



ALL DAY MENU

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## MORNING (7:00 - 11:30)

<b>Viennoiserie Basket (V, C, M, N)</b>	£12
Croissant, Pain au Chocolate, Daily Danish Pastry	
<b>Fruit Platter (V)</b>	£10
Passion Fruit Coulis	
<b>Coconut Yoghurt (VE)</b>	£12
Mixed Berries, Passion Fruit Coulis	
<b>Avocado on Toast (V, M)</b>	£16
Two Poached Eggs, Crushed Avocado	£22
add Salmon (F)	
<b>Eggs Benedict (C, E, N)</b>	£22
Two Poached Eggs, Toasted English Muffin, York Ham, Hollandaise Sauce	
<b>Scrambled Eggs and Salmon (F, M)</b>	£22
Sourdough Toast, Chives	

*Key to allergens:*

*A - alcohol, C - cereals containing gluten, CE - celery and celeriac, CR - crustaceans, E - eggs, F - fish, L - lupin, P - peanuts, M - milk, MO - molluscs, MU - mustard, N - nuts, S - soya beans, SE - sesame, SU - sulphur dioxide, V - suitable for vegetarians, VE - suitable for vegans*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*

## SANDWICHES & BURGERS (11:30 - 22:00)

Falafel Wrap (V) Tomato, Lettuce, Hummus	£15
Vegetarian Club Sandwich (V, C, E, MU) Avocado, Egg, Tomato, Lettuce, Grain Mustard, Mayonnaise	£18
The Orchid Lounge Club (C, E, MU) Chicken, Bacon, Avocado, Egg, Tomato, Lettuce, Grain Mustard, Mayonnaise	£22
Home-Made Beef Burger Caramelised Onions, Roquette Salad, Melted Cheddar Cheese, Brioche Bun	£22

## SALADS

Thai Green Salad (VG, E) Mango, Sesame Oil, Pickled Onion, Cucumber, Rice Cracker	£10
Caesar Salad (D, C, E, MU, F) Romain Lettuce, Smoked Anchovies, Bacon, Parmesan Cheese, Croutons	£12
add Roasted Chicken	£18
add King Prawns	£22
add Beef Fillet	£25

## SOUPS

Espresso Cauliflower Soup (V, D) Cauliflower, Olives, Garlic Bread, Olive Oil	£10
Prawn Noodle Soup (A, C, CR, E, M, S) Prawn, Egg Noodle, Shallot Oil	£12

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## MAIN COURSES

<b>Crispy Tofu (VE)</b> Garlic and Chilli Sauce, Steamed Rice	£16
<b>Penne Arabiatta (V, C, M)</b> Parmesan Cheese, Basil	£18
<b>Traditional Fish &amp; Chips (C, S)</b> North Sea Cod Fillet, Homemade Tartar Sauce, Lemon	£25
<b>Chicken Breast (A, M)</b> Truffle Mash Potatoes, Root Vegetables, Chicken Jus	£21
<b>Beef Fillet (A)</b> Grilled Asparagus, Hand-Cut Chips, Red Wine Jus	£44

## SWEET TEMPTATION

<b>Chocolate (C, E, F, M, N, S,)</b> Pan Pacific London Guanacoa Chocolate Mousse, Dulcey Cremeux, Soursop Sorbet	£15
<b>Mandarin (C, E, F, M, S, SE, SU)</b> Mandarin Mousse, Tiger Sponge, Black Sesame Ice Cream	£15
<b>Mango (C, E, F, S, M, SE)</b> Mango Pudding, Pandan Coconut Sago, Charcoal Fortune Cookies	£12
<b>Rhubarb (C, E, F, M, S)</b> Tahitian Custard, Rhubarb Compote, Ginger Sponge	£12

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SOMMELIER SELECTION

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ENGLISH SPARKLING WINE & CHAMPAGNE	<i>125ml</i>	<i>Bottle</i>
MV Nyetimber Classic Cuvée, West Sussex, England	£15	£70
NV Nyetimber Cuvée Chérie Demi Sec, West Sussex, England	£15	£74
2013 Nyetimber Blanc de Blancs, West Sussex, England	£18	£95
2018 Gusbourne Rosé, Kent, England	£15	£72
2015 Breaky Bottom Brut Cuvée Jack Pike, South Down, England	£16	£75
2015 Rathfinny Estate Blanc de Noirs, East Sussex, England	£17	£87
NV Deutz Brut Classic, Ay, France	£16	£75
MV Krug Grande Cuvée Brut, Reims, France	£50	£295
WHITE WINE	<i>175ml</i>	<i>Bottle</i>
2019/20 Veramonte Organic Sauvignon Blanc, Casablanca Valley, Chile	£9	£36
2019 Quinta da Azevedo Vinho Verde, Vinho Verde, Portugal	£11	£45
2020 Villa Wolf Gewurztraminer, Pfalz, Germany	£12	£47
2018 The Federalist Chardonnay, Mendocino County, USA	£14.5	£60
2018 Ningxia Riesling, Kanaan Winery, Ningxia, China	£15.5	£65
2018 Chablis 1er Cru Montmains Butteaux, Domaine George, Burgundy, France	£17	£73

*Wines by the bottle are served as 750ml. 125ml measures of wine are also available upon request.*

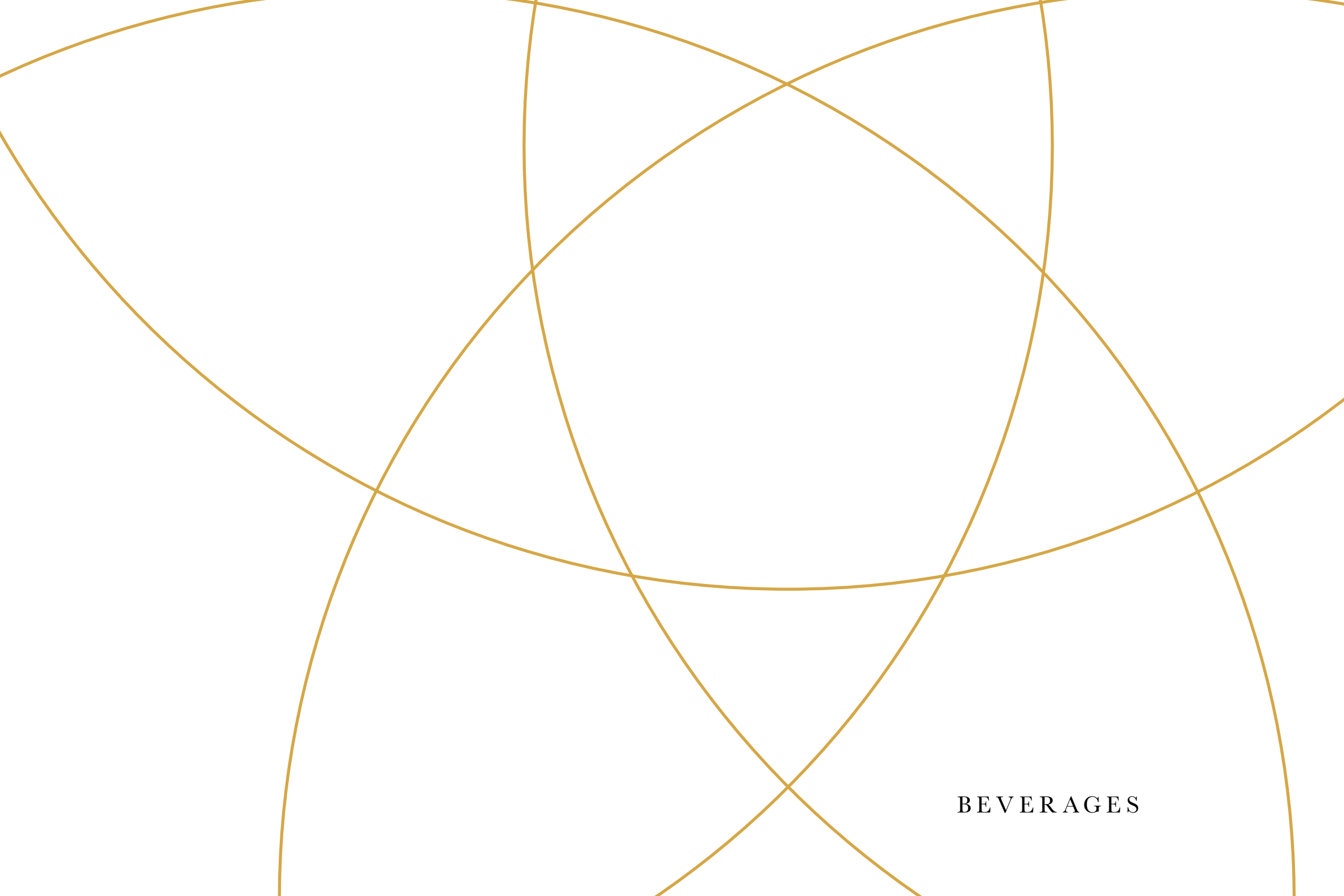
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RED WINE	<i>175ml</i>	<i>Bottle</i>
2019 Veramonte Carmenère, Casablanca Valley, Chile	£9	£36
2017 Changyu Moser XV Helan Mountain Cabernet Sauvignon, Ningxia, China	£11	£49
2018 Syrah du Maroc Tandem Alain Graillot, Domaine des Ouleb Thaleb, Meknes, Morocco	£13	£57
2018 The Federalist 1776 Zinfandel, California, USA	£14.5	£60
2017 Bodega Tapiz Malbec Reserva, Mendoza, Argentina	£16.5	£70
2016 Puisseguin Saint Emilion, Chateau de Laurets, Bordeaux, France	£17.5	£73

ROSÉ WINE	<i>175ml</i>	<i>Bottle</i>
2019 Veramonte Organic Pinot Noir Rosé, Casablanca, Chile	£9	£36
2020 Calafuria Negroamaro Rosato, Tormaresca, Puglia, Italy	£13	£55
2020 Whispering Angel Côtes de Provence Rosé, Provence, France	£15.5	£66

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BEVERAGES



## BEER & CIDER

DRAFT	<i>Half</i>	<i>Pint</i>
Asahi, Japan	£4	£8
BOTTLED BEERS		
	<i>Bottle</i>	
St Peter's Brewery IPA (500ml)	£8	
St Peter's Brewery Stateside Pale Ale (500ml)	£8	
Asahi, Japan (330ml)	£8	
Heineken 0.0 (330ml)	£8	
CIDER		
	<i>Bottle</i>	
Orchard Pig Reveller Cider (500ml)	£8	

## HOUSE SPIRIT COLLECTION

GIN	<i>50ml</i>	<i>Bottle</i>
Beefeater	£12	£165
Beefeater 24	£13	£180
Plymouth	£12	£165
Tanqueray	£12	£165
Hendricks	£15	£195
VODKA		
Absolut	£10	£140
Ketel One	£11	£155
Absolut Elyx	£13	£180
Grey Goose	£16	£220
WHISKY		
Chivas 12 years	£12	£165
Chivas 18 years	£20	£280
Glenmorangie 10 years	£15	£210
Johnnie Walker Blue	£49	£650

*Spirits by the bottle are served as 700ml or 750ml.*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*

BOURBON	<i>50ml</i>	<i>Bottle</i>
Bulleit 10	£15	£210
Woodford Reserve	£18	£250
Jack Daniel's Single Barrel	£18	£250
Gentleman Jack	£20	£280
RUM		
Havana Club 7 years	£12	£165
Havana Club 15 years	£50	£700
Mount Gay Eclipse Heritage Blend	£16	£220
TEQUILA		
Olmecca Plata	£12	£165
Patron Reposado	£18	£250
Jose Cuervo Reserva de la Familia 2017	£34	£470
COGNAC		
Martell VSOP	£12	£165
Rémy Martin XO	£48	£670

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APERITIFS	<i>50ml</i>
Lillet	£8
Noilly Prat	£9
Campari	£9
Aperol	£10
Pimm's	£9
Ricard	£9
Harveys Amontillado	£9
Fonseca 10y Tawny NV	£9
Zucca Rabarbaro	£10
Vermouth del Professore Rosso	£10
Vermouth del Professore Classico	£10
OTHER SPIRITS	<i>50ml</i>
Archers	£8
Baileys	£8
Cointreau	£8
Grand Marnier	£8
Disaronno Amaretto	£8
Kahlua	£9
Benedictine	£10
St-Germain	£10
Liquore di Limone, Salvatore Calabrese	£10

## SOFT DRINKS

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Coca Cola (300ml)	£5
Diet Coke (300ml)	£5
Ginger Beer (200ml)	£5
Appletiser (275ml)	£5

### FRANKLIN & SONS FRUIT DRINKS

275ml

Dandelion & Burdock	£5
Elderflower Lemonade	£5
Orange & Grapefruit	£5

### FRESH JUICES

Orange	£4
Apple	£4
Pineapple	£4
Cranberry	£4
Pink Grapefruit	£4

FRANKLIN & SONS MIXERS

*200ml*

Natural Indian Tonic Water

£5

Original Ginger Ale

£5

Sicilian Lemon Tonic

£5

Pink Grapefruit Tonic Water with Bergamot

£5

Rhubarb Tonic Water with Hibiscus

£5

Mallorcan Tonic Water

£5

Rosemary Tonic Water with Black Olives

£5

MINERAL WATER

Hildon Still/Sparkling

*330ml*

£3

Hildon Still/Sparkling

*750ml*

£5



TEA & COFFEE SELECTION

# TEA SELECTION

*Exclusively sourced by Rare Tea Company*

Rare Tea Company's aim is simple: to source and supply the world's best tea, directly from farmers and their tea gardens.

## BLACK TEA

THE ORCHID LOUNGE BESPOKE BLEND £5

An Afternoon Tea Blend that is both reassuringly familiar yet utterly unique; it develops as it infuses to reward with a truly revelatory experience.

A blend of highly fragrant Indian tea from the foothills of the Himalayas, combined with a deep malty leaf from the Shire Highlands of Malawi and the gentlest hint of organic rose. Supporting this blend lies the unfurling complexity of one of China's greatest Oolongs – the Iron Goddess of Mercy.

THE ORCHID LOUNGE BESPOKE BLEND TIN (25GRAMS) £25

Cherish every moment, even when you are at home, or gift a little something special.

EARL GREY £5

*Satemwa Estate, Malawi & Reggio Calabria, Italy*

A traditional Earl Grey blended with pure bergamot oil from the ancient orchards of Calabria.

This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes.

It can be enjoyed with or without milk, or with a twist of lemon zest.



GOLDEN BREAKFAST  £5

*Satemwa Estate, Malawi & Meghalaya, India*

A breakfast blend with a difference. An innovative twist on a grand tradition that enhances delicious black tea with a golden glow of pure Himalayan turmeric. Malty notes of chocolate biscuits, delicate fruity top notes and a rich tingle of spice. With a smooth and creamy mouthfeel, this is an elegant and fragrant blend. Can be enjoyed with or without milk.

2ND FLUSH MUSCATEL SIKKIM £5

*Temi Estate, Sikkim, India*

High in the Indian Himalayas, between Nepal and Bhutan, lies the secret region of Sikkim: not as famous as its Darjeeling neighbours, but making a black tea of such delicious delicacy that it makes the heart soar. This tea has a heady, floral aroma with soft notes of muscatel grapes. Best enjoyed without milk.

SRI LANKAN HAND ROLLED  £10

*Amba Estate, Ravana Falls, Sri Lanka*

Only a few precious kilos are produced each year due to the quality of the leaf required and the amount of craftsmanship entailed in hand rolling the leaf. A uniquely sweet and delicate tea with a hint of honeysuckle, made with a great deal of devotion. Best enjoyed without milk.

EMPEROR'S BREAKFAST  £10

*Wuyi Mountains, Fujian Province, China*

A rare China tea crafted by masters to produce an astonishingly sweet black tea. Made from very young and tender spring leaves and golden buds that have been carefully kept whole during hand rolling. It is remarkably smooth with flavours of rich toffee, butterscotch and vanilla. Best enjoyed without milk.

## GREEN TEA

### GREEN WHOLE LEAF

£5

*Fuding, Fujian Province, China*

A magnificent Chinese green tea that is meticulously handcrafted. The leaves are fired in a wok over charcoal in the same way and in the same place they have been made for over 3,000 years. Clean, bright and remarkably delicate.

### LONG JING

£5

*Hangzhou, Zhejiang Province, China*

The most succulent and fragrant of green China teas known as Dragon Well.

Picked in the early spring before the first rains, it has a fresh sweetness with rich green vegetal flavours and a subtle note of hazelnuts.

### SENCHA

£10

*Shizuoka, Japan*

Crafted by Moriuchi-san - one of the most revered tea masters in Japan - on his 200-year-old tea garden. The tea is grown on a tiny estate by Moriuchi-san with his wife and daughter. This Sencha is remarkably complex and deep, and has a rich mouthfeel with bright buttery notes of asparagus.

## OO LONG TEA

GOLDEN LILY MILK OOLONG  £6

*Taitung, Taiwan*

An aromatic Taiwanese oolong tea with a smooth, creamy texture. Sweet and grassy with soft floral notes leading to a deep verdant finish. Crafted from a rare cultivar renowned for its succulent, milky aroma.

PIPACHÁ £6

*Fujian, China / Porto, Portugal*

Chinese Fujian oolong tea is matured for many months in Niepoort barrels once used to age fine port wine. The result is a complex flavour of dried fruits, delicate tannins, honey and an elegant port wine nose and finish. (Alcohol-free)

TIE GUAN YING £12

*Anxi, Fujian Province, China*

This Chinese oolong is known as the Iron Goddess of Mercy. Crafted to an exact point at which the leaves reveal their hidden subtleties. It has rich floral aromas leading to a perfectly balanced mineral finish. The first infusion has a succulent sweetness with later infusions leading to green floral notes. Each time you infuse the leaves different subtleties are revealed.

DA HONG PAO (BIG RED ROBE) £12

*Wuyi Mountains, Wuyishan, China*

Perhaps the finest oolong in China, grown from a unique and ancient cultivar in the Wuyishan UNESCO World Heritage Site. Also known as 'rock tea' because of the high mountain rock below the soil that enriches the leaves. Notes of nutty chocolate, and a rounded, earthy, yet sweet aroma.

## WHITE TEA

### JASMINE SILVER TIP

£6

*Fuding, Fujian Province, China*

A delicate white tea crafted entirely from Spring buds. The tea is not flavoured but carefully scented over six consecutive nights with fresh Jasmine flowers. Once the preserve of the Chinese Imperial family, this tea has a deep and heady aroma with a light and gentle flavour.

### WHITE SILVER TIP

£6

*Fuding, Fujian Province, China*

The most prized of all white teas, it is crafted entirely from tender Spring buds high in the remote mountains of Fujian, picked for only five days of the year, just before the buds unfurl to the first new leaves. Remarkably delicate, with a silky mouthfeel and the sweetness of Spring long stored over Winter.

### MALAWI WHITE PEONY

£8

*Satemwa Estate, Shire Highlands, Malawi*

A fragrant and extremely beautiful whole leaf white tea. Picked from a unique field and carefully handcrafted to retain the sublime flavours. A delicate infusion with peach, stewed apricots and aromas of hay with a subtle umami note.

## TISANES

### WILD ROOIBOS

£5

*Cederberg Mountains, South Africa*

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest.

### CORNISH PEPPERMINT

£5

*Tregothnan Estate, Cornwall, UK*

A rare English Peppermint grown on the private botanical garden of the Tregothnan Estate. Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint. Powerful and uplifting, with a gentle approach leading to a long finish.

### WHOLE CHAMOMILE FLOWERS

£5

*Slavonija & Podravina, Croatia*

These delicate flowers are carefully dried and kept intact combining the petals, stems, and stamen that creates a beautiful sweet and soft flavour of summer meadows. Clean and subtle, these flowers are also wonderfully calming.

### LEMON BLEND

£5

*Sri Lanka & Malawi*

A truly global blend. Vibrant lemongrass from Sri Lanka has been blended with soft, smooth Malawian lemon verbena. A full-bodied infusion with grassy notes of fresh hay and the sweetness of lemon drops.

HIBISCUS FLOWERS £5

*Satemwa Estate, Shire Highlands, Malawi*

A delicious herbal infusion made from the beautiful red petals of Hibiscus sabdariffa. These whole hibiscus flowers produce a beautiful raspberry red colour and the flavours of rich berries, slightly tart, with a cranberry sweet finish.

PORTUGUESE CINNAMON BASIL  £6

*Castelo Branco, Portugal*

A deliciously soothing herbal tea with deep cinnamon flavours and a subtle hint of strawberry. Grown on a small, family-run, organic farm in the Beira Baixa province of Portugal, set in the rich biodiversity between Tejo Nature Park and UNESCO-recognised Naturetejo Geopark.

CORNISH MANUKA  £6

*Tregothnan Estate, Cornwall, UK*

A unique Manuka tea made with the leaves and stem of this rare New Zealand herb. It was brought to Cornwall 200 years ago and flourishes in the soft Cornish climate. It has a light sweetness with deep woody notes and a subtle hint of ginger. The flavour is incomparable and utterly delicious.

TARRAGONA ALMOND BLOSSOM  £7

*Terres D'Elba, Tarragona, Spain*

Beautiful blossom grown on a rocky hillside where olives and carob trees grow amongst the Marcona almonds, beside deep, fragrant orange groves. Each flower is picked individually then carefully air dried on a muslin bed to prevent the blossoms from bruising. Farmed organically and tenderly by Ferran Rojo Sol. The flavour is deep and heady - Almonds and honey with a delicious note of globe artichoke.

## C O F F E E

Ristretto	<i>Short espresso, very strong</i>	£4
Espresso	<i>Strong and short</i>	£4
Double Espresso	<i>Double hit</i>	£5
Americano	<i>Espresso topped up with hot water</i>	£4
Flat White	<i>Espresso, long foamed milk</i>	£5
Cappuccino	<i>Espresso, steamed milk, foamed milk</i>	£5
Caffé Latte	<i>Espresso, topped up with hot milk</i>	£5
Macchiato	<i>Espresso, short foamed milk</i>	£5
Double Macchiato	<i>Double espresso, short foamed milk</i>	£6
Espresso Romano	<i>Espresso, lemon twist</i>	£5
Mocha	<i>Espresso, hot milk, chocolate fondue</i>	£8

## H O T C H O C O L A T E

Cherish's 'Love it, Love it, Love it' Hot Chocolate	£8
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