



**DANUBIUS**  
HOTELS



# Pavilion Bar

ALL DAY DINING

**Breakfast Time: 07.00 – 10.00**  
**All Day Dining Time: 10.00 – 23.00**

Please ask a member of staff for our allergen information

All prices are in pound sterling & include VAT at the prevailing rate. A 10% discretionary service charge will be added to your bill.

Tel: 0207 722 7722

## BREAKFAST MENU

---

- Toast with jam & butter  
**3**
- Croissants & jam (2 pcs)  
**3**
- Bacon Bap  
**3.5**
- Fried Egg Bap  
**3.5**
- Bacon & Egg Bap  
**5.5**
- Sausages Bap  
**3.5**
- 3 Egg Omelette with Salad  
(Choose any 3 fillings Cheese,  
Bacon, Onions, Tomatoes,  
Mushrooms)  
**10**

## LIGHT BITES

---

- Soup of the day  
(please ask your server)  
**6**
- Lemon hummus served with  
flat bread  
**5**
- Honey Glazed wild boar  
chipolatas with crispy onion  
**6**
- Tempura squid with lime and  
chilli sauce  
**6**
- Mini nachos, guacamole, sour  
cream and salsa  
**6**
- Chicken and avocado  
on sourdough bread with  
poached egg  
**7**
- Tandoori chicken skewers &  
mint yoghurt  
**7**

## SHARING PLATTERS

---

- Charcuterie, pickled gherkins and sourdough  
**12**
- Meat platter (*sharing for 2 Pax*)  
*Maple syrup glazed chipolatas, tandoori chicken skewers,  
tempura squid, beef slider, olives, flat bread with mint yoghurt.*  
**16**
- Vegetarian platter (*sharing for 2 Pax*)  
*Tempura vegetables, falafel, humus, grilled halloumi, olives,  
guacamole & flat bread*  
**18**

## WRAPS, SANDWICHES & BURGERS

---

*All our sandwiches are served with pomme frites and side salad*

- Tandoori chicken wrap, iceberg lettuce & mint yoghurt  
**8**
- Smoked salmon sandwich on rye bread, crème fraiche,  
cucumber and baby watercress  
**9**
- New York sandwich, pastrami, coleslaw, Monterrey cheddar,  
iceberg lettuce on sour dough bread  
**8**

**Food allergies and intolerances:** Please inform a member  
of staff before dining if you have a food allergy or intolerances.  
All food is prepared in an area where allergens are present.

Club sandwich, chicken, bacon, fried egg and tomato  
sourdough bread  
9

Tomato, buffalo mozzarella, rocket and red pepper pesto on  
ciabatta bread  
9

Pulled pork burger  
12

Grilled chicken supreme burger, Harissa mayonnaise, beef tomato &  
lettuce on a brioche bun  
14

Beef burger, crispy bacon, Monterey cheese, beef tomato, lettuce on  
a brioche bun  
16

## SALADS

---

Moroccan Fattoush salad (v)  
*(Giant cous-cous, cucumber, cherry tomato, parsley, sliced red onion,  
red chard, avocado & Tahini dressing topped with falafel)*  
12

Grilled halloumi  
*(Grilled halloumi, Mediterranean vegetables, pumpkin seeds,  
red chicory and basil pesto)*  
12

Warm Niçoise salad  
*(Tuna steak, green beans, red onion, soft boiled egg, cherry tomato,  
sauté potatoes & black olive tapenade)*  
12

Caesar salad  
*(Cos lettuce, boiled egg, croutons, shaved parmesan & Caesar dressing)*  
10

Add chicken or prawns 4

## PIZZA

---

Margherita pizza  
*(Buffalo mozzarella, tomato, fresh basil & finished with oregano)*  
12

Pepperoni pizza  
*(Pepperoni and cheese)*  
12

Hawaiian pizza  
*(Cooked ham, Pineapple & finished with crispy bacon)*  
12

Add for £1 each (Parma ham, salami, mushrooms,  
onions or jalapeno)

**Food allergies and intolerances:** Please inform a member  
of staff before dining if you have a food allergy or intolerances.  
All food is prepared in an area where allergens are present.

## MAIN COURSE

---

Chicken korma with naan bread, butter rice,  
poppadum & mango chutney

16

Lamb Rogan josh, poppadum, mango chutney & butter rice

18

Smoked haddock fish cake, sauté spinach,  
poached egg & hollandaise

16

Pan seared Salmon, sauté potatoes with  
Hollandaise sauce and red onion chutney

18

Beer battered haddock fillet, hand cut chips,  
mushy peas & tartar sauce

17

Pappardelle with wild mushroom and parmesan

14

Stir fried Udon noodles, sprouting broccoli,  
teriyaki sauce & cashew nuts

13

Add chicken or prawns 4

## SIDES

---

Cheesy fries

4

Seasonal greens

4

Creamy spinach

4

Sweet potato fries

4

Hand cut chips

4

Tomato and basil salad

4

## DESSERTS

---

Lemon tart and raspberry compote

7

Sticky toffee pudding, vanilla ice cream

7

Fresh cut fruit platter

6

Brioche & orange, bread & butter pudding, toffee fudge ice cream

7

Chocolate ganache cake, Chantilly cream

7

**Food allergies and intolerances:** Please inform a member of staff before dining if you have a food allergy or intolerances. All food is prepared in an area where allergens are present.

## DRINKS

---

<b>Red Wine</b>	<b>ABV</b>	<b>175ml</b>	<b>Bottle</b>
La Campagne Merlot, Pays d'Oc	13%	£5.50	£20.00
Berri Estates Shiraz, South Eastern Australia	14%	£6.30	£24.00
Callia Selected Malbec, San Juan	14%	£6.80	£28.00
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo	14%		£34.00
Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosch	14%	£7.70	£32.00
Don Jacobo Rioja Reserva, Bodegas Corral	14%		£38.00
Château Pey La Tour Réserve, Bordeaux Supérieur	15%		£42.00

<b>White Wine</b>	<b>ABV</b>	<b>175ml</b>	<b>Bottle</b>
La Campagne Chardonnay, Pays d'Oc	14%	£5.50	£20.00
Parini Pinot Grigio delle Venezie	12%	£6.00	£23.00
Granfort Sauvignon Blanc	12%	£6.30	£24.00
Pulpo Sauvignon Blanc, Marlborough	13%	£6.90	£28.00
Kleine Zalze Vineyard Selection Chenin Blanc, Stellenbosch	14%	£7.10	£29.00
Mâcon-Lugny Les Petites Pierres, Louis Jadot	13%		£38.00
Sancerre, Domaine des Chaintres, Joseph Mellot	13%		£42.00

<b>Rose Wine</b>	<b>ABV</b>	<b>175ml</b>	<b>Bottle</b>
La Campagne Rosé de Cinsault, Pays d'Oc	13%	£5.50	£20.00
Parini Pinot Grigio Rosato delle Venezie	12%	£6.00	£25.00

<b>Our Sparkly List</b>	<b>ABV</b>	<b>125ml</b>	<b>Bottle</b>
Da Luca Prosecco	12%	£8.00	£32.00
Louis Dornier et Fils Brut	12%	£12.00	£48.00
Taittinger Brut Réserve NV	12%		£65.00
Veuve Clicquot, France	12.5%		£80.00

## Whiskey & Bourbon

	<b>ABV</b>	<b>25ml</b>
Amrut	46%	£12.00
Suntory Hakushu	43%	£12.00
Suntory Hibiki	43%	£12.00
Jameson Irish	40%	£4.60
Maker's Mark	40%	£4.80
Jack Daniels	40%	£4.60
Johnnie Walker Black	40%	£5.00
The Glenlivet (12 YO)	40%	£5.80
Chivas Regal (12 YO)	40%	£5.50
Glenmorangie	40%	£5.20
Highland Park (12 YO)	40%	£5.20
Oban (14 YO)	40%	£6.50
The Macallan Gold	40%	£5.95
Glenfiddich (12 YO)	40%	£5.50
Glenfiddich (15 YO)	40%	£6.70
The Balvenie (12 YO)	40%	£5.80
Talisker (10 YO)	45.8%	£6.00
Laphroaig (10 YO)	40%	£6.00
Johnnie Walker Blue	40%	£19.50
Lagavulin (16 YO)	43%	£7.80
Woodford Res Bourbon	43.2%	£5.60
Monkey Shoulder	40%	£5.50
Gentleman Jack	45%	£5.50
Bruichladdich Laddie	50%	£7.80

## Spirit

	<b>ABV</b>	<b>25ml</b>
Diplomatico Mantuano Rum	40%	£5.80
Mount Gay Rum	40%	£4.80
Bacardi Rum	37.5%	£4.50
Havana Club (3 YO)	37.5%	£4.50
Kraken Black Spice Rum	40%	£5.20
Pyrat XO Rum	40%	£6.50
Plantation XO Rum	40%	£10.00
Hendrick's Gin	41.4%	£5.80
Bombay Sapphire Gin	40%	£4.80
Gordon's Gin	37.5%	£4.50
Tanqueray Gin	43.1%	£4.60
Silent Pool Gin	43%	£5.50
Sharish Blue Magic Gin	40%	£7.50
Tarquin's Gin	42%	£4.80
Plymouth Gin	41.2%	£4.70
Portobello Road Gin	42%	£4.70
Monkey 47 Gin	47%	£6.80
The Botanist Gin	46%	£5.50
Slingsby York Rhubarb Gin	40%	£5.80
Warner Edwards Rhubarb Gin	40%	£5.80
Poetic Licence Picnic Gin	37.5%	£5.50
Grey Goose Vodka	40%	£7.00
Belvedere Vodka	40%	£6.50
Cîroc Vodka	40%	£6.00
Absolute Vodka	40%	£4.80
Smirnoff Red Vodka	37.5%	£4.50

<b>Aperitifs</b>	<b>ABV</b>	<b>50ml</b>
Martini Bianco, Extra Dry or Rosso	15%	£5.90
Pimms	25%	£5.90
Campari	25%	£5.90
Pernod	40%	£5.95
Tawny or Ruby Port	19%	£5.90
Cockburn LBV Port	20%	£6.00

<b>Brandy &amp; Cognac</b>	<b>ABV</b>	<b>25ml</b>
Courvoisier VS	40%	£5.50
Courvoisier VSOP	40%	£7.50
Remy Martin XO	40%	£18.00
Calvados Boulard	40%	£5.50

<b>Liqueurs</b>	<b>ABV</b>	<b>25ml</b>
Archers Schnapps	18%	£4.40
Malibu	21%	£4.40
Baileys (50ml)	17%	£6.00
Tia Maria (50ml)	20%	£6.00
Kahlúa (50ml)	20%	£6.00
Amaretto	28%	£4.40
Jägermeister	35%	£4.70
Romana Sambuca	38%	£4.50
Southern Comfort	35%	£4.50
Cointreau	40%	£4.50
Drambuie	40%	£4.50
Grand Marnier	40%	£4.50
Jose Cuervo Gold Tequila	38%	£4.70
1800 Silver Tequila	40%	£5.50
Midori	20%	£4.00
Chambord	16.5%	£4.00
Aperol	11%	£4.00

<b>Draught Beers</b>	<b>ABV</b>	<b>Half Pint</b>	<b>Pint</b>
Worthington's	3.6%	£2.90	£5.60
Carling	3.8%	£2.90	£5.60
Citra IPA	5%	£3.00	£5.80
Aspall Cider	5.5%	£2.80	£5.50
Staropramen	5%	£3.00	£5.80
Stella Artois	4.8%	£3.00	£5.80
Guinness	4.1%	£3.00	£5.80
Sharp's Wolf Rock	4.5%	£3.00	£5.80
Sharp's Offshore Pilsner	5.2%	£3.00	£5.80
Chieftain IPA	5.5%	£3.00	£5.80

<b>Bottled Beer</b>	<b>ABV</b>	
BIRA 91	4.5%	£4.70
Bulmers Fruit/Original/Pear	4.5%	£5.90
Corona Extra	4.5%	£4.90
Heineken	5%	£4.90
Stella Artois	4.8%	£4.90
Peroni	5.1%	£4.90
Budweiser	4.8%	£4.90
Doom Bar	4.3%	£5.90
London Pride	4.7%	£5.90
Becks Blue Non Alc	0.05%	£4.20

## Cocktails

£12.00

Blue Hawaiian

*Bacardi, blue curaçao, coconut cream, pineapple juice*

Mary Pickford

*Bacardi, Crème de cassis, pineapple juice*

Bramble

*Gin, lemon juice, syrup, Creme de mure (blackberry)*

Monkey Gland

*Gin, triple sec, orange juice, grenadine syrup*

Spring Garden

*Vodka, sugar syrup, Lemon juice, Apple juice, Mint leaves, Raspberries*

Fruity Pimms

*Pimms, mix fruits, mint, cucumber, lemonade*

Cucumber Margarita

*Tequila, lime juice, triple sec & cucumber*

Japanese Slipper

*Midori, Cointreau, lime juice*

## Soft Drinks & Water

All Mixers

£2.80

Coca Cola & Diet Coke

£3.00

J2O

£3.50

Red Bull

£4.00

Fruit Juices

£2.80

Fentimans Grapefruit Tonic water

£3.00

Fever Tree Tonic Water

£3.00

Fever Tree Elderflower

£3.00

Large Still & Sparkling Water

£4.25

Small Still & Sparkling Water

£2.75



**DANUBIUS**  
HOTELS

**Food allergies and intolerances:** Please inform a member of staff before dining if you have a food allergy or intolerances. All food is prepared in an area where allergens are present.