 10 yo	£14
Talisker 25 yo	£70

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WHISKY

BLENDED

Chivas Regal 12 yo	£13
Chivas Regal 18 yo	£19
Dewars 12 yo	£13
Johnnie Walker Black Label	£12.50
Johnnie Walker Blue Label	£45

AMERICAN

Bulleit	£12
Bulleit Rye	£14
Jack Daniel's Old No.7	£10
Jack Daniel's Single Barrel	£18
Maker's Mark	£12
Rittenhouse	£11
Sazerac	£16
Woodford Reserve	£15
Woodford Reserve Double Oaked	£19

IRISH

Inish Turk Beg	£35
Jameson	£11

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COGNAC

Delamain Pale & Dry	£29
Edgard Leyrat Chais Ancestral	£50
Hennessy Paradis	£105
Hennessy XO	£35
Ragnaud Sabourin Alliance No. 20	£28
Rémy Martin VSOP	£12
Rémy Martin XO	£32
Rémy Martin Louis XIII (25ml)	£120
Rémy Martin Louis XIII	£230

ARMAGNAC

Clos Martin 1987	£28
Domaine Boingnières 1972	£80

GRAPPA

Barique Bepi Tosolini	£35
Merlot Bepi Tosolini	£12

CALVADOS

Domaine L Dupont Plus de 17 yo	£15
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APERITIFS & VERMOUTHS

Absinthe	£18
Antica Formula	£8
Aperol	£9
Campari	£9
Cocchi Americano	£8
Cocchi Vermouth di Torino	£8
Dubonnet	£8
Lillet Blanc	£8
Lillet Red	£8
Martini Bianco	£7.50
Martini Rosso	£7.50
Noilly Prat	£7.50
Pernod	£9
Pimm's No. 1	£9
Punt e Mes	£8

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LIQUEURS & DIGESTIVES

Advocaat Warninks	£10
Amaretto Disaronno	£11
Baileys	£10
Benedictine	£11
Chambord	£11
Chartreuse Green	£14
Cherry Heering	£10
Cointreau	£10
Drambuie	£11
Fernet Branca	£11
Frangelico	£10
Galliano	£10
Grand Marnier	£11
Kahlua	£11
Limoncello	£12
Manzana Verde	£10
Maraschino	£10
Ramazzotti	£11
Sambuca Opal Bianca	£10
Sambuca Opal Nera	£10

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