



A Midsummer Night's Dream



As You Like It

SHAKESPEARE'S ELIXIR

Nestled in the courtyard, our Shakespearean-themed cocktails are inspired by the stunning carved brickwork depicting the Bard's plays on our hotel's exterior. Look up and discover the artwork as you enjoy these summer refreshments. Let every sip and glance transport you to a realm of charm and imagination.



The Merchant of Venice



Love's Labour's Lost



Swan of Avon

£15

Rum | Triple Sec | Citrus | Bubble Gum

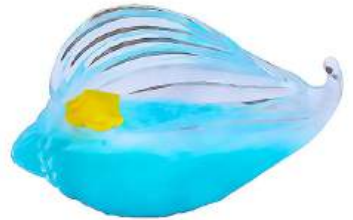
A delightful pink cocktail that seamlessly blends robust rum with playful bubble-gum, while refreshing citrus and Triple Sec add a zesty balance. This tribute to Shakespeare, so named for his epithet "The Swan of Avon," captures both the graceful beauty and the lively wit of his immortal works. It's a perfect refreshing cocktail to savour in our verdant courtyard, perhaps while reciting "Shall I compare thee to a summer's day?" or pondering the question, "To drink, or not to drink?" The answer, good gentles, is clear - drink and be merry!

Midnight Summer Dream

£15

Crème de cacao | Blue Curacao | Cream
(Allergen - Dairy)

Inspired by Shakespeare's "A Midsummer Night's Dream," this enchanting elixir unfolds like a magical, moonlit fantasy. A taste of which can be savoured as you glance upward, where our carved brick walls depict scenes from this beloved comedy, inviting you into the Bard's whimsical realm.





Ophelia's Muse

£15

Midori | Lime | Cocchi Americano | Soda

Inspired by the delicate Ophelia from Shakespeare's Hamlet, this sweet, green Midori cocktail blends tart lime juice and herbal Cocchi Americano. A splash of bubbly soda adds an ethereal twist. Enjoy this tropical beverage while strolling through our hidden floral garden, celebrating the poetic beauty of lost love and fleeting dreams.

The Bard's Elixir

£15

Gin | Suze | Ruby Grapefruit |
Grenadine | Citrus

A sip of literary genius in your goblet. Gin's botanicals dance with Suze's complex bitterness and grapefruit's tangy zest, while grenadine offers a sweet embrace and citrus provides a vibrant finale. Enjoy this poetic blend near our Victorian Fountain, where Shakespeare's elixir might spark your own midsummer reverie.





COURTYARD SPRITZ

Indulge in a symphony of refreshing libations as you bask in the enchanting ambiance of our courtyard oasis. Our meticulously crafted spritz cocktail menu promises to tantalize your taste buds and transport you to a world of summer bliss.



Rhubarb Rhapsody

£15

Gin | Rhubarb & Dill | LE Soda | Prosecco

A tangy tango of garden-fresh rhubarb and aromatic dill dancing with gin's botanicals in a gleaming prosecco embrace - summer's most refreshing sonnet in a glass.

Lavender Lush

£15

Vodka | Lavender & Violet | LE Tonic | Prosecco

A fragrant field of Provencal lavender a glass, where floral notes waltz with crisp bubbles - summer serenity captured in every effervescent sip.





Fig Ambrosia

£15

Fig liqueur | Soda | Prosecco

A divine nectar that captures the essence of sun-ripened figs, lifted by bubbles - a taste of bliss on a balmy summer's eve.

Greek Traveller

£15

Vodka | Vermouth | Cucumber | Kalamata Olives | LE Soda | Prosecco

A Mediterranean odyssey in a glass, where cool cucumber and briny olives mingle with sparkling waves - a refreshing journey to sun-drenched Mykonos shores.





LONDON DRY 51 GIN

Enjoy a taste of luxury with our exclusive London 51 Dry Gin, handcrafted by award-winning Hawkridge Distillers. Infused with 18 premium botanicals, including Indian spices, this elegant gin captures the essence of the hotel – perfectly balanced, delightfully aromatic, and a true reflection of our rich heritage.

GIN & TONIC

Indulge in a delightful journey of flavour with our thoughtfully curated gin pairings. Crafted by our expert beverage connoisseurs, each combination is designed to elevate your drinking experience.

GIN

LONDON DRY 51 GIN	£10
Bombay Sapphire	£12
Sipsmith	£12
Tanqueray	£12
Tanqueray Flor Sevilla	£12
Hendrick's	£14
Ki No Bi	£16
Gin Mare	£14
The Botanist	£18

MIXER

Tonic Water	£4
Grapefruit & Rosemary	£4
Pomelo & Pink Pepper	£4



A 12.5% discretionary service charge will be added to your bill.

BEER

Quench your thirst and embrace the warmth of London's summer with our carefully curated beer selection. Explore our refreshing offerings and toast to the joys of summer in the city.

Asahi	£7
Birra Moretti	£7
Cobra	£7
Corona	£7
IPA	£7
Kingfisher	£7
Kronenbourg 1664	£7
Leffe Blonde	£7
Peroni	£7
San Miguel	£7
Stella Artois	£7
White Rhino	£7



A 12.5% discretionary service charge will be added to your bill.

ZERO-PROOF BEVERAGE

Crafted for flavour, embraced for wellness. Step into a world of guilt-free indulgence with our zero-proof beverages. Cheers to vibrant flavours and well-being in every sip.

Charming Rhubarb

Rhubarb & Dill, LE Soda
Top up with Prosecco

£9

+£5

Power House

Avocado, Pistachio, LE Lemonade
Top up with Prosecco

£9

+£5

Spring

Jasmine, Lavender, Citrus
Add a shot of vodka

£9

+£5

Ispahan

Rose, Lychee, Raspberry
Add a shot of rum




£9

+£5



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NIBBLES

Fleur de Sel & Curried Edamame Tart 229 Kcal G D M S 	£10
Truffle, Chèvre & Onion Marmalade Quiche 330 Kcal G D S 	£10
Cajun Spiced Halloumi Fries, Cocktail Emulsion 289 Kcal G D S E 	£10
Masa Flour Nachos & Tzatziki 180 Kcal G D S 	£10
John Ross Smoked Salmon Crostini, Salted Roe 280 Kcal G F S	£12
Beer Battered Shrimp, Honey Mustard 195 Kcal G C S S M	£12
Crackling Sriracha Chicken Bites 280 Kcal G M S E	£12
Prosciutto di Parma & Rock Melon 160 Kcal	£12
Moroccan Spiced Lamb Parcels 260 Kcal G D S	£12

All are accompanied with potato fries and mesclun leaves.

D- Dairy | **G**- Gluten | **E**- Eggs | **M**- Mustard | **L**- Lupin | **F**- Fish | **S**- Sulphites | **N**- Nuts | **C**-Celery
MO - Molluscs | **SE**-Sesame | **CR**- Crustacean | **SO**- Soya

 **Vegetarian**

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.
Please inform our associate if you are allergic to any ingredients.


BETWEEN THE BREADS

TH₈₅ BURGER

Grilled beef patty, gherkins, tomato, onion, lettuce, cheese, brioche bun
950 Kcal | **G D E**

£32

Vegetarian Burger

Crumbed vegetable patty, gherkins, tomato, lettuce, cheese, brioche bun
655 Kcal | **G D E** 


£28

CLASSIC CLUB

Chicken, ham, fried egg, tomato, lettuce, cheese, white bread
674 Kcal | **G D E M**

£28

Classic Vegetarian Club

Coleslaw, cucumber, gherkins, tomato, lettuce, cheese, white bread
620 Kcal | **G D M** 


£28

HOUSE HOT DOG

Grilled frankfurter, caramelised onion, lettuce, hummus
720 Kcal | **G S E S**

£32

Halloumi Hot Dog

Crisp halloumi, caramelised onion, lettuce, hummus
768 Kcal | **G D S E** 

£28

GRILLED HAM & CHEESE SANDWICH

White bread
506 Kcal | **D G M S**

£28

Turkey Panini

Turkey pastrami, onion jam, and pesto
568 Kcal | **D G M S N**

£28

Caprese Panini

Grilled tomato, bocconcini, and pesto
492 Kcal | **D G N** 

£25

All are accompanied with potato fries and mesclun leaves.

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