

LANES OF LONDON

SALADS

458 kcal **Superfood salad (V) - 16**
freetkeh, cauliflower, pomegranate, avocado, balsamic
(Egg, Gluten, Mustard, Sulphites)

616 kcal **Caesar salad - 16**
lettuce, croutons, Parmesan, anchovies, Caesar dressing
(Egg, Fish, Gluten, Milk, Mustard, Sulphites, May Contain Soya)

Add chicken, prawns or goat cheese to your salad - 4
(Crustaceans, Milk)

651 kcal **Burrata (V) - 18**
heirloom tomatoes, red onion galette, salsa verde
(Egg, Gluten, Milk, Mustard, Soya, Sulphites)

206 kcal **Roasted bell peppers (VG) - 16**
stuffed with fregola, pickled ginger, olive tomato salsa
(Gluten, Mustard, Sulphites)

237 kcal **Green lentil fregola salad (VG) - 16** 
roasted Mediterranean vegetables, vegan pesto, rocket
(Gluten, Mustard, Nuts, Sulphites)

506 kcal **Moutabal, hummus, labneh, pitta bread (V) - 12** 
(Gluten, Milk, Sesame)

STARTERS

532 kcal **Prawn and scallop cataplana - 22**
lobster bisque, winter greens
(Celery, Crustacean, Milk, Molluscs, Mustard, Sulphites, May Contain Fish)

302 kcal **Lobster and prawn croquette - 22**
fried sunny side up egg, samphire, tomato concassé
(Crustaceans, Egg, Gluten, Milk, Mustard, Sulphites)

455 kcal **Double-baked cheese flan (V) - 18**
dressed green beans, olive balsamic salsa, cauliflower purée
(Egg, Gluten, Milk, Sulphites)

MAINS

678 kcal **Rump of lamb - 36**
potato mash, sautéed baby carrots, olive jus
(Gluten, Milk, Mustard, Sulphites)

1009 kcal **Roast baby chicken - 34**
caramelized cauliflower purée, sautéed rainbow chard, salsa verde
(Milk, Mustard, Nuts, Sulphites)

873 kcal **Butter chicken Masala - 28** 
rice, flatbread, watermelon chutney
(Celery, Gluten, Milk, Nuts, Sulphite, May Contain Mustard)

510 kcal **220g Beef ribeye steak - 38**
roasted tomatoes, rocket, Parmesan béarnaise / blue cheese / herb butter
(Egg, Milk, Mustard, Sulphite)

640 kcal **Chicken burger - 26**
glazed brioche bun, lettuce, tomatoes, gherkins, cheddar, mayo, relish, fries
(Egg, Gluten, Lupin, Milk, Mustard, Sulphites, May Contain Soya)

724 kcal **Cinnamon-braised pork belly - 28**
pommes purée, sautéed cavolo nero, baby carrots, apple sauce
(Celery, Milk, Mustard, Sulphites)

380 kcal **Crispy aubergine (VG) - 24**
tomato relish, roasted cashew nuts, kale, coconut curry sauce, coconut yoghurt
(Celery, Gluten, Mustard, Nuts, Soya, Sulphites)

426 kcal **Baked butternut squash (VG) - 22**
puy lentils, winter vegetables, cauliflower purée

780 kcal **Beef burger - 26**
glazed brioche bun, lettuce, tomatoes, gherkins, cheddar, mayo, relish, fries
(Egg, Gluten, Lupin, Milk, Mustard, Sulphites, May Contain Soya)

*£1 from the sale of every beef burger to benefit

magic breakfast

Magic Breakfast (charity no. 1102510 in England and SC048202 in Scotland) provides healthy school breakfasts to children at risk of hunger in disadvantaged areas of the UK.

SOUPS

205 kcal **Tomato soup (V) - 12**
sourdough bread
(Celery, Gluten, Milk)


210 kcal **Lentil soup (V) - 12**
sourdough bread
(Celery, Gluten, May Contain Milk)

369 kcal **French onion soup - 12**
melted cheese on sourdough bread
(Celery, Gluten, Milk, Mustard, Sulphites)

489 kcal **Pan-seared salmon - 28**
warm Niçoise salad, olives, pickled ginger, lemon tapenade
(Celery, Fish, Milk, Mustard, Sulphites)

780 kcal **Traditional fish and chips - 26**
mushy peas, tartar sauce, fries
(Egg, Fish, Gluten, Milk, Mustard, Sulphites, May Contain Soya)

567 kcal **Pan-seared stone bass - 32**
puy lentils, butternut squash purée, tomato salsa
(Celery, Fish, Milk, Mustard)

478 kcal **Seafood marinara linguine - 36** 
scallops, prawns, mussels, cod, salmon, tomato creamy sauce
(Celery, Crustaceans, Egg, Fish, Gluten, Milk, Molluscs)

175 kcal **Penne or spaghetti pasta - 18**
Parmesan tomato / cream / vegan pesto sauce
(Celery, Egg, Gluten, Milk, Sulphites)

Add chicken, prawns or mushrooms to your pasta - 4
(Crustaceans)

SIDES

165 kcal **Mac and cheese (Egg, Gluten, Milk) - 7**

230 kcal **Sautéed mushroom (Milk) - 7**

140 kcal **Seasonal vegetables (Milk) - 7**

280 kcal **Sweet potato fries (Milk) - 7**

290 kcal **Skin on fries (Milk) - 7**

80 kcal **add truffle and parmesan (Milk) - 1**

DESSERTS

1047 kcal **Assortment of British cheeses (V) - 14**
cheddar, brie, stilton blue and goat cheese, apricots, grapes, cheese crackers
(Egg, Gluten, Milk, Sesame, Sulphites)

556 kcal **Sticky toffee pudding - 12**
vanilla ice-cream, toffee sauce
(Egg, Gluten, Milk)

820 kcal **Classic baked cheesecake - 12** 
cinnamon cherry compote
(Egg, Gluten, Milk, Nuts, Sulphites)

926 kcal **Vegan brownie (VG) - 12**
vegan vanilla ice cream (Soya, Sulphites)

380 kcal **Ice cream selection - 9**
3 scoops of your choice: chocolate, strawberry, vanilla
(Egg, Milk)



Dish contains a zero waste element created to align with Marriott's commitment to be a responsible business.

SCAN TO VIEW OUR FOOD WASTE POLICY



Vegetarian (V), Vegan (VG) options available. Adults need around 2000 kcal a day. All prices are inclusive of 20% VAT. Please speak with member of staff if you require smaller portion. A discretionary service charge of 12.5% will be added to your final bill.



We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

DRINKS LIST

RED WINE

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

ROSÉ WINE

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

BEER & CIDER

- Menabrea, Lager, ITA, 4.8% (Gluten) - 7
- Innis & Gunn The Original, Bourbon Ale, SCT, 6.6% (Gluten) - 8
- Brewdog Punk, IPA, SCT, 5.6% (Gluten) - 8
- Estrella Galicia 0.0%, NRB (Gluten) - 6
- Maeloc, Dry Cider, SPA, 4.5% (Sulphites) - 7

COFFEE & TEA

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

WHITE WINE

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

SPARKLING

	125ml	Bottle
Codorníu Zero Alcohol Free Sparkling Wine, Spain (Sulphites)	8	30
Galanti Prosecco, Italy (Sulphites)	12	45
Chapel Down Classic Brut, England (Sulphites)	16	90
Deutz Brut Classic (Sulphites)	-	120
Taittinger Brut (Sulphites)	20	140
Taittinger Prestige Brut Rosé (Sulphites)	22	160
Taittinger Prelude (Sulphites)	-	190
Deutz Blanc de Blanc (Sulphites)	-	200

DIGESTIVES

All 50ml

- Disaronno Amaretto - 10
- Luxardo Limoncello - 10
- Tia Maria Matcha (Milk) - 10
- Disaronno Velvet (Milk) - 10
- Antica Formula Sweet Vermouth (Sulphites) - 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

Vegetarian (V), Vegan (VG) options available.
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.



We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.