

THE BULGARI LOUNGE

Offering the comfortable glamour and considered taste of a beautifully appointed modern Italian living room, the design of The Bulgari Lounge pays homage to Bulgari's heritage as the master of coloured gems.

Alongside Executive Chef Adriano Cavagnini's delicious 'salato' menu of Italian favourites and hotel lounge classics, our 'dolci' menu by Salvatore Mungiovino, Executive Pastry Chef, includes cakes 'Torte', Mono Porzioni for one, desserts and Il Cioccolato, Bulgari's signature handcrafted chocolate gems.

All Torte, Mono Porzioni and Il Cioccolato are available to enjoy in The Bulgari Lounge or to take away.

08:00 to midnight, Monday to Saturday

08:00 to 23:00, Sundays and Bank Holidays

Last orders 90 minutes before close for food, 30 minutes for drinks

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*Please ask our team for information on food allergens or any special dietary requirements.
Prices are in £, inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.*

BREAKFAST “24 Hours”

Freshly baked pastries

Plain croissant served with butter and assorted jams	7
Seasonal jam filled croissant	7
Pain au raisin	7
Nutella custard brioche	7

Side of toast

Your choice of: white, brown, granary, sourdough, rye bread, English muffin or seeded white gluten free bread. <i>Served with butter, assorted traditional Yorkshire jams and honey.</i>	5
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Savoury

Eggs Benedict (ham)	27
Eggs Royale (<i>Scottish oak-smoked salmon, locally & sustainably sourced</i>)	27
Crushed Hass avocado on sourdough bread (<i>Dairy Free</i>)	17
<i>Add free-range eggs on top</i>	11

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CAVIAR

Calvisius Ars Italica Oscietra Royal 30g

135

Extracted from the Russian Sturgeon, only the largest roe are selected for this elegant Italian caviar. With a subtle fruity and nutty flavour, and tones of dark brown to beige in colour. Considered to be one of the more notable caviars.

Aquitaine King's Selection 30g

110

King's Aquitaine is farmed in the estuaries of the Gironde in France and is a first-class caviar. The eggs range in colour from charcoal grey to a golden nut brown. With a fresh sea salt and nutty hazelnut finish.

Oscietra King's Selection 50g

220

A wonderful Oscietra farmed in Belgium, the size of the egg is comparable with that of the wild Oscietra, between 2.5mm and 3mm. The colour varies from olive green through to golden yellow. With a mild after taste.

Served with blinis, crème fraîche and traditional garnish

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ALL DAY DINING

Main menu available from 12:00 noon

STARTER AND SOUPS

Soup of the day	19
Minestrone soup (<i>Vegan, Gluten Free, Lactose Free</i>)	19
Tomato and basil soup (<i>Vegan, Gluten Free, Lactose Free</i>)	19
Red Lentil soup (<i>Vegan, Gluten Free, Lactose Free</i>) <i>Served with pitta bread and lemon</i>	19
Steamed shrimp dumplings (<i>Lactose Free</i>)	27
Royal cut Scottish smoked salmon (<i>Locally & Sustainably Sourced</i>) <i>Served with Imperial Caviar, toasted country bread and Dorset sour cream</i>	31
Burratina Pugliese (<i>Gluten Free</i>) <i>Served with Datterino confit tomatoes and basil with Essenza di Carma extra virgin Olive oil</i>	22
Selection of fine Italian charcuterie (<i>Lactose Free</i>) <i>With mixed olives and tomato antipasto, Giardiniera and 'Pizza fritta</i>	26
Beef bresaola <i>Thin slices aged 'parmigiano' shavings, grapefruit, and pickled vegetables</i>	25

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SALADS

Traditional Caesar salad	27
<i>Romaine lettuce, croutons, Parmesan shavings and Caesar dressing with Sicilian 'orcetto' anchovies</i>	
Superfood salad (Vegan, Gluten Free, Lactose Free)	28
<i>Organic mung beans, alfalfa sprouts, cucumber, Hass avocado, spring onions and pomegranate with Calamansi dressing</i>	
Roasted sesame Wakame salad with yuzu powder, goma dressing and fresh chilli (Vegan, Lactose Free, Gluten Free)	26
Caprese salad	26
<i>Grilled courgettes, basil oil, buffalo mozzarella</i>	
Mixed salad (Vegan, Gluten Free, Lactose Free)	20
<i>Crispy salad seasonal leaves with tomato, cucumbers, carrots, sweetcorn, radish and beetroots with vinaigrette dressing</i>	
Add to your liking:	
'Rosary' goat's cheese	7
Hass avocado	6
Mature cheddar cheese	7
Prosciutto Cotto	9
Ventresca di tonno	23
Two organic fried eggs	11
Corn-fed chicken breast	18
Scottish smoked salmon (Locally & Sustainably Sourced)	12
Roasted Scottish salmon fillet (Locally & Sustainably Sourced)	16
Giant king prawns	21

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LOUNGE CLASSICS

Native lobster roll <i>Steamed Scottish lobster in lemon coleslaw, paprika avocado and celery, served with skinny fries</i>	45
Corn-fed chicken shawarma wrap <i>With hummus and Lebanese pickles served with fries</i>	31
Club sandwich (<i>Lactose Free</i>) <i>Chicken, maple-cured bacon, tomato, organic hard-boiled egg, lettuce and mayonnaise. Served on your choice of bread, with French fries or sweet potato fries</i>	31
Royal Club sandwich (<i>Lactose Free</i>) <i>Scottish oak-smoked salmon (Locally & Sustainably Sourced), Hass avocado, tomato, organic hard-boiled egg, lettuce and mayonnaise Served on your choice of bread with French fries or sweet potato fries</i>	33

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Wagyu beef burger (<i>Lactose Free options available upon request</i>) <i>Served on a sesame brioche bun with white onion confit, mature cheddar, heritage tomato and gherkins, cooked well done, served with French fries or sweet potato fries</i>	38
Vegan Burger (<i>Vegan, Lactose Free</i>) <i>Served on a brioche bun with white onion confit, cheddar, heritage tomato and gherkins, served with French fries or sweet potato fries</i>	33
Margherita pinsa pizza (Roman, artisan style, oval pizza) <i>With San Marzano tomato, buffalo mozzarella and basil</i> <i>(Vegan and Lactose Free option available upon request)</i>	25
Truffle and cheese pinsa pizza (Roman, artisan style, oval pizza) <i>White pizza with mature cheddar, mozzarella, Parmesan flakes and truffle paste. (Vegan and Lactose Free options available upon request)</i>	37
Chinese fried rice, vegetables, bean sprouts, spring onion, chilli, egg	20
Add extra: <i>Corn-fed roasted chicken</i>	18
<i>Giant king prawns</i>	21
Add to your liking:	
Organic fried egg	6
Streaky maple-cured bacon	6
Turkey bacon	9

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CHEF'S SPECIALS

Corn-fed chicken breast 'Milanese' style cooked in butter and rosemary <i>Served with rocket salad, Datterino tomato and balsamic vinegar</i>	44
A5 Kagoshima Wagyu striploin <i>In soya, garlic and roasted sesame oil</i>	95
Lake District Grilled Herwick Lamb (<i>Locally Sourced</i>) <i>marinated with rosemary, thyme and garlic</i> <i>served with seasonal green vegetables potato fondant</i>	49

SIDE DISHES

9

French fries or sweet potato fries
Creamy mashed potatoes
White rice
Mixed leaf salad
Spinach salad
Steamed tender stem broccoli
Mixed steamed vegetables
Tomato and onion salad

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DOLCI

Tiramisu	18
<i>Valhrona chocolate, coffee sponge, mascarpone crème, coffee whipped ganache, coffee ice cream</i>	
Macedonia	18
<i>Fresh fruit salad, fresh berries, raspberry sorbet</i>	
Tonka bean crème caramel	18
<i>Fava tonka infusion, caramel, Chantilly crème, dark chocolate crunch</i>	
Profiteroles	18
<i>Dark chocolate crémeux, vanilla choux, Chantilly crème</i>	

AFFOGATO

Two scoops of ice cream of your choice, served with espresso coffee	15
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GELATO

Homemade gelato	(per scoop) 7
<i>Vanilla, Chocolate, Pistachio, Tiramisu, Straciatella</i>	

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MONO PORZIONI

Delizia al cioccolato	12
<i>chocolate sponge, Earl Grey ganache, Hukambi 53% cream, chocolate garnish</i>	
Biscotto al caramello	12
<i>crunchy sable biscuit, caramel mousse, chocolate base, Dulcey whipped ganache</i>	
Veli mango and vanilla	12
<i>almond sponge, mango lime compote, Madagascan vanilla cremoso</i>	
Pistachio and raspberry intreccio	12
<i>pistachio base, raspberry mousse, pistachio and vanilla whipped cream</i>	

TORTE

Gianduja cake	12
<i>dark chocolate, gianduja</i>	
Hazelnut chocolate fudge cake	12
<i>rich chocolate sponge, praline, chocolate coated hazelnut</i>	
Lemon drizzle	12
<i>lemon sponge, lemon and lime confit</i>	
Pistachio essenza	12
<i>Pistachio sponge, pistachio cream</i>	

BABBI

Box of 16 delicious Viennese wafers covered with dark chocolate

60

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'IL CIOCCOLATO'

Bulgari's signature handmade 'chocolate gems'. Using the finest ingredients, these beautifully crafted chocolates capture subtle flavour notes in masterful and unexpected combinations.

CHOCOLATES

5

Saffron: *61% dark chocolate, Sardinian saffron, Val di Noto almond*

Fig and Balsamic: *80% dark chocolate, white fig, Modena superior balsamic*

Lemon and Rosemary: *milk chocolate, IGP lemon Siracusa, caramelized rosemary*

Olive Oil: *venezuelan 72% chocolate, Nocellara del Belice extra virgin olive oil*

Pistachio and Apricot: *sicilian pistachio ganache, apricot, dark chocolate*

Jasmine: *Jivara 40% milk chocolate, Jasmine tea leaves*

BULGARI GIFT BOX

Box of five	35
Box of ten	70
Box of twenty-four	175
Box of fifty	300

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CHAMPAGNE

	<i>125ml</i>	<i>750ml</i>
Ruinart 'R' Brut NV	25	126
Ruinart Blanc de Blanc NV	35	198
Ruinart Rose' NV	32	189
Moet Chandon Brut Imperial NV		120
Moet Chandon Grand Vintage 2009		245
Moet Chandon Rose NV		145
Dom Perignon Brut 2013		520
Dom Perignon P2 'Second Plenitude' 2000		1020
Dom Perignon Rose 2006		945
Krug Grand Cuvee Brut NV		490
Krug Rose NV		835
Krug Vintage 1998		689

ITALIAN SPARKLING

Ca' Del Bosco Brut NV	95
Monterossa Coupe Dosage Zero NV	85
Monterossa Cabochon Serie N22 NV	178

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VINI

WHITE WINE	175ml	750ml
Collio Ribolla Gialla, Marco Felluga, Friuli, Italy	15	65
Sancerre Domaine Le Gemerie, Loire, France	18	68
Nicholeo, Podernuovo Palazzone, Tuscany, Italy	18	72
Chablis 1 ^{er} Cru, Domaine Vrignaud, Burgundy	25	105
ROSE WINE		
By Ott, Domaine Ott, Cotes de Provence, France	15	65
RED WINE		
Valpolicella, Allegrini, Veneto, Italy	15	60
Therra Podernuovo, Tuscany, Italy	19	76
'Il Seggio' Bolgheri, Poggio al Tesoro, Tuscany, Italy	22	88
Pio Cesare Barolo, Piedmont, Italy	32	149

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COCKTAILS

SIGNATURE SELECTION

The Bulgari Cocktail <i>Bombay Gin, Aperol, orange juice, pineapple juice, lime juice</i>	22
The Margarita Italiana <i>Patron Silver tequila, Aperol, Cointreau, lime, agave nectar</i>	22
Negroni Mediterraneo <i>N3 gin, Punt e Mes, Campari Bitter, tangerine</i>	22
Amalfi Martini <i>Limoncello, lemon, sugar, basil, black pepper</i>	22
Palermo Old Fashioned <i>Woodford Rye, amaro nonino, Vanilla</i>	22
Mango #5 <i>Bacardi 8 rum, mango, lime, sage</i>	22

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NON – ALCOHOL

12

Bulgari Mocktail

Seedlip Garden, spritz syrup, orange juice, pineapple juice, lime juice, egg white

Black Stone Berry

Seedlip Garden, hibiscus and berries tea, passion fruit, lemon fruit

Into the Grove

Seedlip Grove 42, chamomile syrup, ginger, lemon juice, oak bitter

Jasmine

Seedlip Spice 94, jasmine tea, vanilla, lemon juice, egg white

TRADITIONAL ITALIAN BOTTLED APERITIVO

Crodino (0% ABV)

8

Campari Soda (10% ABV)

8

BEER

330ml

Menabrea Bionda

9

Menabrea Ambrata

9

Small Beer Lager, 2.1 ABV

9

Peroni Nastro Azzuro

9

Peroni Libera

9

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CAFFETTERIA

COFFEE *(Sustainable Certified)*

Our Musetti 1916 blend is Rainforest Alliance Certified, grown and harvested on farms and forests that follow sustainable practices.

Signature Espresso 10

Inspired by the classic Italian homemade coffee, this is a sweet and flavoured coffee with extra cream

Signature Mochaccino 10

An indulgent coffee with chocolate cream

CLASSICS: 8

Espresso

Double Espresso

Machiato

Cappuccino

Latte

Flat white

Americano

Cortado

HOT CHOCOLATE 9

Hot Chocolate, prepared with aromatic Ecuadorian cacao

FRESH INFUSION TEA 7

Ginger, lemon or mint

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Our Canton selection of teas is beyond organic, some are biodynamic and several are from abandoned tea farms where the plants grow wild. Others are from ancient tea trees in the forests of Yunnan and Vietnam.

BLACK TEA 7

Canton 1843 – *bold, iconic, addictive*

English Breakfast Decaffeinated – *caramel, comforting, robust.*

Earl Grey – *bergamot, velvety, harmonious.*

Lapsang Souchong – *smoky, dark, opulent.*

Wild Chai – *spiced, aromatic, seductive.*

Chocolate Noir – *cocoa-rich, moreish, luxurious.*

Caramel Noir – *rich, sweet, indulgent.*

Lychee and Rose – *perfumed, deep, decadent.*

GREEN TEA 7

Dragon Well – *chestnut, pure, immersive.*

Jasmine Pearls – *honeysuckle, fragrant, intoxicating.*

Jade Green Tips – *cut grass, succulent, verdant.*

WHITE TEA 7

Silver Needle – *honeydew, delicate, bliss.*

WELLNESS BLEND 7

Lemon Verbena – *elegant, lemon sherbet, intense.*

Chamomile – *apple-sweet, silky, slumberous.*

Triple Mint – *herbaceous, icy, invigorating.*

Moroccan Mint – *pure, green bean, immersive.*

PREMIUM TEA 9

Pouchong – *peachy, luscious, awesome.*

Ali Shan Oolong – *orchid, lucent, captivating.*

Berry & Hibiscus – *black currant, juicy, nostalgic.*

Wild Rooibos – *honeyed, tribal, rich.*

White Peach & Mango – *fruity, balanced, floral.*

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BEVANDE

	200ml	
Coca-Cola, Diet Coke, Coke Zero	6	
London Essence Crafted Soda and Tonics:	6	
Tonic Water		
Soda Water		
Ginger Beer, Ginger Ale		
White Peach and Jasmine Soda		
Blood Orange and Elderflower Tonic		
Crafted Lemonade		
JUICES	9	
Orange, grapefruit, apple, pineapple, cranberry or tomato		
COLD PRESS JUICES	12	
Evergreen - <i>apple, cucumber, celery, kale, spinach, lemon, ginger</i>		
Rise Up - <i>carrot, apple, ginger, lemon, beetroot</i>		
Golden Ratio - <i>apple, orange, turmeric, lemon</i>		
WATER	250ml	750ml
STILL		
Tau (<i>locally sourced</i>)	4	7
SPARKLING		
Tau (<i>locally sourced</i>)	4	7

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