



The Residence



Please scan the QR code for
allergen and dietary information.

Welcome to breakfast at The Residence

*The Residence Breakfast Cart offers complimentary freshly baked sweet
brioche Danishes for all in-house guests between 8am and 12pm*



Pear and almond brioche (228 kcal)

~

Brioche au chocolat (180 kcal)

~

*Greek yoghurt with mānuka honey,
caramelised goji berries and granola (217 kcal)*

~

Seasonal fresh fruit (44 kcal)



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.

À LA CARTE
Served from 8am - 12pm

Traditional English breakfast
with free-range eggs cooked to your liking, smoked sweet-cured streaky bacon, Cumberland sausage, sautéed mushrooms, roasted vine tomato, hash browns and baked beans (760 kcal)

20

Eggs Benedict

Poached eggs, crispy pancetta and truffle hollandaise on toasted muffin (1241 kcal)

18

Buttermilk blueberry pancakes

with whipped vanilla butter and Canadian maple syrup (559 kcal)

12

Açaí berry bowl

with figs, almonds, sesame seeds and vanilla beans (201 kcal)

10

Scrambled silken tofu

with ginger, onion and coriander (101 kcal)

10

Organic Scottish porridge

with toasted almonds, blueberries and mānuka honey (635 kcal)

10

Free range eggs

Fried (330 kcal), poached (146 kcal), boiled (144 kcal), scrambled (514 kcal), two-egg omelette (293 kcal), egg white omelette (308 kcal). Served with hash browns (41 kcal)

10

Available with the following additions

Smoked salmon (92 kcal)

5

Honey-roasted ham (54 kcal)

4

San Marzano tomatoes (11 kcal)

4

Chestnut mushrooms (8 kcal)

4

Red chilli (3 kcal)

2

Bird's eye chilli (1 kcal)

2

Curly kale (10 kcal)

3

Baby spinach (87 kcal)

4

*In-house guests can also enjoy a selection of teas,
coffees and soft drinks with our compliments*

SOFT

Bottled Water

Nordaq Still

Nordaq Sparkling

~

Juices

Fresh orange juice (96 kcal)

Fresh apple juice (220 kcal)

Fresh grapefruit juice (97 kcal)

Cranberry juice (113 kcal)

Tomato juice (36 kcal)

~

Sparkling

Fever-Tree

Lemonade

Tonic

Naturally light tonic

Soda

Ginger beer

Mediterranean tonic

Coke

Diet Coke

COFFEE

Americano (0 kcal)

Latte (100 kcal)

Decaffeinated (0 kcal)

Macchiato (19 kcal)

Espresso (0 kcal)

Mocha (105 kcal)

Cappuccino (94 kcal)

Double espresso (0 kcal)

~

**THE EAST INDIA COMPANY
LOOSE LEAF TEA**

Black Tea (0 kcal)

Royal Breakfast

Orange Pekoe

The Imperial Qing

Lapsang Souchong

~

Green Tea (0 kcal)

Jade Sword

Saemidori Green Tea

~

White Tea (0 kcal)

Golden Tips

~

Oolong Tea (0 kcal)

Da Hong Pao

~

Herbal Infusions (0 kcal)

Tropical Punch

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.

Welcome to all-day dining at The Residence

The Residence Cart offers a complimentary selection of Mediterranean-inspired antipasti for all in-house guests between 12pm - 11.30pm Sunday to Thursday, and 12pm - 1am Friday to Saturday

Pecorino and truffle grissini (92 kcal)

~

*Chargrilled Romana artichokes
with lemon and garlic (99 kcal per spoon)*

~

Grilled piquillo peppers with goat's cheese (83 kcal per spoon)

~

24-month-aged Parmigiano-Reggiano (21 kcal per cube)

~

*Pickled wild garlic mushrooms with chilli
and fennel seeds (56 kcal per spoon)*

~

*Sicilian Nocellara olives with rosemary
and lemon (38 kcal per spoon)*

~

*Dressings (62 kcal per spoon)
Aged balsamic, chilli oil, extra virgin olive oil*



Adults require around 2000 kcal per day.

*In-house guests can also enjoy a selection of teas,
coffees and soft drinks with our compliments*

SOFT

Bottled Water

Nordaq Still

Nordaq Sparkling

~

Juices

Fresh orange juice (96 kcal)

Fresh apple juice (220 kcal)

Fresh grapefruit juice (97 kcal)

Cranberry juice (113 kcal)

Tomato juice (36 kcal)

~

Sparkling

Fever-Tree

Lemonade

Tonic

Naturally light tonic

Soda

Ginger beer

Mediterranean tonic

Coke

Diet Coke

COFFEE

Americano (0 kcal)

Latte (100 kcal)

Decaffeinated (0 kcal)

Macchiato (19 kcal)

Espresso (0 kcal)

Mocha (105 kcal)

Cappuccino (94 kcal)

Double espresso (0 kcal)

~

**THE EAST INDIA COMPANY
LOOSE LEAF TEA**

***Black Tea** (0 kcal)*

Royal Breakfast

Orange Pekoe

The Imperial Qing

Lapsang Souchong

~

***Green Tea** (0 kcal)*

Jade Sword

Saemidori Green Tea

~

***White Tea** (0 kcal)*

Golden Tips

~

***Oolong Tea** (0 kcal)*

Da Hong Pao

~

***Herbal Infusions** (0 kcal)*

Tropical Punch

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.



À LA CARTE

Served from 12pm – 11pm

Onion soup

*with oven-baked Gruyère cheese
and warm French baguette (298 kcal)*

12

~

Cherry vine tomato soup

*with baby basil and warm
French baguette (251 kcal)*

12

~

Burrata with Seville orange

*Coriander seeds and
mānuka honey (578 kcal)*

16

~

Steak tartare

*Infused with kizami wasabi and
shichimi-spiced egg yolk (282 kcal)*

18

~

Superfood salad

*Kale and pomegranate salad
with chickpeas, apple and
zesty tabini dressing (259 kcal)*

15

Classic Caesar salad

*Baby gem lettuce with
sourdough croutons and
aged Parmesan (385 kcal)*

16

Also perfect with

Grilled salmon (566 kcal)

6

Lemon garlic prawns (163 kcal)

8

Blackened Cajun chicken (534 kcal)

5

~

King prawn linguine

*with spinach, garlic and
Amalfi lemon (747 kcal)*

26



À LA CARTE
Served from 12pm – 11pm

Spaghetti al pomodoro

Finished with freshly grated Italian hard cheese and baby basil (403 kcal)

16

~

The Londoner club

with baby chicken, spicy bacon, mayonnaise and fried duck egg (1597 kcal)

24

~

British beef burger

with smoked streaky bacon, melted cheese, lettuce, pickled gherkin and spiced mayonnaise (1454 kcal)

24

~

Pan-fried sea bass

with white wine, shallots and lemon crème (1562 kcal)

28

Grilled herbed lamb cutlets

with baked Japanese aubergine and hummus (830 kcal)

32

~

Spiced buttermilk chicken Milanese

with rocket and aged Parmesan salad (631 kcal)



20

~

Chargrilled filet mignon

with olive oil pomme purée, garlic and lemon tenderstem broccoli and truffle peppercorn sauce (989 kcal)

40



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.

SIDE DISHES

*Layered potato chips
with paprika spice (593 kcal)*

8

~

Olive oil pomme purée (405 kcal)

7

~

*Rocket and aged
Parmesan salad (187 kcal)*

6

~

*Wilted baby spinach with
Amalfi lemon zest and garlic (71 kcal)*

6

~

Warm French baguette (361 kcal)

5

~

*San Marzano tomato,
basil and goat's cheese salad (292 kcal)*

6

DESSERTS

Mango and coconut dacquoise
*with mānuka honey and thyme
scented fresh mango*

12

~

Spiced vanilla pannacotta
*with apple jelly, pain d'épices
and apple cinnamon confit*

12

~

Peanut butter and orange parfait
with cocoa crumble

12

~

Vegan chocolate mousse
with berry inserts and hibiscus whip

10

~

Sorbet

A selection of homemade sorbets

9

~

Artisan cheese selection (1698 kcal)

16



Adults require around 2000 kcal per day.



MARTINIS



The Residence Martini

Your choice of gin or vodka with dry vermouth:

*Haku vodka blended with Mancino Bianco vermouth,
homemade eucalyptus bitters and green olive*

*Roku gin, Mancino Bianco vermouth, cucumber
bitters and candied ginger*

16

~

Lychee & Elderflower Martini

*Elegant and refreshing, a blend of Hendrick's gin,
Kwai Feb lychee liqueur, elderflower,
cranberry and a dash of Mount Fuji bitters*

16

~

Green Apple Martini

*A blend of Calvados Dupont, Manzana Verde
apple liqueur, lemon juice, and fresh green apple,
served with a baby apple*

16

~

Espresso Martini

*Courvoisier VS, Mr Black Coffee liqueur,
Almond & Cognac liqueur, espresso, orgeat
and a salted chocolate tuile*

18



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



CLASSICS

Old Fashioned

*Makers Mark and house old fashioned
sugar syrup, finished with The Bitter Truth
Old Time aromatic bitters*

18

~

Paloma

*Verde Momento mezcal, fresh yuzu juice, and
homemade Szechuan pepper cordial, topped
with Three Cents Grapefruit soda*

16

~

French 75

*Bombay Sapphire gin, Acqua di Cedro, fresh lemon
juice, and a copper shiso sugar cube, finished with
Veuve Clicquot Brut Champagne*

20

NON-ALCOHOLIC

Rossi No

*Homemade strawberry syrup, violet droplets
and Wild Idol Brut to finish*

12

~

Marine Paloma

*Everleaf Marine and yuzu juice, finished
with Three Cents Grapefruit soda*

12





WINE BY THE GLASS



English Sparkling Wine 125ml
Gusbourne Brut Reserve 2020 16

~

Champagne
Veuve Clicquot Yellow Label Brut NV 18
Billecart-Salmon Brut Rosé NV 24

~

White 175ml
Élevé (Marsanne, Viognier) 11
Languedoc Roussillon, France 2022
Creation (Viognier) 14
Hemel-en-Aarde, South Africa 2022
De Loach (Chardonnay) 17
Russian River Valley, USA 2021
Greywacke, Wild Sauvignon 19
(Sauvignon Blanc)
Marlborough, New Zealand 2021
Chablis 1er Cru Vaillon, (Chardonnay) 23
Lamblin & Fils
Burgundy, France 2021



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.


Red

175ml

<i>Élevé Carignan, Vieilles Vignes (Carignan)</i>	11
<i>Languedoc Roussillon, France 2022</i>	
<i>Old Vine, Gran Volante (Garnacha)</i>	12
<i>Calatayud, Spain 2020</i>	
<i>Saint-Amour, Les Grandes Mises,</i>	14
<i>Mommessin (Gamay)</i>	
<i>Beaujolais, France 2020</i>	
<i>Terrazas Selection Malbec (Malbec)</i>	17
<i>Uco Valley, Mendoza, Argentina 2021</i>	
<i>Rocca di Frassinello,</i>	23
<i>Castellare di Castellina</i>	
<i>(Sangiovese, Merlot, Cabernet Sauvignon)</i>	
<i>Maremma, Tuscany, Italy 2018</i>	

~

Rosé

<i>Belleruche Rosé M. Chapoutier</i>	12
<i>(Grenache, Cinsault, Syrah)</i>	
<i>Côtes du Rhône, France 2022</i>	
<i>Whispering Angel Rosé, Château d'Esclans</i>	17
<i>(Grenache, Vermentino, Cinsault)</i>	
<i>Côtes de Provence, France 2022</i>	





WINE BY THE BOTTLE

English sparkling wine

Brut

<i>Gusbourne Brut Reserve 2020</i>	80
<i>Nyetimber Classic Cuvée NV</i>	85
<i>Balfour Skye's Blanc De Blancs 2014</i>	95

~

Rosé

<i>Nyetimber Rosé NV</i>	100
--------------------------	-----

Champagne

Brut

<i>Veuve Clicquot Yellow Label Brut NV</i>	95
<i>R Pol Roger White Foil Brut NV</i>	110
<i>R de Ruinart Brut NV</i>	120
<i>Ruinart Blanc de Blancs NV</i>	160

~

Prestige Cuvée

<i>Rare Millesime 2008</i>	275
<i>Dom Perignon Brut Vintage 2013</i>	375
<i>Krug Grande Cuvée</i>	450
<i>Louis Roederer Cristal 2014</i>	600

~

Rosé

<i>Veuve Clicquot Rosé NV</i>	120
<i>Billecart-Salmon Brut Rosé NV</i>	125
<i>Laurent-Perrier Cuvée Rosé NV</i>	150





If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



White

<i>Élevé (Marsanne, Viognier)</i> <i>Languedoc Roussillon, France 2022</i>	42
<i>Picpoul de Pinet, Belle Perle (Picpoul)</i> <i>Languedoc, France 2022</i>	46
<i>Creation (Viognier)</i> <i>Hemel-en-Aarde, South Africa 2022</i>	55
<i>Scalunera, Torre Mora (Cariccante)</i> <i>Etna, Sicily, Italy 2020</i>	58
<i>De Loach (Chardonnay)</i> <i>Russian River Valley, USA 2020</i>	72
<i>Greywacke, Wild Sauvignon</i> <i>(Sauvignon Blanc)</i> <i>Marlborough, New Zealand 2021</i>	78
<i>Chablis 1er Cru Vaillon, (Chardonnay)</i> <i>Lamblin & Fils</i> <i>Burgundy, France 2021</i>	98
<i>Grosset, 'Polish Hill' (Riesling)</i> <i>Clare Valley, South Australia 2022</i>	110
<i>Château Olivier, Grand Cru Classé</i> <i>(Sémillon, Muscadelle, Sauvignon Blanc)</i> <i>Pessac-Léognan, Bordeaux, France 2019</i>	120
<i>Pouilly-Fumé, de Ladoucette</i> <i>(Sauvignon Blanc) Loire, France 2020</i>	130





WINE BY THE BOTTLE



Rosé

<i>Belleruche Rosé M. Chapoutier</i> (Grenache, Cinsault, Syrah) Côtes du Rhône, France 2022	46
<i>Whispering Angel Rosé, Château d'Esclans</i> (Grenache, Vermentino, Cinsault) Côtes de Provence, France 2022	72

~

Red

<i>Élevé Carignan, Vieilles Vignes (Carignan)</i> Languedoc Roussillon, France 2022	42
<i>Journey's End Huntsman (Shiraz, Mourvèdre)</i> Stellenbosch, South Africa 2021	44
<i>Old Vine, Gran Volante (Garnacha)</i> Calatayud, Spain 2020	46
<i>Saint-Amour, Les Grandes Mises,</i> <i>Mommessin (Gamay)</i> Beaujolais, France 2020	55
<i>Valpolicella Classico Superiore, Ripasso,</i> <i>Le Poiane, Bolla</i> (Corvina, Rondinella, Molinara) Veneto, Italy 2019	60
<i>Framingham (Pinot Noir)</i> Marlborough, New Zealand 2019	75
<i>Terrazas Selection Malbec (Malbec)</i> Uco Valley, Mendoza, Argentina 2021	72
<i>Rocca di Frassinello,</i> <i>Castellare di Castellina</i> (Sangiovese, Merlot, Cabernet Sauvignon) Maremma, Tuscany, Italy 2018	98
<i>Charles Melton 'Nine Popes'</i> (Grenache, Syrah, Mataro) Barossa Valley, South Australia 2018	150



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



Chimney Rock (Cabernet Sauvignon) 220
Stag's Leap District, Napa Valley,
California 2016

Gevey-Chambertin (Pinot Noir) 250
Domaine Claude Dugat
Burgundy, France 2017

~

Dessert Wine	125ml	Bottle
<i>Vin Santo del Chianti 'Serelle',</i>	14	42
<i>Ruffino 37.5cl</i>		
<i>Tuscany, Italy 2016</i>		




Beer*Peroni**Noam***Bottle**

7.5

8.5

~

Spirits**Vodka***Belvedere**Tito's Handmade**Grey Goose**Nikka Coffey**Kauffman***50ml**

11

12

14

16

16

~

Gin*Bombay Sapphire**Portobello Road No.171 London Dry**Sipsmith**Roku**Jinzu**Copper Head**Hendrick's**St. George Terroir**Gin Mare**Chilgrove Bluewater Edition**Monkey 47**Tanqueray 10**Worship Street Whistling Shop**Nikka Coffey*

11

12

12

12

14

14

14

16

16

16

16



16

18

18



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.



Rum	50ml
-----	------

<i>Havana 3 year</i>	11
----------------------	----

<i>El Dorado 3 year</i>	12
-------------------------	----

<i>Diplomatico Planas</i>	12
---------------------------	----

<i>Diplomatico Exclusiva</i>	14
------------------------------	----

<i>Eminente Reserva 7 year</i>	16
--------------------------------	----

<i>El Dorado 12 year</i>	16
--------------------------	----

<i>Ron Zacapa Centenario XO</i>	35
---------------------------------	----

~

Cognac

<i>Hennessey VS</i>	12
---------------------	----

<i>Remy Martin XO</i>	30
-----------------------	----

<i>Hennessey XO</i>	35
---------------------	----

<i>Hennessey Paradis</i>	175
--------------------------	-----

<i>Louis XIII</i>	350
-------------------	-----

~

Tequila & Mezcal

<i>Olmeca Altos Plata</i>	11
---------------------------	----

<i>Gran Centenario Blanco</i>	14
-------------------------------	----

<i>VIVIR Blanco</i>	14
---------------------	----

<i>Illegal Joven Mezcal</i>	16
-----------------------------	----



<i>Patrón Añejo</i>	20
---------------------	----

<i>Don Julio 1942 Añejo</i>	40
-----------------------------	----

Cocktails

Classic cocktails available on request





Scotch Whisky	50ml
----------------------	-------------

Single Malt	
--------------------	--

<i>Glenmorangie 10 year</i>	12
-----------------------------	----

<i>Dalwhinnie 15 year</i>	14
---------------------------	----

<i>Oban 14 year</i>	20
---------------------	----

<i>Lagavulin 16 year</i>	22
--------------------------	----

<i>Glenmorangie Extremely Rare 18 year</i>	24
--	----

<i>Glenlivet 18 year</i>	30
--------------------------	----

<i>Balvenie 21 year</i>	50
-------------------------	----

Blended	
----------------	--

<i>Chivas Regal 12 year</i>	11
-----------------------------	----

<i>Johnnie Walker Gold Label</i>	16
----------------------------------	----

<i>Johnnie Walker Blue Label</i>	50
----------------------------------	----

~

Japanese Whisky	
------------------------	--

Single Grain	
---------------------	--

<i>Suntory Chita</i>	16
----------------------	----

Single Malt	
--------------------	--

<i>Yamazaki Distiller's Reserve</i>	20
-------------------------------------	----

<i>Hakusbu Distiller's Reserve</i>	20
------------------------------------	----

<i>Yamazaki 12 year</i>	30
-------------------------	----

Blended	
----------------	--

<i>Suntory Toki</i>	12
---------------------	----

<i>Nikka from the Barrel</i>	15
------------------------------	----

<i>The Nikka 12 year</i>	30
--------------------------	----

<i>Hibiki 17 year</i>	100
-----------------------	-----

~

American Whiskey	
-------------------------	--


<i>Maker's Mark</i>	11
---------------------	----

<i>Woodford Reserve</i>	12
-------------------------	----

<i>Bulleit Rye</i>	14
--------------------	----

<i>Jack Daniel's Single Barrel</i>	16
------------------------------------	----

<i>Sazerac Rye</i>	16
--------------------	----



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. Please note, our whisky is subject to availability. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.