

LANES

OF LONDON

Lanes of London brings the capital's rich culinary diversity to the table, inspired by the Mediterranean's love for fresh, vibrant flavours and quality ingredients that speak for themselves.

Designed for convivial gatherings, Lanes of London's dishes celebrate the joy of sharing. Each dish is crafted with responsibly sourced ingredients, combining time-honoured techniques with a fresh, modern touch.

At the helm is Executive Chef Rajiv Erinjery, whose experience in some of London's most prestigious hotels shapes every plate with precision and passion.

Influenced by his deep appreciation for vibrant yet balanced flavours, Rajiv has curated his menu to showcase dishes featuring impeccably sourced ingredients from trusted suppliers, with an emphasis on seasonality, and a dedication to reducing food waste.

Whether sharing vibrant plates of fresh seafood, grilled meat or indulgent desserts, guests can expect a relaxed yet refined dining experience, designed to foster connection and create lasting memories in a warm and welcoming space.

At Lanes of London, great food and good company are always at the heart of the table.



To Share

Burrata £18

heritage tomatoes, olive tapenade, basil pesto
(G, M, SU) (423 kcal)

Parma Ham and Peach Salad £15

mixed leaves, balsamic dressing
(SU, MU) (410 kcal)

Bruschetta £15

heritage tomatoes, pesto, balsamic dressing
(G, M, SU) (650 kcal)

Beef Croquette £15

spicy ketchup (E, G, M, MU) (756 kcal)

Mezze (V) £14

moutabal, hummus, tabbouleh, warm pita bread
(G, M, SS) (845 kcal)

Assortment of Cheeses (V) £16

cheddar, brie, stilton blue, and goat's cheese,
apricots, grapes, crackers (E, G, M, SS, SU) (1047 kcal)

Pea, Mint & Goat's Cheese Arancini (V) £12

parsley mayo, parmesan crisp (E, G, M, MU) (407 kcal)

Traditional Fish & Chips £26

pea purée, tartar sauce, chips
(E, F, G, M, MU, SU | May contain S) (818 kcal)

Penne Arrabbiata £22

slow-roasted tomato sauce, garlic, chili, basil
(C, G, M, SU) (805 kcal)

Grilled Tiger Prawns £20

lemon parsley dressing, 4 pieces
(CR, M) (217 kcal)



ZERO WASTE

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

Crab Cakes £21

tomato fondue, basil oil, olive crumb
(CR, E, G, M, SU) (593 kcal)

Lamb Kofta £18

tzatziki dip
(M) (410 kcal)

Crispy Calamari £18

garlic dip (E, G, MO, MU) (371 kcal)

Beef or Chicken Sliders £18

4 pieces (E, G, M, MU, SU | May contain S) (345 kcal)

Chicken Souvlaki £16

marinated chicken, vegetables, pickled onion salad
(M, SU) (272 kcal)

Tempura Prawns £16

saffron aioli
(CR, E, G, M, MU) (379 kcal)

Superfood Salad (V) £18

quinoa, avocado, tenderstem broccoli,
baby spinach, cauliflower, pomegranate, balsamic dressing
(E, G, MU, SU) (526 kcal)

Greek Salad £18

kalamata olives, cucumber, red onion, cherry tomato,
feta cheese, oregano, lemon dressing
(M, SU) (190 kcal)

Caesar Salad £16

lettuce, croutons, parmesan, anchovies, caesar dressing
(E, F, M, MU, SU | May contain S) (616 kcal)

Add Chicken, Prawns, or Goat's Cheese to any Salad (CR, M) (1047 kcal) £5

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 a smaller portion. A discretionary service charge of 12.5% will be added to your final bill.

Whilst food safety is our highest priority, please note whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. 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.

C = Celery; CR = Crustaceans; E = Eggs; F = Fish; G = Cereals containing Gluten; L = Lupin; M = Milk; MO = Molluscs; MU = Mustard; N = Nuts; P = Peanuts; S = Soya; SS = Sesame Seeds; SU = Sulphites.

