THE
GARDEN
ROOM
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.
**FOOD MENU**

**SNACKS AND LIGHT DISHES**

**Caviar**
- **Beluga** 30g 292kcal  
  g, e, f, d, sd  
  £350
- **Imperial Oscietra** 30g 295kcal  
  g, e, f, d, sd  
  £140

**Lindisfarne Rock Oysters** (six)  
Shallot, cucumber and ginger mignonette 95kcal/145kcal  
mo, sd  
£25

**Mezze Platter**  
Hummus, baba ghanoush, stuffed vine leaves,  
lamb kibbeh, pickle selection, falafel, warm pita 2490kcal  
g, e, mu, n, se, sd  
£60

**British Cheese Board**  
Served with preserved fruit, honeycomb, chutney  
402kcal /804kcal  
g, d, n, ce, se, sd  
£25 / £50

**London Cured Smoked Salmon**  
Dorset crab mayonnaise, lemon, herb salad 267kcal  
f, g, cr, e, d, mu  
£32

**Crispy Squid**  
Smoked paprika mayonnaise 657kcal  
g, e, mo, mu, sd  
£26

**Seasonal Crudities**  
Taramasalata, potato crisps 609kcal  
ce, g, f, d, mu, sd  
£24

**Prawn Cocktail**  
Red shrimp, soft shell crab, avocado mousse 255kcal  
g, cr, e, d, mu  
£30

**Chargrilled flatbread**  
Smoked ricotta, dressed heirloom tomatoes, aubergine and pepper 347kcal  
g, d, sd  
£25

**French Fries**  
668kcal  
£10

**Truffle French Fries**  
698kcal  
e, mu, sd  
£14

**Triple Cooked Potato Wedges**  
483kcal  
d  
£10

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**LARGER DISHES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roast Hereford Beef Fillet</strong></td>
<td>884 kcal</td>
<td>£60</td>
</tr>
<tr>
<td>Spinach stuffed portobello mushroom, brandy and peppercorn sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Buttered Lobster Linguine</strong></td>
<td>536 kcal</td>
<td>£42</td>
</tr>
<tr>
<td>Tomato, garlic, white wine, chilli, spring onion</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>White Pizza</strong></td>
<td>887 kcal</td>
<td>£30</td>
</tr>
<tr>
<td>Burrata, King Peter ham, pistachio, rocket</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Wagyu Beef Burger</strong></td>
<td>1,033 kcal</td>
<td>£41</td>
</tr>
<tr>
<td>Vintage cheddar cheese, lettuce, gherkin, tomato, served with fries</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Lanesborough Club Sandwich</strong></td>
<td>953 kcal</td>
<td>£29</td>
</tr>
<tr>
<td>Chicken, bacon, lettuce, tomato, egg, served with fries</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Salad of Asian Greens</strong></td>
<td>297 kcal</td>
<td>£32</td>
</tr>
<tr>
<td>Toasted peanut, puffed rice, wasabi, ginger and lime</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Wrap</strong></td>
<td>922 kcal</td>
<td>£35</td>
</tr>
<tr>
<td>Marinated tender slices with garlic sauce, cucumber, pickles, tomato, lettuce, served with fries</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Caesar Salad</strong></td>
<td>679 kcal</td>
<td>£32</td>
</tr>
<tr>
<td>Fried chicken, anchovies, parmesan, sourdough croutons</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Or served vegetarian</td>
<td>589 kcal</td>
<td>£28</td>
</tr>
</tbody>
</table>

**DESSERTS**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vanilla and White Chocolate Cheesecake</strong></td>
<td>732 kcal</td>
<td>£16</td>
</tr>
<tr>
<td>Cinnamon and plum compote</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dark Chocolate Decadence</strong></td>
<td>713 kcal</td>
<td>£16</td>
</tr>
<tr>
<td>Ginger crunch and raspberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Lemon and Vanilla Pudding (V)</strong></td>
<td>782 kcal</td>
<td>£16</td>
</tr>
<tr>
<td>Strawberry lemongrass compote, vanilla sponge</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**CHAMPAGNE**

<table>
<thead>
<tr>
<th>NV</th>
<th>Name</th>
<th>Glass 125ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Moët &amp; Chandon, Brut, Impérial</td>
<td>£21</td>
<td>£155</td>
</tr>
<tr>
<td>NV</td>
<td>Ruinart, Brut, Blanc de Blancs</td>
<td>£34</td>
<td>£190</td>
</tr>
<tr>
<td>NV</td>
<td>Billecart-Salmon, Brut, Sous-Bois</td>
<td>£38</td>
<td>£230</td>
</tr>
<tr>
<td>2013</td>
<td>Dom Pérignon, Brut</td>
<td></td>
<td>£370</td>
</tr>
<tr>
<td>NV</td>
<td>Krug, 171 ÉME Edition, Brut, Grande Cuvée</td>
<td>£80</td>
<td>£470</td>
</tr>
<tr>
<td>NV</td>
<td>Moët &amp; Chandon, Brut, Rosé, Impérial</td>
<td>£21</td>
<td>£160</td>
</tr>
</tbody>
</table>

**WHITE WINE**

<table>
<thead>
<tr>
<th>2021</th>
<th>Name</th>
<th>Glass 175ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2021</td>
<td>Bolney Estate, Lychgate Bacchus</td>
<td>£19</td>
<td>£74</td>
</tr>
<tr>
<td></td>
<td>West Sussex, England “Bacchus”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2022</td>
<td>Cloudy Bay, Sauvignon Blanc</td>
<td>£21</td>
<td>£82</td>
</tr>
<tr>
<td></td>
<td>Marlborough, New Zealand “Sauvignon Blanc”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2019</td>
<td>Domaine Testut, Chablis, Rive Droite</td>
<td>£23</td>
<td>£105</td>
</tr>
<tr>
<td></td>
<td>Burgundy, France “Chardonnay”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2021</td>
<td>Alain Gueneau, Sancerre, La Guiberte</td>
<td>£26</td>
<td>£110</td>
</tr>
<tr>
<td></td>
<td>Loire Valley, France “Sauvignon Blanc”</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2021</td>
<td>Yves Cuilleron, Condrieu, La Petite Côte</td>
<td>£38</td>
<td>£165</td>
</tr>
<tr>
<td></td>
<td>North Rhône Valley, France “Viognier” by Coravin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2020</td>
<td>Egon Muller, QBA</td>
<td>£45</td>
<td>£185</td>
</tr>
<tr>
<td></td>
<td>Saar, Mosel, Germany “Riesling” by Coravin</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2020</td>
<td>Boussey, Meursault, Les Meurgers</td>
<td>£55</td>
<td>£225</td>
</tr>
<tr>
<td></td>
<td>Burgundy, France “Chardonnay” by Coravin</td>
<td></td>
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</tr>
</tbody>
</table>

**ROSÉ WINE**

<table>
<thead>
<tr>
<th>2022</th>
<th>Name</th>
<th>Glass 175ml</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>2022</td>
<td>Château d'Esclans, Whispering Angel</td>
<td>£19</td>
<td>£74</td>
</tr>
<tr>
<td></td>
<td>Provence, France “Cinsault, Rolle Blend”</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
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### RED WINE

<table>
<thead>
<tr>
<th>Year</th>
<th>Bottle</th>
<th>Glass</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2020</td>
<td>Tormaresca, Torcicoda</td>
<td>£21</td>
<td>Puglia, Italy “Primitivo”</td>
</tr>
<tr>
<td>2016</td>
<td>Viña Lanciano, Rioja Reserva</td>
<td>£24</td>
<td>Rioja, Spain “Tempranillo Blend”</td>
</tr>
<tr>
<td>2022</td>
<td>Domaine de la Janasse, Châteauneuf-du-Pape</td>
<td>£34</td>
<td>South Rhône Valley, France “Grenache”</td>
</tr>
<tr>
<td>2019</td>
<td>Pine Ridge, Cabernet Sauvignon</td>
<td>£50</td>
<td>Napa Valley, California “Cabernet Sauvignon” by Coravin</td>
</tr>
<tr>
<td>2018</td>
<td>Antinori, Guado al Tasso</td>
<td>£86</td>
<td>Tuscany, Italy “Cabernet Sauvignon Blend” by Coravin</td>
</tr>
<tr>
<td>2015</td>
<td>Château Cantenac Brown, Margaux, 3ème Grand Cru Classé</td>
<td>£70</td>
<td>Bordeaux, France “Cabernet Sauvignon Blend” by Coravin</td>
</tr>
<tr>
<td>2014</td>
<td>Château La Fleur de Gay, Pomerol</td>
<td>£110</td>
<td>Bordeaux, France “Merlot” by Coravin</td>
</tr>
<tr>
<td>2001</td>
<td>Château Latour, Les Forts De Latour</td>
<td>£250</td>
<td>Bordeaux, France “Cabernet Sauvignon Blend” by Coravin</td>
</tr>
<tr>
<td>1996</td>
<td>Tenuta dell’Ornellaia, Ornellaia</td>
<td>£280</td>
<td>Tuscany, Italy “Cabernet Sauvignon Blend” by Coravin</td>
</tr>
</tbody>
</table>

### SWEET WINE

<table>
<thead>
<tr>
<th>Year</th>
<th>Bottle</th>
<th>Glass</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2014</td>
<td>Klein Constantia, Vin de Constance</td>
<td>£30</td>
<td>Western Cape, South Africa “Merlot”</td>
</tr>
</tbody>
</table>

### PORT

<table>
<thead>
<tr>
<th>Description</th>
<th>Glass 100ml</th>
</tr>
</thead>
<tbody>
<tr>
<td>Graham's, 20 Years Old Tawny Port</td>
<td>£26</td>
</tr>
<tr>
<td>Graham's, 30 Years Old Tawny Port</td>
<td>£37</td>
</tr>
<tr>
<td>Graham's, 40 Years Old Tawny Port</td>
<td>£50</td>
</tr>
<tr>
<td>1972 Graham's, single harvest tawny</td>
<td>£78</td>
</tr>
</tbody>
</table>
COCKTAILS

15 Year Old Rob Roy
Glenfiddich 15 Year Old Single Malt Scotch Whisky
Antica Formula sweet vermouth, orange bitters
£20

Fig & Vanilla Daiquiri
Vanilla infused Bacardi Carta Blanca rum, fig liqueur
fresh lime juice
£20

St George’s Negroni
Bombay Sapphire gin, Martini Bitters, Graham’s 10 years old Tawny Port, Dubonnet French aperitif
£20

Ramos in the Garden
Hendrick’s Gin shaken with St. Germain elderflower liqueur lime juice, lemon juice, double cream and simple syrup
£20

Angel’s Boulevardier
Angel's Envy Bourbon Port finish, Antica Formula sweet vermouth, Martini Bitters, whisky barrel bitters
£21

Cigar Malt Old Fashioned
Dalmore Cigar Malt Highland single malt scotch whisky agave syrup, whisky barrel bitters, orange essences
£27

The Woodpecker
Zacapa XO Rum, Hennessy VS Cognac and barrelled Jim Beam Rye Whiskey with chocolate bitters and salted vanilla syrup
£27

Maestro Margarita
Maestro Dobel Silver tequila, Creyente Mezcal, Agave Nectar fresh lime juice, Maldo crystal salt rimmed glass
£19

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**NON-ALCOHOLIC COCKTAILS**

**Garden 75**
Recreating the iconic French 75, Supasawa citrus, Gomme, sparkling Jasmin tea

**Negroni Zero**
The Italian classic with a non-alcoholic twist, Tanqueray 0.0, Martini Vibrante, Lyre’s Aperitif Rosso, oak smoke bitters

**Passion Sunrise**
Silky, soft and with a delicious tropical taste of pineapple and passion fruit, finished with a dash of Grenadine

**Apple and Cranberry Sour**
A tangy refreshing drink with apple, cranberry, lime and vanilla

**HOT DRINKS**
We are proud to work with a B Corp certified coffee supplier and our teas are ethically sourced and fairly traded.

- Selection of coffees
  - From £8
- Lanesborough selection of loose-leaf teas
  - From £8

**JUICES**

- Lanesborough Fresh Squeeze of the Day
  - £9
- Fruit juices
  - From £6.50

**BEERS**

- Peroni Nastro Azzurro
  - £10
- Peroni Non Alcoholic – 0.0%
  - £8
- Guinness
  - £10
The angels take a share of all spirits during their maturation in wooden barrels. On average, about 2% of the volume is lost in this way each year, and that’s why aged spirits become rarer as the years pass by.

At The Lanesborough, our collection of spirits has surely contributed to the angel’s happiness, and what is left to taste is kept in specially selected bottles that we like to call our Paradis.

These Cognacs and Armagnacs are amongst the rarest and finest in the world. Their vintages mark some of the most fascinating dates in history, stretching back to the 18th century. It gives us great pleasure to share our knowledge of these excellent vintages with you. Rare spirits are a passion at The Lanesborough and we do hope you enjoy this once in a lifetime experience.
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<table>
<thead>
<tr>
<th>Vintage Cognac</th>
<th>Volume</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1920 Pinet Castillon</td>
<td>50ml</td>
<td>£300</td>
</tr>
<tr>
<td>1914 Croizet</td>
<td></td>
<td>£250</td>
</tr>
<tr>
<td>1900 Sauvian Grande Champagne</td>
<td></td>
<td>£550</td>
</tr>
<tr>
<td>1884 A de Luze &amp; Fils</td>
<td></td>
<td>£700</td>
</tr>
<tr>
<td>1878 Vieux Cognac Moyet</td>
<td></td>
<td>£800</td>
</tr>
<tr>
<td>1865 Audin Freres</td>
<td></td>
<td>£800</td>
</tr>
<tr>
<td>1863 Johnston</td>
<td></td>
<td>£1000</td>
</tr>
<tr>
<td>1830 Reserve Louis-Philippe</td>
<td></td>
<td>£1,000</td>
</tr>
<tr>
<td>1817 Eschenauer</td>
<td></td>
<td>£1,250</td>
</tr>
<tr>
<td>1811 Napoleon</td>
<td></td>
<td>£1,700</td>
</tr>
<tr>
<td>1809 Grande Fine Champagne Napoleon</td>
<td></td>
<td>£2,200</td>
</tr>
<tr>
<td>1805 Jacques Hardy</td>
<td></td>
<td>£2,800</td>
</tr>
<tr>
<td>1804 JBE de Massougnes</td>
<td></td>
<td>£2,200</td>
</tr>
<tr>
<td>1802 JBE de Massougnes</td>
<td></td>
<td>£2,500</td>
</tr>
<tr>
<td>1800 Bottelau</td>
<td></td>
<td>£2,500</td>
</tr>
<tr>
<td>1790 Grand Fine Champagne</td>
<td></td>
<td>£3,500</td>
</tr>
<tr>
<td>1778 Grand Fine Champagne</td>
<td></td>
<td>£4,800</td>
</tr>
<tr>
<td>1775 Grand Fine Champagne</td>
<td></td>
<td>£5,500</td>
</tr>
<tr>
<td>1770 Grand Fine Champagne</td>
<td></td>
<td>£6,500</td>
</tr>
</tbody>
</table>
The most sophisticated spirit in the world since 1765.

Hennessy is the world’s leading cognac house. A force of unparalleled quality and unique savoir-fair, Hennessy’s strength lies in its exceptional know-how which has been passed down through eight generations of Master Blenders, the Filloux family.

Selection, maturity and blending are Hennessy’s core expertise to constantly and consistently create the world’s finest cognac. The Hennessy reserve is also one of the largest collections of eaux-de-vie in the world, with 380,000 barrels stored in 65 cellars. Some eaux-de-vie date as far back as 1800, allowing Hennessy to craft for the future whilst drawing on exceptional inventory from the past.

**DISCOVERY FLIGHT**

£135

**Hennessy X.O.**
Rich, robust and powerful
25ml

**Hennessy Paradis**
Round, silky and delicate
25ml

These two marvellous cognacs present the rich versatility of tastes and flavours that the Hennessy cognac house has to offer. Served with a tailor-made chocolate bar to match and improve the Cognacs’ profiles.

**Did You Know?**

The Angels’ share is the poetic name for evaporation during the maturation of the cognacs in the barrels, which leads every year to 2-3% loss.

After 25 years of maturation, 50% of the initial inventory has been enjoyed by angels. After 50 years, this amounts to a 90% loss.

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Hennessy X.O.
Deep and powerful, having been aged between 15 and 30 years in young barrels, the eaux-de-vie selected as constituents of Hennessy X.O are marked out by their power and energy, but also their capacity to achieve a great roundness through time. The first and original X.O since 1870.

Paradis
Created in 1979, Paradis is known for its voluptuous light and round aroma, and is named after the Hennessy founders cellar, where only the finest, oldest and rarest eaux-de-vie are kept. Depth and elegance are achieved from 100 eaux-de-vie that have been aged for up to 130 years, allowing Paradis to live up to the harmony of a symphonic orchestra.

Richard Hennessy
Exceptional eaux-de-vie matured to their fullest expression, the oldest dating back to the early 19th century. This cognac is a celebration named after Richard, an Irish man best known for founding the Hennessy Cognac dynasty. Powerful & aristocratic.

Paradis Imperial
Relentless and unprecedented alliance of age and finesse only achievable by mastering the art of selection throughout eight generations of Master Blenders from the Filloux family. Only 10 out of 10,000 eaux-de-vie have the potential one day to join this blend.

Ellipse
Seven generations of savoir-faire, each leaving their own legacy harmoniously with eaux-de-vie from as early as 1771. 2,000 bottles have ever been produced.

Timeless
To celebrate the turn of the millennium, this nectar blends eleven of the finest vintages of the 20th century. Very rarely appears and an event to the most discerning cognac connoisseur.

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**OTHER COGNAC**

Various X.O From £28  
Courvoisier Erte Collection £300  
Remy Martin Louis XIII £450

**VINTAGE ARMAGNAC**

1991 De Lord, Lanesborough Selection 20 years old £30  
1989 Darroze, Domaine de Lamarquette 30 years old £40  
1982 Darroze, Château de Lahitte 40 years old £55  
1972 Darroze, Château de Gaube 50 years old £70  
1962 Darroze, Château de Gaube 60 years old £130  
1946 Castarède 70 years old £300  
1900 Delord £550  
1897 Dupeyron, Lanesborough Selection 121 years old £475

**CALVADOS**

Château De Breuil XO £20  
Lemorton 20 years £35

**IRISH WHISKEY**

Redbreast 15 years £23  
Middleton Very Rare £60  
Bushmills 16 years old Single Malt £35
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**SINGLE MALT WHISKY**

**Islay Malts**
- Bunnahabhain 18 years old £30
- Kilchoman Loch Gorm Sherry Cask £27
- Bowmore 18 years old £27
- Lagavulin 12 years old 2017 £45
- Laphroaig 25 years old £90
- Caol Ila 25 years old £90
- Ardbeg 21 years old £150
- Ardbeg 17 years old, Coppers Choice £550
- Caol Ila 1966 29 years old Gordon & Mcphail £1000

**Lowland Malts**
- Auchentoshan 21 years old £36

**Speyside Malts**
- Mortlach 1969 50 years old Sherry Cask £2,000
- 1956 Macallan 15 years old £3,000
- 1940 Macallan 37 years old £4,500
- Macallan M £1000
- Macallan No6 £750
- Macallan 30 £600
- Macallan 25 £230
- Macallan 18 £90
- Macallan Rare Cask £65
- Balvenie 30 years old £820
- Balvenie 16 years old, French oak £35
- Balvenie 21 years old Port Wood £45
- Balvenie 25 years old Rare Marriages £165
- Glenfarclas 21 years old £32
- Glenfarclas 1986 Sherry Cask 30 years old £200
- Glenfarclas 1970 25 years old £330
- Glenfarclas 1976 40 years old £395
- Glenfarclas 40 years old, Millen Kidnapped, Sherry Cask. £1700
- Glenfarclas 1968 48 years old £2200
- Glenfiddich 21 years old £40
- Glenfiddich 18 years old £25
- Tamnavulin 35 years old, Sherry Cask £370
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### AMERICAN WHISKEY

- Angel’s Envy Bourbon £15
- WhistlePig 10 Year Old Rye £20
- Old Potrero Rye £25
- Van Winkle 12 years Old £150
- Pappy Van Winkle 15 years Old £300
- Pappy Van Winkle 20 years Old £400
- Pappy Van Winkle 23 years Old £550

### RUM

- Ron Zacapa XO £34
- Mount Gay 1703 £40
- Havana 15 years £45
- Diplomatico Ambassador £65
- El Dorado 25 years £140
- Appleton Estate 21 years old £45

### TEQUILA

- Maestro Dobel Silver £15
- Maestro Dobel Diamante £22
- Jose Cuervo Reserva de la Familia Platino £23
- Jose Cuervo Reserva de la Familia Extra Anejo £31
- Don Julio 1942 Tapatio Excelencia £50
- Tapatio Excelencia £41
- Gran Patron Platinium £70
- Dobel 50 £130

### GIN

- Bombay Sapphire £14
- The Lanesborough Gin £15
- The Lanesborough Gin 70cl gift bottle £80
- Sipsmith London Gin £15
- No3 Gin £15
- Tanqueray Ten £16
- Roku £15
- Hendricks £16
- Monkey 47 £24
- Bombay Sapphire Premier Cru £18

*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.*
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**VODKA**

- Belvedere Pure £14
- Ketel One £15
- Stolichnaya Elit £18
- Grey Goose £17
- Beluga Gold Line £52

**LIQUEURS**

- The Lanesborough Selection from £8.50
For the benefit of our guests, a guideline of the alcoholic strength of all beverages is as follows:

**Alcohol by Volume:**

- Champagne: 12.0% - 13.0%
- White Wine: 12.0% - 14.5%
- Red Wine: 12.0% - 14.5%
- Beers: 4.2% - 5.2%
- Vermouth: 14.8% - 18.0%
- Campari: 25.0%
- Pernod: 40.0%
- Ricard: 45.0%
- Sherry: 15.5% - 17.5%
- Gin: 37.5% - 47.3%
- Vodka: 37.5% - 40.0%
- Rum: 37.5% - 43.0%
- Cognac: 35.0% - 47.0%
- Whisky: 40.0% - 60.8%

The Garden Room at The Lanesborough encourages responsible drinking.

In accordance with the licensing Act of 2003, the measure for the sale of spirits and liqueurs on the premises is 50ml and 25ml is also available.

Fortified Wines 100 ml / Wines by the glass 175ml and 125ml also available.

Champagne by the glass 125ml.
As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett’s oesophagus.

A voluntary donation of £1 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.