

BVLGARI

HOTEL LONDON

THE LOUNGE

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FOOD MENU

Soup of the day. 12

Scottish oak smoked salmon. 22
*Served with toasted country bread
and Dorset sour cream.*

Superfood salad. 22 **W**
*Mung beans, alfalfa sprouts, cucumber,
avocado, spring onions and pomegranate
with calamansi dressing.*

Traditional Caesar salad. 18
*Crunchy romaine lettuce, croutons,
parmesan and Caesar dressing.*

Add to your liking:

Free range chicken breast 16

Smoked salmon 10

Fillet of salmon 13

Food menu served from 12:00 until 22:00. A selection recommended by Workshop Gymnasium, our resident health and wellness experts, marked with a 'W'.

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

FOOD MENU

- Wagyu beef burger. 28
(cooked well done)
Caramelised onions, cheddar cheese, iceberg lettuce, and Marie-Rose sauce.
Served with French fries.
- Club sandwich. 24
Chicken, maple-cured bacon tomato, lettuce, hard-boiled egg and mayonnaise.
Served on your choice of bread, with French fries.
- Royal Club sandwich. 26
Scottish smoked salmon, hass avocado, tomato, lettuce, hard-boiled egg and mayonnaise.
Served on your choice of bread, with French fries.
- Pizzetta. 12
Puff pastry with tomato, feta cheese, taggiasche olives, chilli vinaigrette.

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FOOD MENU

Free range Suffolk chicken breast. 28

Lake District fillet steak, 220g. 46

Main courses are accompanied with
roasted Portobello mushrooms
and vine tomatoes.

Tagliolino 'cacio e pepe' 20

Pecorino Romano DOP

Umbrian black truffle, *per 8g* 20

SIDE DISHES 7

French fries or sweet potato fries

Creamy mash potatoes

White rice

Mixed leaf salad / spinach

Steamed tender stem broccoli

SAUCES 3

Peppercorn, rosemary, mushroom or lemon

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DESSERTS

Cake of the week.	6
Seasonal fruit salad, raspberry sorbet.	12
Gianduiotto.	12
<i>Gianduja chocolate, straciatella gelato</i>	
Espresso budino.	12
<i>Salted caramel, chocolate biscotti, hazelnut gelato</i>	
Tiramisu	12
Ice cream and sorbets.	8
<i>Please ask for daily selections.</i>	

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PASTICCERIA MIGNONS

A selection of mini Italian pastries to eat in or to take away.

Choco noisette
Lemon and pistachio cube
Coda di Aragosta
Raspberry and mascarpone choux

Selection of two	9
Selection of four	18
Selection of eight in a Bvlgari gift box	45



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JUICES

FRESH JUICES 7

Freshly squeezed orange juice.

Grapefruit, apple, pineapple, cranberry or tomato.

COLD PRESS JUICES 10

Golden Girl

Turmeric, carrot, pineapple, lemon, ginger.

Rockin' Beet

Beet, carrot, apple, lemon, ginger.

Soul Kick

Apple, pineapple, lemon, ginger.

*Please allow 15 minutes
for preparation.*

ANTIOXIDANT 18

Paleo Greens, coconut water, mixed berries, mint, cinnamon.

Rich in fruit and vegetables to provide a potent source of anti-oxidants to help boost the immune system.

SUNRISE 18

Vanilla Pea Protein, oats, cinnamon, flax seed, peanut butter and your choice of rice or almond milk.

Rich in fruit and vegetables to provide a potent source of anti-oxidants to help boost the immune system.

MUSCLE UP 18

Chocolate Pea Protein, spinach, carnitine, cinnamon and your choice of rice or almond milk.

Protein packed and rich in vitamins K, C and A to support muscle growth and recovery.

Carnitine is not recommended for those who are pregnant or breast feeding.

“First things first. Get the Champagne.”

Winston Churchill

BRUT		125ml	750ml
R de Ruinart	nv	18	105
Ruinart Blanc de Blancs	nv	28	145
Dom Pérignon	2008	65	345
ROSÉ			
Ruinart	nv	28	145

CHAMPAGNE BY THE BOTTLE

BRUT		750ml
R de Ruinart	nv	105
Perrier-Jouet, <i>Grand Brut</i>	nv	125
Bollinger, <i>Special Cuvée</i>	nv	145
Veuve Clicquot	nv	155
Krug, <i>Grande Cuvée</i>	nv	390
BLANC DE BLANCS		
Ruinart <i>Blanc de Blancs</i>	nv	145
ROSÉ		
Ruinart	nv	145
Laurent Perrier	nv	185
Krug	nv	635

CHAMPAGNE BY THE BOTTLE

CHAMPAGNE - VINTAGE

BRUT		750ml
Dom Pérignon	2009	345
Dom Pérignon, <i>P2</i>	2009	675
Krug, <i>Vintage</i>	1998	575
ROSÉ		
Dom Pérignon	2005	775

WINE

WHITE WINE

		175ml	750ml
Nicholeo Podernuovo	2017	12	48
Giovanni Bvlgari - Italy <i>Grechetto and Chardonnay</i>			
Tre Fili	2017	12	48
Veneto - Italy <i>100% Pinot Grigio</i>			
Sancerre Blanc, G. Fiou	2017	16	76
Loire Vallue - France <i>100% Sauvignon Blanc</i>			
Chablis 1 ^{er} Cru, G. Tremblay	2017	21	84
Côte de Lechet - France <i>100% Chardonnay</i>			

ROSÉ WINE

Enzo – Hermitage St-Martin	2017	14	59
Provence - France <i>Cinsaut - Grenache - Mouvedre blend</i>			

WINE

RED WINE		175ml	750ml
Therra Podernuovo Giovanni Bvlgari - Italy <i>100% Sangiovese</i>	2015	12	48
Frentano DOC Montepulciano d'Abruzzo - Italy <i>Montepulciano blend</i>	2017	12	48
Mathilde - Clos Saint-Michel Côtes Du Rhône - France <i>80% Grenache, 20% Syrah</i>	2015	13	52
Haut Médo, Château Sénéjac Bordeaux - France <i>55% Cabernet Sauvignon, 33% Merlot, 7% Cabernet France, 5 % Petit Verdot</i>	2013	20	80
St-Emilion Grand Cru La Croix Chantecaille - France <i>80% Merlot, 20% Cabernet Franc</i>	2013		375ml 45

PREMIUM WINE BY CORAVIN

WHITE WINE

125ml

‘Cervara della Sala’	2017	35
Marchesi Antinori		
Tuscany – Italy, <i>100% Chardonnay</i>		
Puligny Montrachet 1er Cru	2015	40
‘Champ Gain’		
Faiveley – France, <i>100% Chardonnay</i>		
Alteni di Brassicoa	2016	50
Gaya – Italy, <i>100% Sauvignon Blanc</i>		

RED WINE

‘La combe aux Moines’	2014	35
Gevrey Chambertin 1er Cru		
Burgundy - France, <i>100% Pinot Noir</i>		
‘Dagromis’	2015	45
Gaya Barolo		
Piemonte – Italy, <i>100% Nebbiolo</i>		
‘Tignanello’	2016	60
Marchesi Antinori		
Tuscany – Italy, <i>80% Sangiovese,</i> <i>15% Cabernet Sauvignon, 5% Cabernet Franc</i>		

COCKTAILS

NEGRONI	15
<i>Tanqueray, Cocchi Torino, Campari</i>	
APEROL SPRITZ	15
<i>Aperol, prosecco, soda</i>	
CLASSIC MARTINI	15
<i>Belvedere Vodka or Bombay Gin</i>	

BAR

GIN	50ml
ENGLAND	
Bombay Sapphire	12
Tanqueray N° Ten	14
GERMANY	
Monkey 47	18
SCOTLAND	
Hendrick's	13
VODKA	50ml
Belvedere	12
Grey Goose	13
Beluga Gold Line	40

BAR

TEQUILA	50ml
BLANCO	
Patron Silver	12
REPOSADO	
Patron Reposado	15
ANEJO	
Don Julio, 1942	45
RUM	50ml
Bacardi Carta Blanca	12
Diplomatico, Reserva	15
Zacapa, 23 yrs	18

BAR

SCOTCH WHISKEY - SINGLE MALT	50ml
HIGHLAND	
Glenmorangie, The Original	13
ISLAY	
Lagavulin, 16yrs	18
SCOTCH WHISKEY - BLENDED	50ml
Chivas Regal, 18yrs	18
Johnnie Walker, Black	13
Johnnie Walker, Blue	45
JAPANESE WHISKEY	50ml
Suntory Hibiki, Japanese Harmony	22
AMERICAN WHISKEY	50ml
TENNESSEE	
Jack Daniel's, Gentleman Jack	13
BOURBON	
Woodford Reserve	14

BAR

COGNAC	15ml	25ml	50ml
Hennessy Fine de Cognac			12
Hennessy xo			28
Louis XIII	98	160	290

BEER	330ml
Peroni Red	7
Brewdog Vagabond, Gluten Free IPA	8

SOFT DRINKS & WATER

SOFT & SODA 200ml

Coco-Cola, Diet Coke, Coke Zero 6

Fever-Tree: tonic, ginger ale, ginger beer, bitter lemon, lemonade, soda 6

WATER 250ml 330ml 750ml

STILL

Acqua Panna 4 7

SPARKLING

San Pellegrino 4 7

Perrier (330ml) 5

COFFEE

Espresso / decaf espresso	7
Americano	7
Macchiato	7
Flat white	7
Cappuccino	8
Latte	8

*Customise your coffee and print any picture from your phone onto your cappuccino or latte.
Ask a team member for further information.*

HOT CHOCOLATE

TONINO LAMBORGHINI

8

HOT CHOCOLATES

These indulgent chocolate drinks are prepared to a traditional recipe, each with a unique and distinctive flavour.



Tonino Lamborghini

ESPRESSO

Classic

A traditional superior quality cocoa.

Hazelnut

Chocolate and hazelnut; a perfect match.

Amaretto

A bitter-sweet and delicate flavour.

Mint

Sweet chocolate balances with the warmth and freshness of mint.

Orange and cinnamon

A fragrant and fruity blend.

Hot pepper

A surprising and pleasing pairing – sweetness of chocolate with the piquancy of pepper.

TEA

CANTON TEAS

BLACK TEAS

7

Canton 1843

Based on the first English Breakfast tea created from high grade Chinese tea. Smooth and refreshing with a clean, complex flavour and soft aftertaste.

Earl Grey

A light, bright, black tea blended with the highest-grade, cold-pressed Calabrian bergamot oil.

English Breakfast Decaf

The warm embrace of a glorious English Breakfast tea, without the caffeine kick.

TEA

GREEN TEAS

7

Dragon Well

Tender leaves from wild-grown trees yield a complex, green tea with chestnut notes.

Jasmine Pearls

Exotic aromatic floral notes enhance this mildest of green teas.

Moroccan Mind

Vietnamese wild green tea, spearmint, peppermint and a hint of sweet liquorice root.

WHITE TEA

7

Silver Needle

Plump, soft, young silvery tea buds deliver a smooth, delicate infusion.

TEA

HERBAL INFUSIONS

7

Wild Rooibos

Growing wild on the sun-kissed African plains, with notes of vanilla and sandalwood, it is naturally caffeine-free.

Chamomile

Sweet and fragrant with a pleasing apple-like flavour.

Triple Mint

Peppermint and spearmint blended with a third mint called lemon balm because it has a citrus hint.

Berry and Hibiscus

An entirely natural infusion of juicy whole berries, tart hibiscus and sweet liquorice root.

NATURALLY-FLAVOURED TEAS

7

Chocolate Noir

A velvety black tea mixed with Peruvian cocoa nibs and Madagascan vanilla pod.

Lychee and Rose Noir

Chinese black tea blended with pure extracts of lychee fruit and rose.