

In room dining menu

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Served between 11pm - 7am	

English breakfast

£55

Choice of Fruit Juices

Clarence Court Free-Range Eggs cooked to your liking

Served with Lake District farm black pudding, middle white

Lake District farm pork sausages & bacon, grilled field mushrooms & tomatoes

Croissants, Pastries, Muffins & Toast (V) Served with bespoke preserves & butter

Tea or Coffee

Continental breakfast

£47

Choice of Fruit Juices

Dorset Dairy Yoghurts (V)

Seasonal Fruit Salad

Croissants, Pastries, Muffins & Toast (V) Served with bespoke preserves & butter

Choice of Cereal (V)

Tea or Coffee

Healthy breakfast

£49

Fruit Protein or Organic Spirulina Shake

High Fibre Organic Cereal (V)

Dorset Dairy Yoghurt (V)

Seasonal Fruits, Berries or Compotes

Spinach & Egg White Omelette

Brown, Granary, White, Sourdough, Rye or Gluten Free Bread (V) Served with bespoke preserves & butter

Tea or Coffee

 $(V)\,Vegetarian\,(V^*)\,Available\;as\,Vegan\ \ (Ve)\,Vegan$

À La Carte breakfast

Cereals & bakery

Bircher Muesli (V*)	£15
$HomemadeGranola(V^*)$	£16
Gluten-free Quinoa Porridge (Ve) Water, flax seeds, linseed	£14
Organic Oat Porridge (V^*) Water or a full range of milk. served with fruit compotes, preserves or seeds	£15
Dorset or Classic Cereals	£8.5
Bakery Selection 3 pieces	£15
Freshly Baked Croissants, Pastries, Muffins (V*)	£5 each
Toast (V*) White Brown Mixed Granary Rye Sourdough Gluten Free	£7
Breakfast bowls	
Dieakiast bowis	
Plain, Fruit or Coconut Yoghurt (V)	£6
	£6 £9
Plain, Fruit or Coconut Yoghurt (V)	
Plain, Fruit or Coconut Yoghurt (V) Cottage Cheese or Cream Cheese (V)	£9
Plain, Fruit or Coconut Yoghurt (V) Cottage Cheese or Cream Cheese (V) Bowl of Seasonal Berries (Ve)	£9 £22
Plain, Fruit or Coconut Yoghurt (V) Cottage Cheese or Cream Cheese (V) Bowl of Seasonal Berries (Ve)	£9 £22
Plain, Fruit or Coconut Yoghurt (V) Cottage Cheese or Cream Cheese (V) Bowl of Seasonal Berries (Ve) Sliced Fruit Plate (Ve)	£9 £22

 ${\rm (V)\,Vegetarian\,(V^*)\,Available\,as\,Vegan\ \ (Ve)\,Vegan}$

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À La Carte breakfast

Cooked dishes

Full English Breakfast	£33
Two eggs cooked your way, black pudding, pork sausage, bacon,	
grilled tomato & portobello mushroom	
Vegetarian Breakfast	£30
Two eggs cooked your way, Hass avocado, vegetarian sausage, hash brown,	
grilled tomato & portobello mushroom	
•	
Vegan Breakfast	£30
Tofu scramble, vegan sausage, hash brown, Hass avocado, grilled tomato	
E portobello mushroom	
Two Organic Eggs cooked to your liking (V)	£16
Plain, or with additions:	£8 each
Pork, beef, chicken or vegan sausage maple cured pork turkey or vegan bacon	
baked ham avocado black pudding mushrooms baked beans hash browns grilled tomatoes	3
Omelette or Egg White Omelette	£24
Plain or with additions:	
onion mushroom peppers tomato spinach cheese Wiltshire ham herbs	
Secret Smokehouse Salmon, Scrambled Eggs, Toasted Brioche	£26
Eggs Florentine	£22
Two poached eggs, spinach, english muffin, hollandaise (V)	
Eggs Benedict	£26
Two poached eggs, Wiltshire ham, english muffin, hollandaise	
Eggs Royale	£28
Two poached eggs, secret smokehouse salmon, English muffin, hollandaise	
Lobster Arnold Bennett Baked Omelette, Herbs, Chilli	£34
Crushed Hass Avocado on Toasted Sourdough Bread (Ve)	£18

 $(V)\,Vegetarian\,(V^*)\,Available\ as\ Vegan\quad (Ve)\,Vegan$

Poached Eggs, Crushed Avocado, Feta, Espelette, Dukkha (V) Toasted sourdough	£26
Tofu Scramble, Avocado, Sourdough (Ve)	£15
Grilled Kippers, Lemon, Parsley Butter	£21
Atlantic Lightly Smoked Poached Haddock & Poached Eggs	£20
Maple Cured Bacon Sandwich (Available with vegan bacon)	£17
Asian Breakfast Dumplings, congee, stir fried noodles	£31
Sides	
Sausages Pork Beef Chicken Vegetarian	£8
Wiltshire Baked Ham	£8
Lake District Black Pudding	£8
Hass Avocado (Ve)	£8
Secret Smokehouse Salmon	£14
Bacon Maple Cured Pork Turkey Vegan	£8
Hash Browns (Ve)	£8
Portobello Mushrooms (Ve)	£8
Baked Beans (Ve)	£8

£8

Grilled Tomatoes (Ve)

Sweet

American Pancakes, Berries, Maple Syrup (V)	£24
Crêpes or Waffles, Berries, Maple Syrup (V^*)	£24
Classic Cinnamon French Toast, Maple Syrup, Caramelised Banana (V)	£24
Fresh fruit juices	
Orange, Pink Grapefruit, Apple, Cranberry, Carrot, Green, Tomato	£8
Freshly Prepared Specialty Juices & Smoothies	£12
Coffee	
Musetti rainforest alliance certified arabica beans - full bodied coffee with great intensity.	
Espresso	£6
Macchiato	£6
Filter Coffee	£8
Americano	£8
Cappuccino	£8
Caffé Latte	£8
Double Espresso	£7
Double Espresso Macchiato	£8
Mocha	£8
Valrhona Hot Chocolate Served in a pot with marshmallows & whipped cream	£9

Tea at Corinthia London

High grade leaves from small-scale tea gardens and cooperatives around the world. environmentally conscious, ethically sourced and always delicious.

Corinthia Signature Breakfast Blend

£8

A delicious combination of black teas grown at a high altitude in the Indian regions of Assam, Ceylon, Darjeeling and Keemun, China. This is a full-bodied tea with aromatic and spicy undertones, ideally drunk with milk.

Darjeeling Goomtee

£8

Ranked amongst the top gardens in the Darjeeling district, Goomtee produces luscious green leaves with hues ranging from oaky-brown to light green. This tea offers a deliciously smooth and refreshing cup with distinct muscatel characteristics.

Earl Grey

£8

This beautifully scented tea with its floral and citrusy flavour remains the embodiment of the finest English tea. It is made from a combination of Chinese Black Tea and oil of bergamot.

Jasmine Pearls

£10

Made up of hand-rolled pearls of jasmine flowers and tea leaves. As the pearls unfold, a wonderful jasmine scent is released.

Dragonwell

£8

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

Chamomile Flowers

£8

Chamomile Flowers are an all-time favourite when it comes to calming the nerves and traditionally said to have healing properties. These lovely flowers produce a golden cup with a creamy, sweet infusion.

Peppermint

£8

This premium whole-leaf peppermint has mildly sweet undertones and its crisp freshness can be enjoyed all day long. It is also a fantastic digestive and circulatory stimulant.

Berry & Hibiscus

£8

An exciting pure fruit tea consisting of a wide selection of 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 tart hints of hibiscus.

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Caviar

King's Oscietra Caviar

prestigious and sought-after.

Served with warm blinis, shallot, egg, chives, sour cream, lemon.

Farmed in Belgium, the size of the eggs in Kings Oscietra is comparable to that of the wild Oscietra. The colour varies	$50g/\pounds220$
from olive green to golden yellow.	
N25 Kaluga Caviar	30g/£250
An exquisite species, second largest of the sturgeon family reaching	50g/£430
up to 1000kg. It is also known as the "river beluga" as it is the only other	
sturgeon from the Huso family, the other being the Huso huso (Beluga).	
Extraordinary variety of sturgeon that also produces the most amazing	
and large grains of caviar. Due to the old age of the fish and over	
a decade of waiting needed to produce caviar, the roe is one of the most	

30g/£130

King's Beluga Caviar	30g/£360
Considered to be the King of Caviar due to its rarity	50g/£600
Beluga has the largest eggs of a steely grey colour,	
a walnut and cream flavour and texture.	

Oysters

Rock Oysters
Half Dozen /£30
Mignonette Sauce, Lemon
Dozen / £56

Salads

Superfood Salad (Ve)	£26
Shredded kale, spinach, broccoli, pomegranate, ancient freekeh grain,	
goji berries, pumpkin seeds, mint & white balsamic dressing	
Salad Nicoise	£28
French beans, ortiz tuna, cherry tomatoes, black olives,	£ZO
new potatoes & red onion	
'House' Tossed Salad	£29
Cucumber, torched pepper, red onion, avocado, grilled courgette,	
suffolk chicken & organic red peruvian quinoa.	
Heritage Tomato Salad (V)	£20
Broad beans, pickled red onion, mint & vegan feta	
Classic Caesar Salad	£28
Classic Caesal Saldu	£20
add to wow called	
add to your salad	
Grilled Suffolk Chicken	+£11
Grilled Loch Duart Salmon	+£14
Grilled King Prawns	+£12
Grilled Halloumi Cheese (V)	+£9

Sandwiches

Classic Club Sandwich	£29
Suffolk chicken breast, dry cured Lake District farm bacon (available with turkey	
bacon or vegan bacon), tomato, gem lettuce, egg, avocado	
Served with fries or salad and a choice of: white, brown, granary, sourdough bread	
Double Smash Beef Burger	£34
Tomato, cheddar cheese, lettuce, fried onion, mustard mayonnaise	
with French fries or sweet potato fries	
add to your burger: Lake District farm crispy bacon	+£2
Chicken Burger	£30
Brioche bun, lettuce, tomato, pickled cucumber, sriracha mayonnaise	
with French fries or sweet potato fries	
add to your burger: Lake District farm crispy bacon	+£2
Open Sandwiches (V)	£24
Grilled courgetti, crushed squash, chestnuts, mozzarella, pumpkin seeds, radish (vegan cheese option)	
Grilled Flat Iron Steak Sandwich	£39
Grilled sourdough bread, black garlic & carmelised onion mayonnaise, red cabbage & carrot slaw, sesame & soy dressing	
with French fries or salad	
Secret Smokehouse Salmon Seeded Bagel	£23
Goats cheese & watercress	

Starters

Heritage Beetroot & Buffalo Mozzarella (V) Aged balsamic	£14
Roast Romano Pepper Soup, Sour Cream, Espelette (V)	£14
Green Vegetable Broth, Herb & Pine Nuts Pesto (V)	£14
Salad of Crispy & Smoked Duck Watermelon, spring onions, cashew & honey dressing	£26
Aged Lake District Farm Beef Tartare Cured egg yolk, matchstick potatoes	£30
Yellowfin Tuna Tartare Shaved radish, nori, truffle ponzu dressing	£24
Secret Smokehouse Salmon Horseradish cream, pickled cucumber, rye bread	£20
Corinthia Seafood Cocktail Dorset crab, king prawns, gem lettuce, avocado, Mary Rose sauce	£34
Crispy Salt & Pepper Atlantic Squid with Lime Mayonnaise	£17
Crudities Selection (V) Green tahini, harissa yogurt	£27

Main courses

Linguine Bolognese	£32
British veal, tomato, oregano	
Plant-Based Orzo & Mediterranean Vegetable Bake (Ve)	£25
Tranche of Scottish Halibut	£38
Green sauce vierge	
Dover Sole 'Meunière' (600g) Grilled with brown butter, lemon, capers, parsley	£60
Devon Crab Linguine White wine, fresh tomato, spring onions, chili	£29
Baked Peppercorn & Lemon Loch Duart Salmon Broad bean & mint ragout	£28
Fish & Chips Scottish haddock fillet, thick cut chips, tartare sauce, lemon	£28
Vegetable Thai Green Curry (V)	£30
Cauliflower, sweet potato, edamame, cashew nuts, jasmine rice add chicken	+£]()
Grilled Lake District Rib Eye Steak	£56
Grilled king oyster mushroom, horseradish cream, with peppercorn or bearnaise sauce	
Escalope of Suffolk Chicken Holstein Fried Hens egg, anchovy butter, capers, lemon	£29
Butter Chicken Pilau rice, toasted almond, coriander	£35

 $(V) \, Vegetarian \, (V^*) \, Available \, as \, Vegan \quad (Ve) \, Vegan$

Roasted Lamb Cutlets Asparagus, black garlic, mint sauce	£41
Japanese Poke Bowl Seasoned sushi rice, avocado, edamame, wakame, crisp onions, wasabi pearls with Pacific line caught raw tuna or Torched loch Duart salmon	£41 £37
Indonesian Nasi Goreng with Prawns	£40
Stir fried noodles with Vegetables with Chicken with Prawns	£30 £35 £40
Sides	
Spinach buttered or steamed	£9
French beans buttered or steamed	£9
Tomato & onion salad	£9
Rocket salad, cherry tomato, balsamic	£9
Mixed leaf salad, French dressing	£9
French fries	£9
New potatoes buttered with chives	£9
Mashed potatoes	£9

+£10

add truffle

Pizza

8INCH OR 12INCH SOURDOUGH BASE

Tomato, Burrata, Basil, Olive Oil (V)	£14 / £18
Tomato, Pancetta, Spiced Pork, Mozzarella, Feta, Oregano	£16 / £20
Crème Fraîche, Wild Mushrooms, Mozzarella, Rocket Pesto (V)	£18 / £22
add to your pizza	+£3.50 each
mushrooms ham pepperoni peppers olives anchovies grilled chicken mozzarella cherry tomatoes rocket 'nduja gorgonzola truffle	+ £6

Middle Eastern specialties



Soups

Yellow Lentil Soup (V)	£14
Lebanese Chicken Soup	£15
Cold mezze	
Hummus with Pitta Bread, Chickpeas & Tahini Paste (V)	£17
Fattoush, Classic Lebanese Salad (V)	£16
Moutabel, Pitta Bread, Aubergine, Tahini Paste (V)	£16
Tabouleh, Parsley & Cracked Wheat Salad (V)	£16
Warak Enab, Stuffed Vine Leaves (V)	£16
Labneh, Strained Yoghurt (V)	£11
Pitta Bread, Arabic Flatbread (V)	£7

Hot mezze

Lamb Kibbeh	£17
Vegetable Kibbeh (V)	£16
Falafel (V)	£16
Spinach Fatayer (V)	£16
Arabic Rice	£12
Shakshouka, Arabic Scrambled Eggs (V)	£18
From the grill	
Shawarma Chicken Wrap Tahini sauce, pickles & French fries	£27
Lamb Kabsa Rice	£26
Arabic Mixed Grill Lamb skewers, lamb kofta, shish taouk, half baby chicken, lamb cutlets, parsley and red onion salad, grilled vegetables	£95
Grilled Baby Chicken, Arabic Rice	£31
Grilled Lebanese Lamb Cutlets Labneh, grilled cucumber	£40
Grilled Halloumi (V)	£17
Sweet	
Middle Eastern Sweets, Baklava (V)	£17
Stuffed Medjoul Dates	£18

Movie snacks

Grapes, celery & crackers

Corn Chips with Melted Cheddar Cheese Guacamole, sour cream, jalapenos & tomato salsa (V)	£22
Buttermilk Fried Chicken Spring onions, chili yogurt	£19
Vegetable Fritto Misto (V) Mint yogurt	£11
Crudities Selection (V) Green tahini, harissa yogurt	£22
Pizza, please - see page 15	
Your mini bar also stocks a selection of movie sweets & treats.	
Desserts	
Basque Cheesecake (V)	£9
Seasonal compote	
Dark Chocolate "Crème Brulé"	£18
Sticky Toffee Pudding	£18
Bourbon Vanilla & Salted Caramel Millefeuille	£18
Sliced Fruit Plate	£21
Ice Cream & Sorbets	2 scoops £8
chocolate pistachio salted caramel Amarena cherry	3 scoops £12
lemon passion fruit strawberry raspberry mango	
Selection Of Artisanal Cheeses	£22

(V) Vegetarian (V*) Available as Vegan (Vg) Vegan

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A delivery charge of £5 will be added to your order.

Children's menu

Starters

Roast Vine Tomato Soup (V)	£11
Crispy Atlantic Calamari with Mayonnaise & Lemon	£13
Grilled Garlic bread with Hummus (V)	£10
Crudites & Dips (V)	£12
Mains	
Battered Scottish Haddock Fish & Chips with Tartare Sauce	£16
Pizza Please see page 15	
Grilled Burger & Chips Plain or with cheese	£16
Cornish Sole or Norfolk Chicken Goujons & Fries	£13.5
Penne Pasta (V) Tomato sauce, Bolognese sauce or plain with butter	£13.5
Sausage & Mash	£16
Mild Butter Suffolk Chicken Steamed rice	£18
Sides	£8 each
$Seasonal\ Vegetables\ (V)\ \ Mashed\ Potatoes\ (V\ \ French\ Fries\ (V)\ \ New\ Potatoes\ (V)$	
Desserts	
Selection of Fresh Fruit & Berries	£8
Homemade Ice Cream, vanilla strawberry chocolate	£8
Milkshake, vanilla strawberry chocolate	£8

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Wine List

Champagne	150ml	Bottle
Laurent-Perrier Brut 'Héritage' NV	£27.5	£119
Ruinart 'Blanc de Blancs' NV		£225
Laurent Perrier 'Grand Siècle' MV		£255
Henriot 'Cuvee Hemera' 2006		£219
Krug 'Grande Cuvée' MV		£385
Dom Pérignon 2013		£395
Cristal, Louis Roederer, 2014		£485
Rosé champagne	150ml	Bottle
Rosé champagne Laurent-Perrier Rosé NV	150ml £35	Bottle £155
Laurent-Perrier Rosé NV		£155
Laurent-Perrier Rosé NV Louis Roederer Rosé 2016		£155 £180
Laurent-Perrier Rosé NV Louis Roederer Rosé 2016 Billecart-Salmon Rosé NV		£155 £180 £160
Laurent-Perrier Rosé NV Louis Roederer Rosé 2016 Billecart-Salmon Rosé NV Ruinart Rosé NV		£155 £180 £160 £230

White wine	125ml	175ml	Bottle
Sauvignon Blanc 'Meltwater' 2023 Corofin, Marlborough, New Zealand	£14	£18	£75
Petit Chablis, Domaine William Fèvre 2022 Burgundy, France	£15	£19	£79
Chardonnay 'Acero' 2020 Marimar Estate, California, USA	£20.5	£27	£105
Chenin Blanc 'FMC', Ken Forrester 2021 Stellenbosch, South Africa	£24.5	£33	£139
Pouilly-Fumé 'Baron De L' 2020 De Ladoucette, Loire Valley, France			£175
Meursault ler Cru `Les Porusots 2020 Domaine de Montille, Burgundy, France			£260
Rosé wine	125ml	175ml	Bottle
'Whispering Angel', Château d'Esclans 2023 Provence, France	£17.5	£23.5	£90

Red wine	125ml	175ml	Bottle
Merlot 'Sandstone' 2022 Wente Vineyards, Livermore Valley, USA	£12.5	£15	£60
Malbec 'Valles', Zuccardi 2023 Mendoza, Argentina	£13.5	£18	£69
Pinot Noir Bourgogne Rouge 2021 Domaine Chavy Chouet, Burgundy, France	£19.5	£27	£110
Shiraz 'Entity', John Duval 2021 Barossa, Australia	£22.5	£30	£115
Châteauneuf-du-Pape 2013 Charles Van Canneyt, Rhone Valley, France			£150
`Le Jardin de Petit-Village` 2018 Chateau Petit Village, Pomerol, Bordeaux, France			£175
Nuits-Saint-Georges 'Champs Perdrix' 2018 Domaine Alain Michelot, Burgundy, France			£210
Dessert wine		75ml	375ml
Muscat 'Essencia', Quady 2021 California, USA		£11	£50
Tokaji '5 Puttonyos', Disznoko 2013 Tokaj-Hegyalja, Hungary		£17	£105

Spirits selection

Vodka	50m
Grey Goose	£16
Belvedere	£16
Gin	
Bombay Sapphire Gin	£13
Hendrix Gin	£15
Tanqueray 10 Gin	£15
Bourbon & Whisky	
Jack Daniels	£12
Johnnie Walker Black Label	£14
Johnnie Walker Blue Label	£50
Single Malt Whisky	
Glenlivet 18 Year	£13
Glenmorangie 18 Year	£36
Rum	
Havana Club	£13
Bacardi 8 Year	£16
Tequila	
Patron Silver	£16
Patron Café	£17
Don Julio 1942	£45

Beer

Noam Lager 340ml Peroni Gluten Free 330ml Moretti 330ml	5.2% 5.1% 4.6%		£11 £11 £8
Peroni Blue 330ml	0.0%		£8
Soft drinks			330ml
			SSOM
Coke, Diet Coke, Coke Zero, Fanta			£7
Tonics			200ml
Lemonade, Ginger Ale, Soda Water, Tonic Water, Ginger Beer, Slimline Tonic			£6
San Pellegrino Limonata, Aranciata, Chinotto			200ml £7
		330ml	750ml
Belu Still or Sparkling Mineral Water Scotland		£4.5	£7
		500ml	750ml
Evian or San Pellegrino		£6.5	£9.5
Acqua Panna		£6.5	£9.5



In room dining night menu

AVAILABLE FROM 11PM - 7

Caviar

Served with warm blinis, shallot, egg, chives, sour cream, lemon

King's Oscietra Caviar	30g/£130
Farmed in Belgium, the size of the eggs in Kings Oscietra	50g/£220
is comparable to that of the wild Oscietra. The colour varies	
from olive green to golden yellow.	
N25 Kaluga Caviar	30g/£250
An exquisite species, second largest of the sturgeon family reaching	50g/£430
up to 1000kg. It is also known as the "river beluga" as it is the only other	
sturgeon from the Huso family, the other being the Huso huso (Beluga).	
Extraordinary variety of sturgeon that also produces the most amazing	
and large grains of caviar. Due to the old age of the fish and over	
a decade of waiting needed to produce caviar, the roe is one of the most	
prestigious and sought-after.	
King's Beluga Caviar	30g/£360
Considered to be the King of Caviar due to its rarity	$50g/\pounds600$
Beluga has the largest eggs of a steely grey colour,	
a walnut and cream flavour and texture.	

Salads

Heritage Tomato Salad (V)	£20
Broad beans, pickled red onion, mint & vegan feta	
	020
'House' Tossed Salad	£29
Cucumber, torched pepper, red onion, avocado, grilled courgette,	
Suffolk roast chicken & organic red Peruvian quinoa.	
Classic Caesar Salad	£28
add to your salad	
Grilled Suffolk Chicken	+£]]
Grilled Loch Duart Salmon	+£14
Grilled King Prawns	+£12
Grilled Halloumi Cheese (V)	+£9
Sandwiches	
Classic Club Sandwich	£29
Suffolk chicken breast, dry cured Lake District farm bacon (available with turkey	22)
bacon or vegan bacon), tomato, gem lettuce, egg, avocado	
Served with fries or salad and a choice of: white, brown, granary, sourdough bread	
Double Smash Beef Burger	£34
Tomato, cheddar cheese, lettuce, fried onion, mustard mayonnaise	
with French fries or sweet potato fries	
add to your burger: Lake District farm crispy bacon	+£2
Open Sandwiches (V)	£24
Grilled courgetti, crushed squash, chestnuts, mozzarella, pumpkin seeds,	
radish (vegan cheese option)	
Grilled Flat Iron Steak Sandwich	£39
Grilled sourdough bread, black garlic & carmelised onion mayonnaise,	
red cabbage & carrot slaw, sesame & soy dressing	
With French fries or salad Starters	
Claritoro	

Roast Romano Pepper Soup, Sour Cream, Espelette (V)	£14
Touse Formatio Pepper Coup, Cour Cream, Esperate (1)	~1.
Green Vegetable Broth, Herb & Pine Nuts Pesto (V)	£14
Crispy Salt & Pepper Atlantic Squid with Lime Mayonnaise	£17
Secret Smokehouse Smoked Salmon Horseradish cream, pickled cucumber, rye bread	£20
Main courses	
Grilled Lake District Rib Eye Steak	£56
Grilled king oyster mushroom, horseradish cream, peppercorn or bearnaise sauce	
Linguine Bolognese	£32
British veal, tomato, oregano	
Tranche of Scottish Halibut	£38
Green sauce vierge	
Japanese Poke Bowl	
Seasoned sushi rice, avocado, edamame, wakame, crisp onions, wasabi pearls	
with Pacific line caught raw tuna	£41
with torched Loch Duart salmon	£37
Plant-Based Orzo & Mediterranean Vegetable Bake (Ve)	£25
Vegetable Thai Green Curry (V)	£30
Cauliflower, sweet potato, edamame, cashew nuts, jasmine rice	

+£10

add chicken

Sides

Spinach buttered or steamed	£9
French beans buttered or steamed	£9
Tomato & onion salad	£9
Rocket salad, cherry tomato, balsamic	£9
French fries	£9
New potatoes buttered with chives	£9
Mashed potatoes add truffle	£9 +£10

Pizza

8INCH OR 12INCH SOURDOUGH BASE

Tomato, Burrata, Basil, Olive Oil (V)	£14 / £18
Tomato, Pancetta, Spiced Pork, Mozzarella, Feta, Oregano	£16 / £20
Crème Fraîche, Wild Mushrooms, Mozzarella, Rocket Pesto (V)	£18 / £22
add to your pizza mushrooms ham pepperoni peppers olives anchovies grilled chicken	+ £3.50 each
mozzarella cherry tomatoes rocket 'nduja gorgonzola truffle	+£6

Middle Eastern specialties



Soups

Yellow Lentil Soup	£14
Lebanese Chicken Soup	£15
Cold mezze	
Hummus with Pitta Bread, Chickpeas & Tahini Paste (V)	£17
Fattoush, Classic Lebanese Salad (V)	£16
Moutabel, Pitta Bread, Aubergine, Tahini Paste (V)	£16
Tabouleh, Parsley & Cracked Wheat Salad (V)	£16
Warak Enab, Stuffed Vine Leaves (V)	£16
Labneh, Strained Yoghurt (V)	£11
Pitta Bread, Arabic Flatbread (V)	£7

Hot mezze

Lamb Kibbeh	£17
Vegetable Kibbeh (V)	£16
Falafel (V)	£16
Spinach Fatayer (V) Arabic Rice	£16 £12
Shakshouka, Arabic scrambled eggs (V)	£18
From the grill	
Shawarma Chicken Wrap Tahini sauce, pickles & French fries	£27
Lamb Kabsa Rice	£26
Arabic Mixed Grill Lamb skewers, lamb kofta, shish taouk, half baby chicken, Lamb cutlets, parsley and red onion salad, grilled vegetables	£95
Grilled Baby Chicken, Arabic Rice	£31
Grilled Lebanese Lamb Cutlets Labneh, grilled cucumber	£40
Grilled Halloumi (V)	£17
Sweet	
Middle Eastern Sweets, Baklava (V)	£17
Stuffed Medjoul Dates	£18

Movie snacks

Corn Chips with Melted Cheddar Cheese (V) Guacamole, sour cream, jalapenos & tomato salsa	£22
Buttermilk Fried Chicken Spring onions, chili yogurt	£19
Vegetable Fritto Misto (V) Mint yogurt	£11
Crudities Selection (V) Green tahini, harissa yogurt	£22
Pizza please see page 15 Your Mini Bar also stocks a selection of movie sweets & treats	
Desserts	
Basque Cheesecake, Seasonal Compote (V)	£9
Dark Chocolate "Crème Brulé"	£18
Sticky Toffee Pudding	£18
Sliced Fruit Plate	£21
Ice Cream & Sorbets chocolate pistachio salted caramel Amarena cherry lemon passion fruit strawberry raspberry mango	2 scoops £8 3 scoops £12
Selection of Artisanal Cheeses	£22

(V) Vegetarian (V*) Available as Vegan (Vg) Vegan

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of VAT. A 15% discretionary service charge will be added to your final bill.

A delivery charge of £5 will be added to your order.

Children's menu

Starters

Roast Vine Tomato Soup (V)	£11
Crispy Atlantic Calamari with Mayonnaise & Lemon	£13
Grilled Garlic bread with Hummus (V)	£10
Crudites & Dips (V)	£12
Mains	
Battered Scottish Haddock Fish & Chips with Tartare Sauce	£16
Pizza Please see page 15	
Grilled Burger & Chips Plain or with cheese	£16
Cornish Sole or Norfolk Chicken Goujons & Fries	£13.5
Penne Pasta (V) Tomato sauce, Bolognese sauce or plain with butter	£13.5
Sausage & Mash	£16
Mild Butter Suffolk Chicken Steamed rice	£18
Sides	£8 each
Seasonal Vegetables (V) Mashed Potatoes (V French Fries (V) New Potatoes (V)	
Desserts	
Selection of Fresh Fruit & Berries	£8
Homemade Ice Cream, vanilla strawberry chocolate	£8
Milkshake, vanilla strawberry chocolate	£8

(V) Vegetarian (V*) Available as Vegan (Vg) Vegan

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