

VISITOR REFRESHMENTS

Continental breakfast £8.50	Pizza £8.50
Full English breakfast £10.50	Main Course £8.50
Salads and Starters £5.50	Side Dish £2.50
Small Plates £5.50	Desserts £4.00
Sandwiches and Paninis £5.50	Ice Cream £4.00

“Our chef Paul Francis O'Brien and his team have designed this menu to offer you an eclectic mix of modern British comfort food alongside cosmopolitan international dishes”






In Room Dining













Served between 12:00 and 21:30

Here at The London Clinic we use only the best ingredients from responsibly sourced, local suppliers













Soups

- Roasted plum tomato soup  
- Cream of butternut squash and sweet potato soup, fresh dill and smoked paprika 
- Miso and vegetable ramen with hens egg

Salads

- Lightly smoked Cotswold chicken terrine, red pepper confit, green beans and sumac dressing 
- Crisp caesar salad  with or without chicken
- Protein bowl  
millet, avocado, spinach, mint and peanut with pomegranate molasses dressing
- Royal warranted oak smoked salmon by “John Ross” Scotland  
- Roasted organic young beetroot, whipped goats cheese, basil and balsamic  
- Bocconcini mozzarella, roasted baby vine tomatoes and aubergine caviar  
- Crayfish cocktail with marie rose sauce and golden caviar  





Mains

- Poached North Atlantic salmon pot au feu, light dill butter sauce 
- Indian spiced lamb curry, ginger, coriander, basmati rice, raita and naan
- Pan fried paneer and vegetable Balti, basmati rice, raita and naan
- Pan fried king prawns, tomato fondue, fresh handmade pasta with shallot and herb sauce
- Aged Scottish steak stir-fry, broccoli, cashew nut, soba noodles and oyster sauce 
- Cornish seafood grill, celeriac cream, pea shoots and lemon
- Classic shepherd's pie, tossed salad, lemon oil 
- Caranelli risotto with woodland wild mushroom and Grande Lovato cheese  
- Black bean spaghetti with truffle, tomato, grilled artichoke and Grande Lovato cheese  
- Traditional British fish and chips, minted pea puree, tartar sauce  
- Grilled chicken breast, ratatouille vegetables, avocado, lemon  
- Kentish spinach and ricotta omelette, Provençal chutney and rocket salad 

Side Dishes

- Creamed potato
- Spinach
- Green salad
- Chips
- Market vegetables

Desserts

- Belgian chocolate sablé tart with fresh raspberry
- Buttermilk panna cotta with English plum and fig compote 
- Harley street crepes Suzette with blood orange sorbet
- Creamed Arborio rice pudding, bramley apple and tuille biscuit
- British and continental cheese plate, chutney, water biscuits
- Plate of sliced fresh fruits 
- Purbeck ice creams and sorbets from Lower Scoles farm in Dorset
-  Ice creams – vanilla, chocolate, strawberry, salted caramel, stem ginger
-  Sorbets – passionfruit, blood orange

 Gluten free

If you require any changes to your dishes please let your catering assistant know.

ALLERGEN AWARENESS

If you would like information on which of our foods contain allergens please ask a member of staff who will be happy to help you.

 Lactose free

 Vegetarian

 Vegan

ROOM SERVICE

For room service please speak to your catering assistant, call speed dial M2 or press the call bell.

SAMPLE