

# 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 Franky Fernandes, whose experience in some of London's most prestigious five-star hotels shapes every plate with precision and passion.

Influenced by his deep appreciation for vibrant yet balanced flavours, Franky 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

## Roasted Delica Pumpkin (V) £14

tangy carrots, whipped moutabal, toasted pistachio,  
truffle honey (M, N, SS, SU) (367 kcal)

## Bruschetta £14

roasted peppers, oregano, tomato chutney,  
crumbled feta, honey (E, G, M, MU, N, P, SS, S) (204 kcal)

## Mezze (V) £12

moutabal, hummus, labneh, pita bread  
(G, M, SS) (506 kcal)

## Warm Flatbread & Burrata £16

olive tapenade, roasted ibérico, tomatoes,  
rocket (E, G, M, N, SS, S, SU) (461 kcal)

## Sundried Tomato &

## Mozzarella Arancini (V) £12

parsley mayo, parmesan crisp (E, G, M, MU, SU) (266 kcal)

## Padron Peppers (V) £9

chilli mayo (E, MU, SU / May contain G) (309 kcal)

## Assortment of British Cheeses (V) £14

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

## Steamed Hake £24

spanish chorizo, chickpea ragout, dill aioli  
(E, F, G, M, SU) (713 kcal)

## Traditional Fish & Chips £24

mushy peas, tartar sauce, fries  
(E, F, G, M, MU, SU | May contain S) (780 kcal)

## Beef or Chicken Sliders £16

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

## Devon Crab Cakes £20

pickled fennel, avocado guacamole,  
with tomato concass (C, CR, E, G, SU) (425 kcal)

## Braised Octopus and Scallops £26

celeriac mash, ratte potatoes,  
herb marinated olives (C, CR, M, MO, SU) (691 kcal)

## Smoked Salmon £16

golden beets, lemon cream, radish,  
orange vinaigrette (E, F, M, MU, SU) (670 kcal)

## Tempura Prawns £14

saffron aioli  
(CR, E, G, MU, SU | May contain S) (360 kcal)

## Pan-fried Chorizo £14

shallots, saffron aioli  
(E, G, M, MU, SU) (380 kcal)

## Mediterranean Spiced Chicken £16

crumbled olive feta salad  
(M, SU) (360 kcal)

## Grilled Tiger Prawns £18

lemon butter sauce, 4 pieces  
(C, M) (261 kcal)

## Superfood Salad (V) £14

freekeh, cauliflower, pomegranate,  
avocado, balsamic (E, G, MU, SU) (458 kcal)

## Beetroot Salad £14

caramelised goat's cheese, heritage beetroot,  
watercress, honey mustard dressing  
(C, E, M, MU, SU) (376 kcal)

## Caesar Salad £14

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

## Add Chicken, Prawns, or Goat's Cheese to any Salad (CR, M) (1047 kcal) £4

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.