



THE WITHDRAWING ROOM



OETKER COLLECTION

Masterpiece Hotels



Welcome to The Withdrawing Room

A sanctuary from the outside hurly-burly, exquisitely decorated to retreat for an informal meeting or simply to relax with friends with a drink and food.

Lightened by a grey, gold and green colour scheme, hand-painted trompe l'oeil marbling and a quartet of Wilkinson chandeliers, The Withdrawing Room offers an inviting selection of our latest creations of non-alcoholic cold libations, as well as a sumptuous tea collection.

If you are hungry, we serve food from early in the morning until late at night. The extensive choice of dishes is sure to please your appetite.

If your favourite is not listed, a member of the team will be glad to be of assistance.

Enjoy your time with us,

The Withdrawing Room Team

A minimum charge of £30 per non-resident guest applies from 9pm.



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FOOD MENU

SOMETHING FOR THE MORNING

Served until 11am

SAVOURY

Truffle scrambled eggs	£34
Eggs benedict, royale or florentine	£16
Eggs of your choice with one garnish of smoked salmon, ham, Parma ham, bacon, mushrooms, sausages, black pudding, baby spinach or aged Cheddar cheese	£14
Smashed avocado on toast, served with poached egg	£14
Full English breakfast <i>included bakery basket & eggs any style</i> , Lanesborough pork sausage, bacon, baked beans, tomato, mushroom, black pudding	£34

SWEETS

French brioche toast, old fashioned	£15
Homemade bakery and pastry basket Gluten free	£12 or £14
Pancakes & berries	£15
Crêpes or waffles whipped vanilla cream, chocolate sauce or Nutella	£15

SIDES

avocado, spinach, tomato, mushrooms, ham, bacon, sausages, black pudding, hash brown or Cheddar cheese	£8
smoked salmon	£12



ALL DAY MENU
(FROM NOON UNTIL MIDNIGHT)

STARTERS

Chicken Caesar salad anchovies, parmesan & croutons	£22
Lobster Caesar salad parmesan, anchovies & croutons	£32
Baby beetroot salad lovage pesto, croutons & rosary goat cheese	£18
Nicoise salad tuna, green beans, hard boiled egg, olives, anchovy, potato & tomato	£22
Fresh green leaves salad	£16

SOUPS | PASTAS

French onion soup Gruyère cheese & croutons	£20
Leek & potato soup glazed carrot and leek julienne	£20
Pasta of your choice : <i>spaghetti, penne or gluten free</i> sauce : <i>napoletana, bolognese or pesto</i>	£20
Linguine with seafood of the day	£32

SANDWICHES | WRAPS

Lanesborough club sandwich & French fries	£22
Selection afternoon tea savoury canapés	£20
Dry aged steak sandwich Cheddar, wholegrain mustard & ciabatta bread	£26
Lobster roll & French fries bisque Hollandaise, spring onion & tarragon	£26
Falafel wrap	£18



ALL DAY MENU

(FROM NOON UNTIL MIDNIGHT)

PIZZA | GLUTEN FREE OPTION AVAILABLE

Margherita pizza tomato base, mozzarella & basil	£16
Fresh truffle pizza white base, mozzarella, cherry tomato & fresh truffle	£32
Create your own pizza – 3 toppings tomato or white base, caramelised onions, bell peppers, baby artichoke, black olives, Parma ham, grilled chicken, sujuk smoked salmon, mozzarella, goat cheese, stilton, chili oil, mushrooms, rocket, basil	£22

MEAT & POULTRY

Finn class lamb shepherd's pie	£32
Earl Stonham farm wagyu beef burger & French fries onion compote, Comté cheese, lettuce, gherkin & tomato	£36
Earl Stonham farm wagyu beef fillet & truffle French fries	160g £90 +50g £35
Grass-fed USDA Prime beef Rib-Eye steak choose your side & sauce: <i>Béarnaise, peppercorn or garlic parsley butter</i>	300g £70

FISH & SHELLFISH | GRILLED OR STEAMED

Pan-fried Scottish salmon fillet choose one side sauce: <i>vierge or lemon butter</i>	£32
Battered cod & chips peas purée & fresh mint tartare sauce	£28
Whole grilled Dover sole Lemon, garlic & parsley butter Choose one side	£58



ALL DAY MENU
(FROM NOON UNTIL MIDNIGHT)

SIDES

green beans, mash potato, French fries, crispy potatoes steamed vegetables, basmati rice, baby spinach	£8
Truffle French fries	£12

DESSERTS £13

Moscovado mille-feuille and dates
caramelized puff pastry, light muscovado custard & dates ice cream

Classic crème brûlée
served with spiced apple compote

Chestnut Mont Blanc
with mandarin sorbet

Lanesborough tiramisu
coffee jelly, mascarpone cream & espresso soaked ladyfingers

Selection of British and Continental cheeses £16



AUTUMNAL AFTERNOON TEA

Selection of savoury

Smoked salmon bun & yuzu cream
Chicken bon bon & tandoori mayonnaise
Mushroom tart & caramelised onion
Olive & sundried tomato muffin
Hummus & piquillos roll



Selection of pastries:

Black forest
Pumpkin cookie
Coconut lamington cake
Mont blanc
Treacle tart



Homemade scones, fruit preserves,
and clotted Devonshire cream

Your preferred choice of tea
£53 per person

With a glass of 0% alcohol Pierre Chavin sparkling rosé or white
£63 per person

With a glass of Moët & Chandon Impérial Brut
£72 per person

“Exclusive package” with ½ bottle of Lanson “Extra Age”
£188 for two

An additional glass

Moët & Chandon Imperial brut £19.00
Moët & Chandon Imperial Rosé £27.00
Lanson “Extra Age” £45.00

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For dietary requirements, please speak to our team who will be happy to assist. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.



**FOR OUR LITTLE ONES
AFTERNOON TEA**

Available on Saturdays & Sundays only

Selection of finger sandwiches

Ham sandwich
Cheese sandwich
Strawberry sandwich



Red velvet cake
Chocolate dipped strawberries
Vanilla macaroon & raspberry macaroon
Crown-shaped sable
Plain scones



Fresh fruit juice or

Hot chocolate with marshmallows

£18.00 per person





WINES BY THE GLASS

CHAMPAGNES

	Bottle	Glass 125ml
Moët & Chandon Impérial brut	£115	£19
Moët & Chandon Impérial rosé	£140	£27
Lanson Extra Age Brut NV	£230	£45
Veuve Clicquot, La Grande Dame <i>Vintage 2006</i>	£390	£65

WHITE WINES

	Bottle	Glass 175ml
Pinot Grigio, Villa Garducci <i>Italy, Veneto, 2016</i>	£42	£10
Sauvignon Blanc, Esk Valley <i>New Zealand, Marlborough, 2018</i>	£50	£14
Sauvignon Blanc, Lucien Crochet <i>France, Loire, Sancerre, 2016</i>	£75	£19
Chardonnay, "Domaine Defaix" <i>France, Burgundy, Chablis, Vieilles Vignes, 2015</i>	£90	£23
Riesling/Pinot Blanc, Red Hook "Steinertal" <i>USA, New York, Finger Lake, 2013</i>	£95	£27
Chardonnay, Domaine Chavy-Chouet <i>France, Burgundy, Puligny Montrachet, 2017</i>	£160	£42

RED WINES

Syrah-Grenache, Grange des Rocs <i>France, Languedoc-Roussillon, 2017</i>	£45	£11
Malbec, "Temporada" Bodegas Fabre <i>Argentina, Mendoza, 2017</i>	£50	£14
Pinot Noir, "Couvent des Jacobins" Louis Jadot <i>France, Burgundy, 2016</i>	£65	£17
Tempranillo, Contino <i>Spain, Rioja Reserva, 2014</i>	£90	£23
Bordeaux blend, Brio Château Cantenac Brown <i>France, Bordeaux, Margaux, 2015</i>	£125	£35
Cabernet-Sangiovese, "Tignanello", Antinori <i>Italy, Tuscany, 2015</i>	£310	£75
"Alter Ego de Palmer" <i>France, Bordeaux, Margaux, 2011</i>	£340	£90

ROSE WINE

Secret de Léoube, Château Léoube <i>France, Côtes de Provence, 2018</i>	£75	£19
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NON ALCOHOLIC COCKTAILS

£12

Napoléon Espresso

Seedlip Grove 42 shaken with crunchy honey, strong espresso and almond syrup

X-Rated

Modern London classic prepared with passion fruit & vanilla flavours shaken with mango and fresh lemon juice

Upside Down Fizz

Playful Seedlip Garden 108 mixed with elderflower, lemongrass, vanilla, a hint off fresh lemon juice, vegetable crisps & ginger espuma

Cosmoberry

Strawberries, raspberries & blackberries shaken with freshly squeezed orange juice & cranberry juice

Mary

Our signature Bloody Mary is passionately mixed with Clamato & tomato juice, our own spicy mix, fresh lemon juice all thrown and presented with raw vegetables



TEA COLLECTION

LANESBOROUGH SIGNATURE TEAS

£6.50

Lanesborough Breakfast Tea

fragrant, dates, robust, well-balanced, bespoke

Lanesborough Afternoon Tea

exhilarating, lively, floral, luscious, bright

Chocolate tea & gold leaves

chocolate, coconut, burnt cocoa, light body, decadent

BLACK TEAS

£6.50

Bohea Lapsang Souchong

smoky, intense, pine, evocative, spice

Darjeeling Jungpana

muscatel, peach, walnut, floral, honey finish

Earl Grey Supreme

citrusy, traditional, elegant, bergamot, flowery

Assam Dejoo

bold, smooth, slightly malty, roasted plantains

Cinnamon Star

spicy, warming, opulent, caramel sweetness

Ceylon Kenilworth

malty, mildly earthy, spicy, full-bodied, wood

ROOIBOS TEA

£6.50

Organic South African Rooibos Orange & Cactus Fig

creamy, citrus, exotic, fascinating, fruity



TEA COLLECTION

HERBAL TEAS

£6.50

Lemon Verbena whole leaf

lemons, crisp, light, camphor, invigorating

Peppermint Leaves

refreshing, mildly sweet, revitalising, intense

Whole Chamomile Flowers

floral, sweetness, soothing, sunshine, summer

GREEN TEAS

£6.50

Lung Ching Dragonwell

vegetal, soft, subtly sweet, classic, fruity notes

Moroccan Mint Green Tea

mint, refreshing, spicy, earthy, faintly smoky

Rose of the Orient

rose bouquet, sweet notes, cooling, refreshing, light

Jasmine flowering balls

jasmine, delicate, elegant, handmade

Japanese Sencha Organic

vegetal, grassy, pine nuts, sea breeze, traditional

PU'ERH TEA

£6.50

Imperial Pu'erh

earthy, woody, unique, robust, aged



TEA COLLECTION

FRUIT TEAS

£8.00

Black Mango tea

mango, tropical, smooth, sweetness

Very berry infusion, mixed berries

vibrant, summer, mouth-watering, tangy

Lychee and Strawberry

mellow, summer, refreshing, tangy

PREMIUM TEAS

Jasmine Pearls Organic

floral, fragrant, slight astringency

GREEN TEA £10.50

White apricot

fruity, succulent, fragrant, juicy,

WHITE TEA £9.00

Snow buds

delicate, spice, vegetal, elegant

WHITE TEA £9.00

Tie Guan Yin

light, refreshing, nutty, sweet note,
floral

OOLONG
TEA £9.00

GOURMAND

Homemade scones

fruit preserves, lemon curd clotted Devonshire cream



£12

Finger sandwiches selection



£12

French Pastries (per unit)



£4



HOT BEVERAGES

Espresso, Double Espresso, Americano	£6.50
Macchiato, Cappuccino, Dry Cappuccino	£6.50
Latte, Flat White	£6.50
Decaffeinated Coffee	£6.50
Hot Chocolate	£8.00

MINERALS

STILL WATER

Lanesborough water	33cl	£4.50
Lanesborough water	75cl	£7.00

SPARKLING WATER

Lanesborough water	33cl	£4.50
Perrier	33cl	£5.00
Lanesborough water	75cl	£7.00

SODAS

Coca Cola, Diet Coca Cola	20cl	£4.50
Lemonade, Ginger Beer, Tonic,		£5.00
Bitter Lemon		£5.00

ENERGY DRINKS

Red Bull & Sugar Free Red Bull	£7.00
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JUICES

Fruit selection freshly squeezed	£9.00
Coconut water	£8.00
Fruit Juices	From £5.00



The Withdrawing Room
Hyde Park Corner
London SW 1X 7TA
Telephone: +44 20 7259 5599

Manager: Mickael Perron

Opening hours:
Monday – Saturday from 8am – 1am
Sunday & Bank holidays from 8am – midnight

For general enquiries please email: info@lanesborough.com

Dress code

Smart casual and beautiful evening wear are permitted for both men and women. We reserve the right to refuse entry to those who does not meet the standard of dress required.

Reservations Policy

Whilst we do not accept prior reservations for non-resident guests, we always endeavour to welcome and accommodate everyone as best as possible. Please call us in advance to discuss your requirements, particularly for large groups, on +44 20 7259 5599.



OETKER COLLECTION
Masquerade Hotels