

# LANES OF LONDON

## STARTERS

- 442 kcal **Burrata (V) - 18**  
*roasted peppers, pangrattato, pine nuts, sour cherry glaze*  
(Dairy, Gluten, Nuts, Sulphites)
- 239 kcal **Confit artichoke (VG) - 16**  
*roasted pepper sauce lemon wedge* (Sulphites)
- 506 kcal **Moutabal, hummus, labneh, pitta bread (V) - 12**  
(Dairy, Gluten, Sesame)
- 444 kcal **Beef bonbons - 18**  
*blue cheese sauce, horseradish*  
(Celery, Dairy, Gluten, Egg, Mustard)
- 118 kcal **Pan seared scallops - 22**  
*blood orange, octopus, purple potatoes, sage*  
(Dairy, Molluscs)
- 350 kcal **Lobster and prawn croquette - 22**  
*fried egg, saffron aioli, spring vegetables*  
(Crustaceans, Egg, Fish, Gluten, Mustard, Sulphites)
- 462 kcal **Steamed lemon sole - 22**  
*braised mussels, green olives, confit tomato, capers butter sauce*  
(Dairy, Fish, Molluscs, Mustard, Sulphites)
- 458 kcal **Superfood salad (VG) - 16**  
*freakah, cauliflower, pomegranate, avocado, balsamic*  
(Egg, Gluten, Mustard, Sulphites)
- 616 kcal **Caesar salad - 16**  
*lettuce, croutons, parmesan, anchovies, Caesar dressing*  
(Egg, Dairy, Fish, Gluten, Sulphites)

Add chicken, prawns or goat cheese to your salad - 4

## SOUPS

- 205 kcal **Tomato soup (V) - 12**  
*sourdough bread*  
(Celery, Dairy, Gluten)
- 210 kcal **Lentil soup (V) - 12**  
*sourdough bread*  
(Celery, Gluten)

## TASTING MENU £50

- Burrata (V)**  
**Steamed lemon sole**  
**Beef bonbons**
- 
- Pan seared Scottish salmon**  
**Pork belly and loin**  
**Earthy forest foliage bowl (V)**
- 
- Assortment of British cheeses**  
(additional course with supplement - £10)
- 
- Sticky toffee pudding**  
**Wild berry & rhubarb Cheesecake**
- \*Upgrade your experience with a bottle of house red or white wine - £35

## MAINS

- 535 kcal **Lamb chops - 38**  
*crispy artichoke, celeriac puree, crushed potatoes, tomato salsa*  
(Dairy, Sulphites)
- 580 kcal **Roast baby chicken - 30**  
*rainbow chard, sage caper butter*  
(Dairy, Sulphites)
- 510 kcal **220g Ribeye - 38**  
*roasted tomatoes, rocket, parmesan bearnaise / blue cheese / herb butter*  
(Dairy, Egg)
- 873 kcal **Butter chicken Masala- 28**  
*rice and Arabic bread*  
(Celery, Dairy, Gluten, Nuts, Sulphite)
- 717 kcal **Pork belly and loin - 28**  
*celeriac mash, kale, chickpeas, roast carrot, jus*  
(Celery, Dairy, Sulphites)
- 780 kcal **Beef or 640 kcal Chicken burger - 26**  
*glazed brioche bun, lettuce, tomatoes, cheddar mayo, fries*  
(Dairy, Egg, Gluten, Lupin, Mustard)
- 380 kcal **Crispy aubergine (VG) - 24**  
*tomato relish, roasted cashew nuts, kale coconut curry sauce, coconut yoghurt*  
(Celery, Gluten, Nuts, Soya, Sulphites)
- 309 kcal **Earthy forest foliage bowl (V) - 22**  
*wild mushroom, kale, asparagus, fregola, basil pesto*  
(Dairy, Gluten, Nuts)
- 411 kcal **Pan seared Scottish salmon - 28**  
*horseradish cream, orange, heritage cauliflower*  
(Celery, Dairy, Fish)
- 780 kcal **Traditional fish and chips - 26**  
*mushy peas, tartar sauce, fries*  
(Dairy, Egg, Fish, Gluten, Mustard, Sulphites)
- 309 kcal **Oven baked stuffed seabass - 32**  
*seasonal vegetables, tomato pepper sauce*  
(Celery, Dairy, Fish)
- 478 kcal **Seafood marinara linguine - 36**  
*Scallops, prawns, mussels, cod, salmon, tomato creamy sauce*  
(Celery, Crustaceans, Dairy, Egg, Fish, Gluten, Molluscs)

## SIDES

- 165 kcal **Mac and cheese** (Dairy, Egg, Gluten) - 7
- 230 kcal **Sautéed mushroom** (Dairy) - 7
- 140 kcal **Seasonal vegetables** (Dairy) - 7
- 280 kcal **Sweet potato fries** (Gluten) - 7
- 290 kcal **Skin on fries** (Gluten) - 7
- 80 kcal **add truffle and parmesan** (Dairy, Gluten) - 1

## DESSERTS

- 1090 kcal **Assortment of British cheeses (V) - 12**  
*crackers, quince jelly* (Dairy, Gluten, Sulphites)
- 556 kcal **Sticky toffee pudding - 12**  
*vanilla ice-cream, toffee sauce* (Dairy, Egg, Gluten)
- 777 kcal **Cheesecake - 12**  
*wild berry, rhubarb* (Dairy, Egg, Gluten, Sulphites)
- 380 kcal **Ice cream selection - 9**  
**3 scoops of your choice: chocolate, strawberry, vanilla**  
(Dairy, Egg)

Adults need around 2000 kcal a day.  
All prices are inclusive of 20% VAT.  
A discretionary service charge of 12.5% will be added to your final bill.



Vegetarian (V), Vegan (VG) and Gluten free options available, please ask prior to ordering. If you have an allergy to any food product or dietary requirement, please advise us prior to ordering.

# DRINKS LIST

## RED WINE

	175ml	250ml	Bottle
Mezzacorona Castel Firmian Merlot , Italy	-	-	40
Umani Ronchi Podere Montepulciano d'Abruzzo	-	-	41
Tournon Mathilda Shiraz, Australia	-	-	48
Nederburg The Brewmaster Cabernet Sauvignon, Western Cape, South Africa	13	16	50
Zuccardi Serie A Malbec, Uco Valley, Mendoza, Argentina	13.5	17	55
Masi Toar Valpolicella Classico Superiore, Italy	-	-	60
Murphy-Goode Pinot Noir, California, USA	14	17.5	60
Château Cissac, Haut-Médoc, France	16	19	65
Don Jacobo Rioja Gran Reserva, Bodegas Corral, Spain	-	-	67
Château Teysier, Saint-Émilion Grand Cru, France	-	-	80
Barolo, Cru Ravera Lo Zoccolaio, Domini Villa Lanata, Italy	-	-	140
Brunello di Montalcino Greppone Mazzi Estate, Ruffino, Italy	-	-	150
Château Pédesclaux 5ème Cru Classé, Pauillac, France	-	-	190

## ROSÉ WINE

	175ml	250ml	Bottle
Nina Pinot Grigio Rose, Italy	10	12	35
Les Lauriers Cinsault and Grenache Rosé, France	11	13	41

## BEER & CIDER

- Menabrea, Lager, ITA, 4.8% - 7
- Innis & Gunn The Original, Bourbon Ale, SCT, 6.6% - 8
- Brewdog Punk, IPA, SCT, 5.6% - 8
- Guinness, Stout, IRL, 5.0% - 7
- Estrella Galicia 0.0%, NRB 6
- Maeloc, Dry Cider, SPA, 4.5% - 7
- Maeloc, Strawberry Cider, SPA, 4.0% - 8

## COFFEE & TEA

- Americano - 6
- Cappuccino - 6
- Espresso / Double Espresso - 6
- Caffe Mocha - 6
- Caffe Latte - 6
- Hot Chocolate - 6
- Selection of Jing Tea - 6

## WHITE WINE

	175ml	250ml	Bottle
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch, South Africa	-	-	40
Lumina Pinot Grigio delle Venezie Giulia, Ruffino, Italy	13	15	44
Errázuriz Sauvignon Blanc, Aconcagua Costa	13.5	16.5	48
Vidal Reserve Chardonnay, Hawkes Bay, New Zealand	14	17	52
Pinot Blanc Alsace Tradition Organic, Emile Beyer, France	-	-	55
Minius Godello, Spain	-	-	55
Gavi di Gavi, Toledana, Domini Villa Lanata, Italy	14.5	17.5	58
Tenuta J. Hofstätter Joseph Gewurztraminer, Italy	-	-	75
Sancerre Prestige, Loire Valley, France	-	-	80
Chablis 1er Cru Mont de Milieu, J. Moreau et Fils, France	-	-	110
Buena Vista, North Coast Chardonnay, California, USA	-	-	85
Pouilly-Fumé, De Ladoucette Loire, France	-	-	115
Puligny-Montrachet 1er Cru Sous le Puits, Remoissenet Père & Fils, France	-	-	190
Meursault Charmes 1er Cru, Remoissenet Père & Fils, France	-	-	250

## SPARKLING

	125ml	Bottle
Codorníu Zero Alcohol Free Sparkling Wine, Spain	8	30
Galanti Prosecco, Italy	12	45
Nyetimber Classic Cuvee, England	-	90
Deutz Brut Classic	-	120
Taittinger Brut	20	140
Taittinger Prestige Brut Rosé	22	160
Taittinger Prelude	-	190
Deutz Blanc de Blanc	-	200

## DIGESTIVES

All 50ml

- Disaronno Amaretto - 10
- Luxardo Limoncello - 10
- Tia Maria Matcha - 10
- Disaronno Velvet - 10
- Antica Formula Sweet Vermouth - 12

## SOFT DRINK

- Blenheim Palace water - 330ml - 5 / 750ml - 7
- 82 kcal Pepsi / 1 kcal Diet Pepsi / 1 kcal Pepsi Max - 6
- 30 kcal Fever Tree Tonic water / 35 kcal Fever Tree Lemonade - 6
- 18 kcal Fentimans Slimline Tonic - 6
- 0 kcal Fentimans Soda - 6
- 37 kcal Fentimans Ginger Ale - 6
- 39 kcal Fentimans Ginger Beer - 6
- 41 kcal Fentimans Rose Lemonade - 6

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