

Park Room |
Evening

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Canapé Trolley

(6:00 pm to 10:00 pm)

Along with aperitifs we serve a selection of canapés and hors-d'œuvres.

Scottish Oak Smoked Salmon

Half dozen

£12.00

Country Terrine

£9.00

Parma Ham

£12.00

Aberdeen Angus Beef and Béarnaise

£12.00

Brie de Meaux with Orange Marmalade

£10.00

Caviars

Sevruga 30g

£85.00

The finest-grained caviar from the most prolific fish. With grains ranging from light to dark grey, Sevruga has a light marine flavour that makes it outstanding with Champagne

Oscietra 30g

£100.00

This caviar is characterised by its individual nutty brown colour and a slight golden tinge. It has a clean fresh taste with a slight oily sensation bursting in the mouth

Beluga 30g

£130.00

The largest of the sturgeons delivers large, fragile, well-separated grains with a subtle, delicate flavour. For the ultimate extravagance, served with a Mother of Pearl spoon

Served with blinis, sour cream, chopped capers, shallots, egg white and yolk.

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Light Suppers

(6:00 pm to 10:00 pm)

<i>Soup of the day</i>	£7.00
<i>Vegetarian soup of the day</i>	£7.00
<i>Oak smoked salmon</i> Wheaten bread and lemon	£14.50
<i>Humous</i> Pitta bread & crudités	£10.50
<i>Garden salad</i> Mixed leaves, avocado, tomato, cucumber with balsamic vinegar dressing	£11.00
<i>Caesar salad</i> Romaine hearts, anchovies, croutons and Parmesan With char-grilled chicken	£11.50 £15.00
<i>Oven-roasted organic chicken breast sandwich</i> On a brioche bun	£12.00
<i>Focaccia bread panini</i> Prosciutto ham and Brie cheese	£13.50
<i>Panzerotti pasta</i> Ricotta and wild mushrooms, classic tomato sauce	£14.50

A discretionary service charge of 12.5% will be added to your bill.
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Desserts

(6:00 pm to 10:00 pm)

<i>Fresh seasonal fruit salad</i> Passion fruit nectar	£7.00
<i>Creamy New York cheese cake</i> With a digestive biscuit crust, mango sauce	£9.00
<i>Classic chocolate torte</i> Layered with raspberry purée	£9.00
<i>Tarte du jour</i> Freshly baked today	£8.00

After-Theatre Trolleys

(10:00 pm to 2:00 am)

<i>Cheese Trolley</i> Selection of British farmhouse cheeses served with quince jelly, walnuts, cheese biscuits, oat bread and grapes	£9.00
<i>Dessert Trolley</i> A daily selection of tortes and tarts	£6.00

Night Owls

(10:00 pm to 2:00 am)

<i>Soup of the day</i>	£7.00
<i>Oven-roasted organic chicken breast sandwich</i> Served on a brioche bun	£12.00
<i>Panzerotti pasta</i> Ricotta and wild mushrooms, classic tomato sauce	£14.50
<i>Scrambled eggs</i> Tomato, asparagus and toast	£13.50
<i>Welsh rarebit</i> Melted English cheese mixed with ale served over toast	£10.50

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Coffees by Illy

£4.50

Espresso

Short sharp shot of coffee

Cortado

Short espresso with hot milk

Cappuccino

Espresso with frothy milk

Café latté

Espresso with hot milk

Mocha

A smooth mixture of coffee and chocolate

Turkish coffee

Sweet espresso served with coffee grains

Cafetière coffee

Filter coffee

Hot chocolate

Thick and creamy hot chocolate

Decaffeinated coffees are also available.

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Tea Selection

Jacksons of Piccadilly Regional Teas £5.25

Kenyan Orthodox

Mellow and light, almost sweet caramel in character. These leaves are uniquely rolled producing a truly unusual African tea

High Grown Ceylon

Blend of Uva & Dimbula teas producing a rounded, full flavoured yet mellow tea

Chinese Keemun

Delicate, yet rich full-bodied taste with a distinctive hazelnut-like aroma

Signature Chinese Sencha Green Tea

Smooth tasting tea, the leaves have been gently steamed to preserve their delicate, sweet grassy character

Jacksons of Piccadilly Rare Teas £5.75

Darjeeling-Second Flush

Exquisite aroma of grapey freshness and a gentler, well-balanced aromatic muscatel character

Signature Chinese White Silvertips

Subtle, fresh and sweet peachy in character from the youngest, downy, unopened buds. This rare tea is processed entirely by hand

Twinnings Speciality Leaf Teas

£4.50

English Breakfast

Bright and full of flavour, perfect to refresh and invigorate

Pure Assam

Deep amber tea provides a rich, full-bodied flavour

Pure Darjeeling

Character of this light tea is likened to the muscatel grape

Earl Grey

Pale gold tea with the delicate flavour of bergamot

Lapsang Souchong

Golden tea with a distinctive smokey character

Pure Ceylon

Bright, amber tea that is refreshing and thirst-quenching

Twinnings Herbal and Fruit Infusions

£4.50

Lemon and Ginger

Warming infusion with a citrus tang

Pure Camomile

Light, delicate and relaxing infusion

Pure Peppermint

Distinctive, aromatic and refreshing

Blackcurrant, Ginseng and Vanilla

Rich fruit flavour with mellow vanilla and reviving ginseng

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Champagnes

Champagnes and sparkling wines by the glass 125ml

<i>Piper Heidsieck, nv</i>	£11.00
<i>Charles Heidsieck, nv</i>	£12.00
<i>Bollinger, nv</i>	£13.00
<i>Chapel Down, Brut Sparkling Wine – England, nv</i>	£9.00
<i>Taittinger Rosé, nv</i>	£12.00
<i>Piper Heidsieck Sublime (demi-sec)</i>	£12.00
<i>Krug, nv</i>	£30.00

Non-Vintage Selection 750ml

<i>Besserat de Bellefon, Cuvée des Moines</i>	£54.00
<i>Bollinger</i>	£72.00
<i>Charles Heidsieck</i>	£62.00
<i>Duval Leroy</i>	£51.00
<i>Duval Leroy, 'Paris Collection'</i>	£57.00
<i>Krug</i>	£165.00
<i>Lanson</i>	£55.00
<i>Laurent Perrier</i>	£68.00
<i>Moët & Chandon</i>	£59.00
<i>Perrier Jouët</i>	£57.00
<i>Piper Heidsieck</i>	£54.00
<i>Piper Heidsieck Sublime (demi-sec)</i>	£55.00
<i>Veuve Clicquot</i>	£60.00

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Magnums, Non-Vintage

150cl

<i>Bollinger</i>		£140.00
<i>Moët & Chandon</i>		£116.00
<i>Piper Heidsieck</i>		£107.00
<i>Lanson Rosé</i>		£115.00

Blanc de Blancs

<i>Taittinger, Comtes de Champagne</i>	1998	£149.00
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Rosé Champagnes

750ml

<i>Charles Heidsieck</i>	1996	£95.00
<i>Dom Pérignon</i>	1992	£450.00
<i>Laurent Perrier, nv</i>		£85.00
<i>Taittinger, nv</i>		£67.00

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Vintage Champagne Selection

750ml

<i>Bollinger R.D.</i>	1988	£155.00
<i>Bollinger Grande Année</i>	1996	£120.00
<i>Dom Pérignon</i>	1998	£185.00
<i>Duval Leroy, Femme</i>	1995	£110.00
<i>Louis Roederer, Cristal</i>	1999	£250.00
<i>Moët & Chandon</i>	1999	£80.00
<i>Piper Heidsieck</i>	1996	£92.00
<i>Krug</i>	1995	£260.00

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<i>Charles Heidsieck L'Oenoteque</i>		1.5litre	750ml
<i>Charles Heidsieck Blanc de Blancs</i>	1982		£259.00
<i>Charles Heidsieck Blanc des Millénaires</i>	1983		£259.00
<i>Charles Heidsieck Blanc des Millénaires</i>	1995		£139.00
<i>Charles Heidsieck Brut Millésime</i>	1985		£219.00
<i>Charles Heidsieck Brut Millésime</i>	1989	£395.00	
<i>Champagne Charlie Brut</i>	1979	£695.00	
<i>Champagne Charlie Brut</i>	1981		£289.00
<i>Champagne Charlie Brut</i>	1982	£645.00	
<i>Champagne Charlie Brut</i>	1983		£259.00
<i>Champagne Charlie Brut</i>	1985		£209.00

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White Wines

	750ml	175ml
<i>Sauvignon Blanc, La Campagne</i> France 2004	£26.00	£6.50
<i>Chenin Blanc, Kleine Zalze</i> Stellenbosch South Africa 2006	£29.50	£7.00
<i>Pinot Grigio, Friulvini</i> Italy 2004	£30.50	£7.00
<i>Chardonnay, Robert Mondavi Twin Oaks</i> California 2004	£29.00	£7.00
<i>Pouilly Fuissé, E. Loron, Burgundy</i> France 2002	£39.00	£10.00

Red Wines

	750ml	175ml
<i>Cabernet Sauvignon, La Campagne</i> France 2004	£26.00	£6.50
<i>Merlot, Errázuriz, Curicó Valley</i> Chile 2004	£28.00	£6.50
<i>Gamay Noir, Kleine Zalze</i> Coastal Region, South Africa 2006	£29.50	£7.00
<i>Cabernet Sauvignon, Robert Mondavi Twin Oaks, California 2004</i>	£29.00	£7.00
<i>Macon Rouge, Louis Jadot</i> Burgundy 2003	£33.50	£8.50

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Sparkling Wines of the World

750ml

England

Chapel Down, Brut, nv

£39.50

Italy

Prosecco Fantinel, nv

£26.00

New Zealand

Pelorus Blanc, nv

£42.00

Spain

Anna de Codorníu, nv

£39.50

Tasmania

Tigress, nv

£35.00

Beers and Cider

abv %

Stella, Belgium (330ml)

5.2 £4.50

Beck's, Germany (275ml)

5.0 £4.50

Grölsch, Holland (300ml)

5.0 £4.50

Budweiser, USA (330ml)

5.0 £5.25

Staropramen, Czech Republic (330ml)

5.0 £5.25

Guinness, Ireland (330ml)

4.2 £5.25

Morland 'Old Speckled Hen', UK (355ml)

5.2 £5.25

Gaymer's Original Cider, UK (330ml)

4.5 £5.00

Żywiec, Poland (500ml)

5.7 £6.50

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Mineral Water and Juices

<i>Hildon mineral water</i> Still or sparkling, 330ml	£3.00
<i>Hildon mineral water</i> Still or sparkling, 750ml	£4.65
<i>Pepsi, Diet Pepsi</i>	£3.00
<i>Luscombe organic pure Devon apple juice</i>	£4.50
<i>Luscombe organic elderflower bubbly</i>	£4.50
<i>Tzu sparkling juice</i> Peach or apple	£3.50
<i>Red Bull</i> Regular & sugar free	£3.50
<i>Schweppes Lemonade</i>	£2.50
<i>Mixers</i>	£2.50
<i>Freshly squeezed orange or grapefruit</i>	£4.50
<i>Tomato, cranberry, passion fruit, carrot</i>	£4.00

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Apéritifs and Sherries

	abv %	50ml
<i>Martini & Rossi Extra Dry Vermouth</i>	15.0	£5.00
<i>Martini & Rossi Sweet Vermouth</i>	15.0	£5.00
<i>Cinzano Bianco</i>	15.0	£5.00
<i>Harveys Bristol Cream</i>	17.5	£5.00
<i>Harveys Club Amontillado</i>	17.5	£5.00
<i>Crème de Menthe</i>	15.0	£5.00
<i>Campari</i>	25.0	£7.75

Spirits

	abv %	50ml
<i>Beefeater</i>	40.0	£6.75
<i>Plymouth</i>	41.2	£8.75
<i>Smirnoff Red</i>	37.5	£6.75
<i>Absolut Blue</i>	40.0	£7.00
<i>Grey Goose</i>	40.0	£10.00
<i>Jose Cuervo Gold Tequila</i>	38.0	£7.00
<i>Olmeca Blanco Tequila</i>	40.0	£7.00
<i>Bacardi White Rum</i>	37.5	£6.75
<i>Myers's Dark Rum</i>	40.0	£6.75
<i>Rémy Martin VSOP</i>	40.0	£9.75
<i>J&B Rare</i>	40.0	£6.75
<i>Jack Daniel's</i>	40.0	£7.50
<i>The Macallan 10 Year Old</i>	40.0	£10.50
<i>Maker's Mark</i>	40.0	£8.50

Champagne Cocktails

£13.00

Elderbubble

Absolut Vodka, Elderflower Cordial, Lemon Juice

Earl Grey Fizz

Absolut Vodka, Cold Earl Grey Tea, Sugar Syrup

Champagne Cocktail

Brown Sugar, Angostura Bitters, Rémy Martin

Royal Cosmopolitan

Absolut Citron, Cointreau, Cranberry & Lime Juice

Pimm's Cocktail

Pimm's No.1, Plymouth Gin, Lemon Juice

Valencia

Bols Apricot Brandy, Orange Juice

French 75

Plymouth Gin, Lemon Juice

American Short Cocktails

£10.00

Classic Martini

Absolut Vodka or Plymouth Gin with a Splash of Vermouth

Apple Martini

Zubrowka Apple Vodka, Apple Sourz, Fresh Lime Juice

Elderflower Martini

Absolut Vodka, Vermouth, Elderflower Cordial

Cosmopolitan

Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice

Traditional Margarita

Jose Cuervo Gold Tequila, Cointreau, Fresh Lime Juice

Non Alcoholic Cocktails

Virgin Bloody Mary

Tomato and lemon juice with spices

£6.50

California Sun

Orange, lemon & mango juice

£6.50

Fruit Punch

Orange, pineapple, lemon juice and grenadine

£6.50

Virgin Piña Colada

Pineapple juice and coconut cream

£7.00

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Liqueurs

Fruit Based

	abv %	50ml
<i>Archers Peach Schnapps</i>	23.0	£7.00
<i>Cointreau</i>	40.0	£9.00
<i>Grand Marnier</i>	40.0	£9.00
<i>Malibu</i>	21.0	£8.00
<i>Southern Comfort</i>	35.0	£9.00

Cream and Coffee Based

<i>Baileys Irish Cream</i>	17.0	£9.00
<i>Kahlúa</i>	27.0	£9.00
<i>Tia Maria</i>	27.0	£9.00

Herb, Seed and Nut Based

<i>Amaretto DiSaronno Originale</i>	28.0	£9.00
<i>Bénédictine</i>	40.0	£9.00
<i>Fernet Branca</i>	40.0	£9.00
<i>Frangelico</i>	24.0	£9.00
<i>Jägermeister</i>	35.0	£9.00
<i>Sambuca Luxardo</i>	38.0	£9.00
<i>Drambuie</i>	40.0	£9.00

Ports

Dow's Fine Dry White

White Port is made from white grapes, and served as a chilled apéritif.

	100ml	750ml
<i>Dow's Fine Dry White</i>	£5.75	£38.00

Graham's LBV 2000

Warre's Traditional LBV 1995

These smooth, light-bodied LBV (Late-Bottled Vintage) Ports are the product of a single year's harvest and aged between four to six years in barrel to mature more quickly.

<i>Graham's LBV 2000</i>	£8.50	£60.00
<i>Warre's Traditional LBV 1995</i>	£13.00	£88.00

Graham's 'The Tawny'

Warre's Otima 10 YO 50cl

Warre's Otima 20 YO Tawny

Tawny Port is aged in wooden barrels, exposing it to gradual oxidation and evaporation, causing its color to mellow to a golden-brown after roughly ten years "in wood." Often they have pronounced "nutty" flavours.

<i>Graham's 'The Tawny'</i>	£12.50	£82.00
<i>Warre's Otima 10 YO 50cl</i>	£7.25	£40.00
<i>Warre's Otima 20 YO Tawny</i>	£15.50	£99.00

Graham's Crusted Port 2000

Crusted Port is a blend of Port wine from several years; the "crust" refers to the sediment that it has in common with Late-Bottled and vintage Ports.

<i>Graham's Crusted Port 2000</i>	£13.00	£80.00
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Single Quintas

Graham's Malvedos 1996

Dow's Quinta do Bomfim 1996

Warre's Quinta da Cavadinha 1989

<i>Graham's Malvedos 1996</i>	£17.00	£120.00
<i>Dow's Quinta do Bomfim 1996</i>	£16.00	£104.00
<i>Warre's Quinta da Cavadinha 1989</i>	£16.00	£104.00

Vintage Ports

Vintage Port is made entirely from grapes of a declared vintage year. Not every year is declared a vintage in the Douro, only those when conditions are favourable to particularly flavourful crops of grapes.

		750ml
<i>Quinta do Noval</i>	1931	£1295.00
<i>Graham's</i>	1970	£209.00
<i>Graham's</i>	1977	£167.00
<i>Dow's</i>	1983	£77.00
<i>Dow's</i>	1997	£95.00
<i>Warre's</i>	1970	£185.00
<i>Warre's</i>	1985	£84.00
<i>Warre's</i>	1991	£110.00
<i>Vesuvio</i>	1989	£150.00
<i>Vesuvio</i>	1995	£80.00

Please ask one of our associates for our 'Port of the Week' offering. Each week, we open a vintage bottle to offer a special Port by the glass (100ml). The price, producer and vintage will vary but the quality is always outstanding.

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