

CHINOISERIE SPECIALS

Soupir D'Orient Green Tea

A tea with the gentle scents of the orient, which in keeping with the tradition of Tuareg tea-making blends green tea and mint leaves with a hint of rose essential oil. The delicate floral notes of rose gives this tea a rare subtlety and sweetness

£6.50

Food Allergies & Intolerances:

Please speak to a member of our team if you have a food allergy or intolerance

(S) signature dishes, (P) contains pork, (V) suitable for vegetarians, (H) Halal meat

A discretionary 15% service charge will be added to your bill in lieu of gratuity

We operate a maximum of 2 hours seating policy

A minimum charge of £20 per person will apply from 6pm to 1am

BREAKFAST

Available All day

ARABIC BREAKFAST

Freshly squeezed orange juice, Arabic bread, labneh, feta cheese, olive, Ful medames and Shakshuka (scrambled eggs, onions and tomato) and tea or coffee 41.00

A LA CARTE

Smoked salmon and scrambled eggs	£19.00
Eggs Benedict, toasted muffin, grilled ham and poached egg, topped with hollandaise sauce (P)	£19.00
Fried, scrambled, poached or boiled eggs	£12.50
Bacon, sausages, hash brown or baked beans (P)	£4.00
White or brown toast with butter and jam	£6.00
Poached eggs with smashed avocado	£17.00
American style pancakes with Canadian maple syrup, mixed berries and cr�me fra�che	£17.00
Danish pastry or croissant	£4.00
Selection of yoghurts	£4.00
Muesli and cereals	£7.00
Seasonal fruit salad	£12.50

HOT REFRESHMENTS

Specially selected teas	£6.75
Fruit teas & infusions	£6.75
Espresso, Macchiato, Ristretto	£6.50
Hot chocolate	£6.75
Filter coffee, Americano	£6.75
Flat white coffee	£6.75
Cappuccino, latte, double espresso	£6.75
Flavoured coffee : vanilla, hazelnut, or caramel	£7.50
Turmeric latte: almond milk infused with turmeric, ginger , cardamom and exotic spices	£7.50
Jasmine flower tea	£7.50

SOUPS

Chicken veloutÉ (H)	£12.50
Cream of wild mushroom with parmesan cro ¨ tons (S), (V)	£12.50
Seasonal soup of the day	£11.50
Spiced lentil soup with croutons (V)	£13.00
Asparagus veloutÉ with vintage cheddar and poppy seed straws	£15.00

APPETISERS & LIGHT DISHES

Greek salad, feta cheese , cucumber and peppers (V)	£16.00
Classic Caesar salad, parmesan cheese and herb croutons (P)	£18.00
- with grilled chicken, parmesan and herb croutons (H)	£23.00
- with grilled shrimps, parmesan and herb croutons	£24.00
Burrata mozzarella with heritage tomato salad, black olive, basil and chia seeds (V)	£18.00
Quinoa salad with avocado, kale cherry tomatoes and yuzu dressing	£18.00
Traditional Scottish smoked salmon from Royal Warrant holder John Ross Jr of Aberdeen (S), (GF)	£23.00
Deep fried calamari with garlic, lemon and parsley mayonnaise	£19.50
Salad Niçoise: fresh tuna, peppers, tomato and anchovies	£24.00
Seared beef Tagliata, rare sirloin, rocket and parmesan	£25.00

SANDWICHES

Served on white or brown bread

Club sandwich with grilled chicken (H), egg, bacon (P), fresh tomatoes and lettuce (S)	£23.00
Falafel wrap: flat bread with hummus, crispy falafel, baby spinach, feta cheese and tahini dressing	£15.00
Traditional Scottish smoked salmon sandwich with dill cream cheese	£20.00
Indian spiced chicken (H) , avocado and mango wrap	£19.00
Create your own sandwich with your choice of fillings:	£19.00

Yellowfin tuna	Roast sirloin of Aberdeen Angus beef	Egg mayonnaise
Scottish smoked salmon	Free range chicken (H)	Mature cheddar cheese
Norwegian prawns	Suffolk ham (P)	

MAIN COURSES

Breaded sole goujons with French fries and tartar sauce	£22.00
Omelette with your choice of ham (P), cheese, mushroom or tomato	£17.00
Penne pasta with your choice of sauce: - Tomato and basil (V) - Beef Ragu - Pesto	£19.00
Asian style crab and prawn noodles with chilli and ginger	£25.00
Dover sole—grilled or pan fried with new potatoes, hollandaise or tartar sauce (S)	£50.00
Steamed Scottish salmon with steamed vegetables (GF)	£27.00
Grilled sea bass fillet with lemon	£28.00
Slow cooked lamb shank with spring vegetables and Vacherin potato purée	£30.00
Hereford sirloin steak with thick cut chips, tomato, mushroom and béarnaise sauce	£41.00
Cornish lamb cutlets with thick cut chips, tomato and mushroom	£36.00
Grilled baby chicken with thick cut chips (H)	£34.00
Jumeirah Carlton Tower ground rib burger served in a brioche bun with smoked Applewood cheddar, gherkins and spicy tomato relish, served with thick cut chips and onion rings (S)	£25.00
Wagyu beef burger with Montgomery cheddar and red onion marmalade	£32.00
Mini beef burgers with red onion marmalade	£23.00
<i>Cooked medium well unless otherwise requested. It is not advisable for pregnant women, the elderly or children to have your burger less than medium well.</i>	
Grilled chicken burger served in a sesame brioche bun with thick cut chips, onion rings and spicy tomato relish (H)	£23.00

SIDE DISHES

Green or mixed salad (V)	£6.50
Onion rings (V)	£6.00
Thick cut chips, French Fries (V)	£6.50

MIDDLE EASTERN SPECIALITIES

Meat used in Middle Eastern speciality dishes are Halal

Bamia: braised okra with spiced tomato sauce and saffron rice (V)	£26.00
Cold mezze including hummus, moutabel, tabbouleh and fattoush with pitta bread (V)	£33.00
Hot mezze including falafel, kibbeh and sambousek served with Arabic pickles and tahina sauce	£40.00
Chicken curry with saffron rice, mango chutney, mini poppadoms and cucumber raita	£37.00
Fish curry with prawns, saffron rice, mango chutney, mini poppadoms and cucumber raita	£39.00
Lamb kabsa with saffron rice	£39.00
Chicken biryani (S)	£37.00
Lamb biryani	£39.00
Salmon biryani	£39.00
Prawn biryani	£39.00
Arabic mixed grilled including lamb and chicken kebabs, kofta with Arabic salad, pitta bread and harra sauce	£42.00

DESSERTS

Baked New York cheesecake with raspberry coulis (S)	£13.50
Sugar free coconut and banana pudding with honey toffee sauce	£13.00
Warm soft centred chocolate fondant with vanilla ice cream and chocolate sauce	£13.00
Sticky toffee pudding with vanilla ice-cream	£13.00
Oppo sugar free ice cream (Please ask your waiter for available flavours)	£5.00 per scoop
Seasonal fruit salad	£13.00
Selection of ice cream and sorbet	£13.00
A trio of Mochi ice cream balls: salted caramel, green tea and yuzu	£15.00

**Experience the Best Afternoon Tea in the UK ,
awarded by the Afternoon Tea Awards 2018.**

SYMPHONY AFTERNOON TEA

Available daily from 3pm to 6pm
Overture

- Savoury choux bun with whipped Sussex goat's cheese and red onion marmalade

Savoury Symphonies

- Open sandwich of Isle of White tomatoes, basil and baby mozzarella
- Our signature Rib Room roast beef sandwich with creamed horseradish and watercress
- Brioche bridge roll with Loch Fyne smoked salmon and duck egg mayonnaise

Sweet Serenades

- Mini tiramisu with whipped coffee ganache
- Sicilian pistachio Éclair with cherry compote
- Seasonal rhubarb and custard tart
- Manjari chocolate and blueberry delice
- Homemade scones, clotted cream and Bocket Hall strawberry preserve

The Finale

- Coconut and lemongrass sorbet

Your choice of tea or coffee

Afternoon tea	£39.00
with a glass of Champagne Laurent-Perrier	£49.00
with 90 minutes of free flowing Champagne Laurent-Perrier	£59.00

A LA CARTE

Tea sandwiches	£15.00
Raisin and plain scones with Devonshire clotted cream and Bocket Hall strawberry preserve	£11.00
Selection of afternoon tea pastries	£15.00
Lemon cake	£6.00
Caramel Éclair	£8.00
Vanilla Éclair	£8.00
Chocolate and orange sacher torte	£9.00
Pistachio cake with mascarpone	£9.00
Passion fruit tart	£9.00

COFFEE & HOT DRINKS

Americano, cafe latte or cappuccino	£6.75
Double espresso	£6.75
Espresso	£6.50
Flavoured cafe latte: vanilla, hazelnut, or caramel	£7.50
Filter coffee	£6.75
Flat white coffee	£6.75
Macchiato	£6.50
Mocha	£6.75
Ristretto	£6.50
Turkish coffee	£6.75
Hot chocolate	£6.75
Turmeric latte: almond milk infused with turmeric, ginger, cardamom and exotic spices	£7.50

GREEN TEAS

Gunpowder	£6.75
Rolled green leaves are low in caffeine with herbal tones	
Jasmine	£6.75
Semi fermented large leaf China tea, flavoured with jasmine	
Moroccan Tea	£6.75
Green tea leaves blended with fresh mint	
Sencha Tea	£6.75
A delicate character with a delicious rich taste and a smooth finish	
Green Bali	£6.75
White tea mixed with jasmine green tea, flower petals, lychee, grapefruit, peach and roses flavours	
Green garden	£6.75
Green Oolong embellished with jasmine flowers, rose petals, mayflower, Aloe vera, acacia, water lily and plum flower flavours	
Macaroon tea	£6.75
This blend wonderfully combines the freshness of Chinese Sencha with aromas of blackcurrant, violet and macaroons	

FRUIT TEAS

Delicious poppy	£6.75
Black tea with poppy, biscuit and almond paste flavour	
Peach and apricot	£6.75
A blend of black teas with peach and apricot flavours	
Four red fruits	£6.75
A blend of black teas flavoured with cherry, strawberry, raspberry and redcurrant	
Lychee red tea	£6.75
The sweetest black tea scented with lychee	

SELECTED TEAS

Assam Refreshing, strong and malty flavour	£6.75
Ceylon Blend of teas from Sri Lanka, golden in colour	£6.75
Darjeeling The 'Champagne' of teas, light, fruity and floral	£6.75
Earl Grey Black China tea with oil of bergamot, delicately perfumed	£6.75
English Breakfast A blend of Assam and Ceylon, brisk and refreshing	£6.75
Lapsang Souchong Large leaf China tea, strong and smoky	£6.75
Winter Rose Large leaf black China congou tea, scented with delicate rose petals	£6.75
Vanilla black tea A black China tea scented with sumptuous, moistly ripe vanilla and a soft raisin scent edge	£6.75

INFUSIONS

Camomile Soothing herbal infusion made from camomile flower heads	£6.75
Candy Rooibos This tea delivers a taste of a confectionary with flavours of strawberry and banana	£6.75
Samba tea Hibiscus flowers, rosehip peel, apple pieces, orange peel with a delicious touch of mango and tropical fruits	£6.75
Fresh Mint Fresh mint leaves steeped in boiling water, caffeine free	£6.75
Peppermint Herbal infusion of fresh peppermint leaves	£6.75
Tonic tea Homemade herbal tea made with lemon, mint honey and ginger	£7.50

JUICE 250ml

Apple	£6.50
Cranberry	£6.50
Grapefruit	£6.50
Guava	£8.00
Mango	£8.00
Orange	£6.50
Fresh cold pressed orange juice	£7.50
Pineapple	£6.50
Tomato	£6.50

SMOOTHIES & MILKSHAKES

(Our smoothies and milkshakes are prepared freshly at the time of order so please allow for extra time)

Berry Refresher Strawberry, blackcurrant, cranberry juice and raspberry sorbet	£11.00
Good Health Strawberry, banana, pineapple juice and low-fat yoghurt	£11.00
Lime Cooler Lime sorbet, fresh mint and lemonade	£11.00
Milkshake Your choice of vanilla, strawberry, chocolate or banana	£10.00

MIXERS, MINERALS & SOFT DRINKS

Fever Tree tonic	200ml	£4.00
Fever Tree soda	200ml	£4.00
Fever Tree lemonade	200ml	£4.00
Fever Tree bitter lemon	200ml	£4.00
Fever Tree ginger ale	200ml	£4.00
Coca-Cola	330ml	£5.25
Diet Coca-Cola	330ml	£5.25
Evian	330ml	£5.00
	750ml	£7.00
Perrier	330ml	£5.00
	750ml	£7.00

MOCKTAILS

Non alcoholic cocktails

Fruit punch Orange juice, pineapple juice, grenadine	£8.50
Virgin Colada Pineapple juice, coconut cream	£13.00
Virgin Mary Tomato juice, Worcestershire sauce, Tabasco, lemon, black pepper	£7.50
Virgin Mojito Lime, lemonade, fresh mint, crushed ice	£13.00

COCKTAILS

Bloody Mary Vodka, tomato juice, Worcestershire sauce	£15.00
Cosmopolitan Vodka, Cointreau, cranberry juice	£15.00
Mojito Rum, mint, lime, sugar, lemonade	£15.00
Pimm's Pimm's No.1, lemonade	£15.00
Pina Colada Rum, pineapple juice, coconut cream	£15.00
Sea Breeze Vodka, cranberry juice, grapefruit juice	£15.00
White Russian Vodka, Kahlua, double cream	£15.00

CHAMPAGNE COCKTAILS

Buck's Fizz Champagne Laurent-Perrier Brut, orange juice	£16.50
Champagne Cocktail Champagne Laurent-Perrier Brut, Hennessy VS, Angostura bitters	£16.50
Kir Royale Champagne Laurent-Perrier Brut, Crème de Cassis	£16.50

CHAMPAGNE

	Glass-150ml	Bottle
Laurent-Perrier Brut NV	£18.00	£79.00
Laurent-Perrier CuvÉE RosÉ	£25.00	£120.00

WHITE WINE

	Glass-175ml	Bottle
Pinot Grigio— Alpha Zeta Veneto, Italy	£9.00	£38.00
Sauvignon Blanc— Palliser Estate Marlborough, New Zealand	£11.00	£44.00
Chablis— Domaine Simonnet Febvre Yonne, France	£12.00	£48.00

RED WINE

	Glass-175ml	Bottle
Merlot— Saint Clair Marlborough, New Zealand	£10.00	£42.00
Pinot Noir— Louis Latour Valmoissine CÙteaux du Verdon, South West France	£12.00	£45.00
St Emilion— Ch,teau Fleur De Lisse Bordeaux, France	£14.00	£61.00

ROSÉ

	Glass-175ml	Bottle
Rosato dei Frati, Ca dei Frati Veneto, Italy 2015	£10.50	£49.00

BEER

Becks	275ml	£7.50
Guinness	330ml	£7.50
Heineken	330ml	£7.50
Budweiser	330ml	£7.50

*Wines by the glass are 175ml .
125ml serves are available upon request.*

VODKA 50ml

Finlandia	£9.50
Absolut	£10.50
Grey Goose	£11.50
Stolichnaya	£10.50

GIN 50ml

Beefeater	£10.50
Bombay Sapphire	£9.50
Gordon's	£9.50
Tanqueray	£10.50

RUM 50ml

Bacardi	£9.50
Captain Morgan	£9.50

COGNAC 50ml

Hennessy Fine de Cognac	£10.50
Hennessy XO	£31.00
Martell VSOP	£9.50
Remy Martin VSOP	£10.50

ARMAGNAC & CALVADOS

Calvados Boulard	£9.50
Janneau VSOP	£10.50

SHERRY & PORT 50ml

Harveys Bristol Cream	£6.50
Niepoort	£9.50
Tio Pepe	£6.50

VERMOUTH & APERITIFS 50ml

Campari	£8.50
Fernet-Branca	£8.50
Martini Dry	£7.50

WHISKIES 50ml

Bell's	£9.50
Canadian Club	£9.50
Chivas Regal	£10.50
Dewar's	£9.50
Famous Grouse	£9.50
Glenfiddich 12 years	£10.00
The Glenlivet	£10.00
Glenmorangie	£10.50
Jack Daniel's	£9.00
Jameson	£9.50
Jim Beam	£9.50
Johnnie Walker Black Label	£9.00
Johnnie Walker Blue Label	£47.00
Macallan 10 years	£10.50
Southern Comfort	£10.50

LIQUEURS 50ml

Amaretto	£9.50
Baileys	£9.50
Cointreau	£9.50
Crème de Menthe	£9.50
Drambuie	£9.50
Grand Marnier	£9.50
Kahlúa	£9.50
Sauza Tequila	£9.50
Sambuca	£9.50
Tia Maria	£9.50