

THE GARDEN

CORINTHIA LONDON



SMALL PLATES

Vegetable Fritto Misto <i>Tuna Mayonnaise</i> £14	Grilled & Marinated Squid <i>Fresh Chilli, Apple</i> £18
Fennel & Orange Salad <i>Cracked Hazelnuts, Lemon Mayonnaise</i> £16	Vesuvius Tomato Panzanella Salad <i>Focaccia, Basil</i> £14

MAINS

Lobster Linguini <i>Cherry Tomato, Courgette, Courgette Flower, Lemon</i> £34
Strozzapreti <i>Summer Vegetables, Spinach, Pine Nut, Parmesan</i> £20
Roasted Seabass <i>Tomato, Violette Artichoke and Borlotti Bean Stew</i> £38
Oven Roasted Veal Chop <i>Salsa Verde</i> £45
Spatchcock Poussin <i>Slow Cooked Peas, Gem Lettuce</i> £32

STARTERS

Prosciutto, Charentais Melon <i>Timut Pepper</i> £18	Tuna Tartare <i>Tomato, Watermelon, Capers</i> £22
Burrata <i>Baked Figs</i> £18	Shaved Italian Courgette Salad <i>Feta, Toasted Feekeh</i> £16

SIDES

Caponata £7
Mesclun Salad <i>Lemon Dressing</i> £7
Oven Roasted and Crushed New Potatoes <i>Lemon, Confit Garlic</i> £7

PIZZETTE

Speck, Blue Cheese, Truffle Honey £10
Tomato, Mozzarella di Buffalo, Basil, Rocket £10
Fresh Tomato, Artichoke, Smoked Ortiz Tuna £10
White Sauce, Mushroom, Wild Asparagus, Black Truffle £12

DESSERTS

Ricotta & Hazelnut Cake £12	Crêpe <i>Apricot Compote, Marsala</i> £20 to share	Annabelle's Strawberries <i>Mascarpone, Lemon, Basil</i> £12	Toasted Meringue <i>Amalfi Lemon</i> £12
---	---	---	---

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.
Food and non-alcoholic drinks include 5% VAT. Alcoholic drinks include 20% VAT. A 15% discretionary service charge will be added to your final bill.

THE GARDEN

CORINTHIA LONDON



SPARKLING WINE

	Glass	Bottle
Gusbourne Blanc de Blancs 2016 <i>Kent, England</i>	£17	£79

CHAMPAGNE

	Glass	Bottle
Laurent-Perrier La Cuvée Brut	£16	£80
Laurent-Perrier Rosé, NV	£24	£120
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 2020 <i>Provence, France</i>	£12	£55
Château "M de Minuty" 2019 <i>Côtes de Provence, France</i>	£13	£60
Château Miraval 2020 <i>Provence, France</i>	£14	£65
Château de Fontainebleau "Arcades" 2019 <i>Provence, France</i>	£13	£65
Château d'Esclans, Whispering Angel 2020 <i>Provence, France</i>	£15	£70
Château d'Esclans, Rock Angel 2019 <i>Provence, France</i>	£16	£90
Château Clos Mireille Domaine d'Ott 2019 <i>Provence, France</i>	£17	£95

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
Be My Zest Cocktail	£16
Bassoon Negroni	£16
Bassoon Old Fashioned	£16
Bassoon Martini	£16
Bandiera Olive Oil	£20

TO TAKE HOME

OPEN DAILY FROM 12 NOON - MIDNIGHT

WINES BY THE GLASS ARE SERVED AS 125ML MEASURES

Alcoholic drinks include 20% VAT. A 15% discretionary service charge will be added to your final bill.