

THE GARDEN

CORINTHIA LONDON



SMALL PLATES

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| Anchovies
<i>Olive Oil, Orange, Mint</i>
£11 | Vegetable Fritto Misto
£11 |
| Grilled Squid
<i>Tomato, Fennel, Pickled Shallot</i>
£14 | Artisan Charcuterie
<i>Cornichon, Caper, Roast Tomato</i>
£15 |

MAINS

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| Lobster Linguini
<i>Lemon, Cherry Tomato, Basil</i>
£32 |
| Lamb Cutlets
<i>Courgette, Pomegranate, Rosemary</i>
£29 |
| Baked Gnocchi
<i>Cime di Rapa, Hazelnut, Parmesan</i>
£18 |
| Wild Seabass Fillet
<i>Fennel, Tomato, Sparkling Wine</i>
£28 |
| T-Bone Steak
<i>Roasted Tomatoes, Rocket, Basil, Olive</i>
£38 |
| Rosemary and Lemon-rubbed Spatchcock Poussin
<i>Tomato, Olive, Capers</i>
£28 |

STARTERS

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| Red Prawn Crudo
<i>Lemon, Rosemary, Sea Salt</i>
£25 | Yellow Tail Tartare
<i>Apple, Lemon, Coriander</i>
£18 |
| Heirloom Tomato
<i>Burrata, Olive, Caper</i>
£14 | Baked Romano Peppers
<i>Freekeh, Ricotta</i>
£14 |

SIDES

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| Aubergine and Courgette Caponata
£7 |
| Mesclun Salad
<i>Goats' Curd, Toasted Seeds</i>
£7 |
| Broccoli
<i>Lemon, Pine Nuts</i>
£7 |
| Roasted Crushed New Potatoes
<i>Pink Garlic, Rosemary</i>
£7 |

PIZZETTE

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| Truffle, White Sauce, Anchovy, Artichoke, Mozzarella
£20 |
| Nduja, Tomato, Olive, Spiced Salami, Mozzarella
£18 |
| Lobster, Tomato, Fresh Crab, Caviar
£24 |
| Morel, Tomato, Broccoli, Mozzarella, Wild Garlic Pesto
£18 |

DESSERTS

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| Ricotta Cake
<i>Piedmont Hazelnut Sponge, Pear</i>
£12 | Crêpe
<i>Orange Blossom, Mascarpone, Mara des Bois Compote</i>
£18 to share | Vanilla Panna Cotta
<i>Milk Chocolate, Coffee</i>
£12 | Philibon Melon
<i>Sweet Wine, Timut Pepper</i>
£12 |
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OPEN DAILY FROM 12 NOON - MIDNIGHT

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.
Alcoholic drinks include 20% VAT, food and non-alcoholic drinks 5% VAT. A 12.5% discretionary service charge will be added to your final bill.

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SPARKLING WINE

	Glass	Bottle
Gusbourne Blanc de Blancs 2014 <i>Kent, England</i>	£17	£85

CHAMPAGNE

	Glass	Bottle
Laurent-Perrier La Cuvée Brut	£16	£80
Laurent-Perrier Rosé, NV	£24	£120
Billecart-Salmon, Brut, NV	£20	£94
Billecart-Salmon, Brut Rosé, NV	£27.5	£138
Ruinart Blanc de Blancs, NV	£28	£135
Ruinart Rosé, NV	£30	£145
Krug Grande Cuvée, NV	£50	£295

ROSÉ WINE

	Glass	Bottle
Château de Selle by Ott Domaines d'Ott 2019 <i>Provence, France</i>	£12	£55
Château "M de Minuty" 2019 <i>Côtes de Provence, France</i>	£13	£60
Château Miraval 2019 <i>Provence, France</i>	£14	£65
Château d'Esclans, Whispering Angel 2019 <i>Provence, France</i>	£15	£70
Château Clos Mireille Domaine d'Ott 2019 <i>Provence, France</i>	£17	£95
Château de Fontainebleau "Arcades" 2018 <i>Provence, France (Magnum)</i>	£13	£130

COCKTAILS

Glass House <i>Sado Gin, Noilly Prat Dry, Lemon Thyme, Tonic Water</i>	£18
Into The Wild <i>Beluga Noble, Rose and Elderflower Cordial, Lime, Aloe Vera</i>	£19
Ladies and Gentian <i>Patrón Silver, Aperol, Watermelon, Lime, Soda Water</i>	£19
Sterling Cup <i>Woodford Reserve, Amaro Nonino, Angostura Bitters, Lemon, Ginger Ale</i>	£19
Banana Highball <i>Dalmore 12, Oloroso, Laphroaig 10, Banana Liqueur, Xocolatl Bitters, Lemon, Soda Water</i>	£19
Aperol or Campari Spritz <i>Soda Water, Laurent Perrier</i>	£19
Cuban Rose <i>Bacardi Carta Blanca, Mint, Raspberry Lime, Laurent-Perrier Rosé</i>	£20
TO TAKE HOME	
Be My Zest Cocktail	£16
Bassoon Negroni	£16
Bassoon Old Fashioned	£16
Bassoon Martini	£16
Bandiera Olive Oil	£20

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WINES BY THE GLASS ARE SERVED AS 125ML MEASURES

All prices are inclusive of 5% VAT. A 12.5% discretionary service charge will be added to your final bill.