

LANES OF LONDON

SALADS

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

616 kcal **Caesar salad - 16**
lettuce, croutons, parmesan, anchovies, Caesar dressing
(Egg, Fish, Gluten, Milk, Sulphites)

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


SOUPS

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

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

425 kcal **Butternut squash soup (V) - 12**
sourdough bread
(Celery, Gluten)

STARTERS

621 kcal **Burrata (V) - 18** 
pickled radicchio, basil sponge, ciabatta crisp, macerated figs, balsamic pearls
(Egg, Gluten, Milk, Sulphites)

219 kcal **Summer asparagus (V) - 16**
crispy poached egg, white tomato and basil aspic, romesco sauce, green peas, sundried tomato oil
(Egg, Gluten, Nuts)

499 kcal **Confit duck rillettes - 20**
panko fried egg, macerated figs, blood orange, braised gem lettuce, crumbled feta, herb aioli
(Egg, Gluten, Milk, Mustard)

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

136 kcal **Pan seared scallop - 22**
crab cannelloni, compressed watermelon, parsley oil mayo, avruga caviar
(Crustacean, Egg, Milk, Molluscs, Mustard)

302 kcal **Lobster and prawn croquette - 22**
fried egg, pickled heritage cauliflower, parsley aioli
(Crustaceans, Egg, Gluten, Milk, Mustard, Sulphites)

220 kcal **Beetroot cured salmon - 22**
dill cream, blood orange, gherkin, Melba toast
(Fish, Gluten, Milk, Sulphites)

MAINS

620 kcal **Arabian spiced lamb chops - 38**
colcannon mash, minted sour cream, baby gem, crispy onions
(Gluten, Milk)

580 kcal **Roast baby chicken - 34**
rainbow chard, sage caper butter
(Milk, Sulphites)

873 kcal **Butter chicken Masala- 28** 
rice and Arabic bread, watermelon rind chutney
(Celery, Gluten, Milk, Nuts, Sulphite)

510 kcal **220g Ribeye - 38**
roasted tomatoes, rocket, parmesan bearnaise / blue cheese / herb butter
(Egg, Milk, Mustard, Sulphite)

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

580 kcal **Pancetta wrapped pork tenderloin - 28**
pork loin and belly, roasted delicata squash puree, pickled radicchio, herb mash, jus
(Celery, Milk, Sulphites)

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

332 kcal **Chickpea Panise (V) - 22**
seasonal vegetables, romesco sauce (Milk, Nuts)

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

*£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.

411 kcal **Pan seared salmon - 28**
horseradish cream, orange, heritage cauliflower
(Celery, Fish, Milk)

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

288 kcal **Pan seared stone bass - 32**
pea puree, crushed potatoes, asparagus, mango salsa (Fish, Milk)

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

266 kcal **Crab linguine - 36**
dill fennel and chilli oil
(Crustaceans, Egg, Gluten, Milk)

460 kcal **Pumpkin ravioli (V) - 22**
sautéed collard greens, truffle cream sauce
(Egg, Gluten, Milk)

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

1090 kcal **Assortment of British cheeses (V) - 12**
crackers, quince jelly (Egg, Gluten, Milk, Sesame, Sulphites)

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

820 kcal **Burnt Basque cheesecake - 12**
salted caramel, whipped cream (Egg, Gluten, Milk)

580 kcal **Blueberry semifreddo - 12** 
berry compote, mix berries (Egg, Milk)

630 kcal **Classic tiramisu twist - 12**
mocha popsicle, hot chocolate (Egg, Gluten, Milk)

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



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.



Vegetarian (V), Vegan (VG). If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. Thank you.

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
Murphy-Goode Pinot Noir, California, 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 Prestige, Loire Valley, 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

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