



Food & Beverage Service Excellence

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With recent awards such as Peter Street Kitchen's 'Best Luxury Restaurant in the UK' and May Fair Kitchen's 'Best Luxury Restaurant in London', we are accustomed to providing only the very highest quality of food and service.

Following government and Public Health England guidance, we will be making necessary changes to our entire food & beverage operations.

Our commitment to you:

Creating safe spaces to dine

All of our areas have been made suitable for social distancing, including the allocation of tables, to ensure the minimum required distance between each party. Tables which are being kept vacant for social distancing measures will be visibly marked with signage. We will continue to take further guidance from the government on distancing measures in due course.

To ensure the safety of our diners and our teams, all guests will be requested to use the hand sanitiser station at the entrance to the restaurant. Guests will also be asked to adhere to the designated entrance and exit routes, which will be visibly signposted by bus stop signage.

Managing our capacity

As a temporary measure, the maximum table size permitted in our restaurants will be six guests. Please note that this may change depending on updated government guidelines.

We actively encourage all guests to make a reservation in advance when seeking to dine in our restaurants. To comply with the current advice from the government regarding Track and Trace, any walk-in guests will be asked to provide their contact details on arrival.

Thorough cleaning processes

All of our properties have held 5* food hygiene accreditations for a number of years. To support the existing standards and procedures required to achieve such status, we have put additional cleaning processes in place in all areas of high touch points to reduce any possible risks.

We are also introducing a no-touch policy, so for the time being, we would ask our regular guests to refrain from greeting our valued team members with a handshake or a hug.

Training our teams

All of our teams will be receiving detailed return-to-work briefing sessions, shown all new processes and standards in detail, given daily wellbeing checks and provided with enhanced protection in their work environment.

Utilising contactless

We understand that limited contact will be important to our guests. As part of our service delivery, we assure guests that while still maintaining five-star service, our waiting staff will make minimum contact with all guests as an added precaution.

In addition, our menus will be available digitally via a QR code on each table and contactless payment will continue to be accepted.

We are passionate about reopening our restaurants and bars in a safe way, and we need your support to do so. For the safety of our guests and our teams, we kindly ask that if you, your guests or colleagues are feeling unwell, please do not visit us until you are feeling better.

Edwardian Hotels London is much more than a collection of hotels, restaurants and bars. We are an extended family that provides a home away from home for all our guests. It is therefore our promise that when you do choose to visit us again, you can do so with confidence.

Following advice from the UK Government and World Health Organisation, we are dedicated to evolving our service delivery model in line with the permitted parameters and it is our commitment to ensure that all our guests depart with simply remarkable memories.

Team Safety*

We rely on our team of dedicated hosts to look after our guests, ensuring that every need is met to create long-lasting memories and magical moments.

It is very important to us that our hosts feel safe and secure in their working environment. To this effect, we are introducing a wide number of health and safety commitments to ensure their ongoing wellbeing.

- Face masks will be provided to team members for additional safety.
- Additional hand washing procedures and records will be introduced to every department and to every shift.
- Staggered arrival and departure times will be implemented for admin staff.
- Thorough training will be introduced, focusing on educating and empowering our hosts to deliver the enhanced health and safety programme with confidence, passing on this care to every guest.
- Advice for all hosts on the training programme will be available from The Edwardian Hotels London COVID-19 Advisory Board, including:
 - Ensuring hosts have a well-informed understanding of the disease and its transmission.
 - Providing guidance on appropriate social distancing and use of personal protective equipment.
 - Ongoing physical and mental health monitoring and support.
- Grounded in emotional intelligence, our employees will undergo behavioural training, ensuring empathetic, personalised care and connection are not lost in the absence of the close contact and face-to-face interaction that they are used to delivering.

*The information above is not an exhaustive list of team safety measures.

Breakfast

Breakfast Your Way

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While we await further guidance from the government regarding buffets, we have, as a precaution, made some changes to our breakfast offering.

We have evolved our breakfast buffet to now offer exquisite, individually portioned and sealed options for our guests to choose from, alongside an increased offering of à la carte dishes and beverages to order to your table.

To ensure we manage our capacities, we are introducing a booking process to allow our guests to dine in comfort at a preferred time and to reduce peak service periods. A breakfast reservation will be made for guests when checking in.

Should guests prefer not to dine in our restaurant, our bespoke breakfast hamper packages can be enjoyed in a guest's room, or while on the move. A breakfast hamper menu will be available for our guests in the form of a QR code.

Breakfast hangers and compendiums will now be removed from our bedrooms.

Breakfast Menus



WELCOME TO OUR BREAKFAST

£22 per guest
(forms part of the inclusive breakfast)

FRESHLY SQUEEZED JUICES

- Orange juice
- Grapefruit juice
- Green cleanser
- Apple juice

À LA CARTE

- The English**
Unsmoked back bacon, smoked sweetcure streaky bacon, Cumberland sausage, baked beans, grilled mushrooms, hash brown, roasted vine cherry tomatoes and Burford Brown eggs your way
- The Continental**
Smoked Scottish salmon, Cheddar cheese and Brie, cured meat selection and freshly cut fruits, served with freshly baked butter croissant and preserve
- The Vegetarian**
Fried Burford Brown eggs, hash browns, baked beans, roasted vine cherry tomatoes and grilled mushrooms (also available with poached or scrambled eggs) v
- Burford Brown eggs**
Your choice of eggs: poached, boiled, scrambled or fried v
Cereal and yoghurts are also available on request

TEA SELECTION

- English Breakfast
- Fresh mint and lemon
- Jasmine
- Green Sencha
- Earl Grey
- Black tea and ginger

COFFEE SELECTION

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Rococo chocolate
(award-winning organic drinking chocolate with a creamy finish)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Breakfast Imagery



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BREAKFAST HAMPER

Enhance your stay with our bespoke breakfast hamper, designed to be enjoyed in the comfort of your own room or while on the move.

Available Monday to Sunday 7am - 11am
£22 per guest
(forms part of the inclusive breakfast)

SEASONAL FRESH FRUITS

Freshly cut watermelon, cantaloupe melon, pineapple and passionfruit

Please choose one item from each of the following sections:

BREAKFAST POTS

- Strawberry yoghurt
- Coconut yoghurt
- Bircher muesli

FRESHLY SQUEEZED JUICES

- Orange juice
- Apple juice

PORRIDGE

Scottish porridge oats with hazelnuts, maple syrup and orange-infused fig v

OUR SIGNATURE BAGELS

- Unsmoked back bacon, Burford Brown egg and a cheese glaze
- Shichimi-spiced smoked salmon with wasabi mayonnaise
- Crushed avocado with chilli, lime and cilantro v
- Manuka honey and cinnamon cream cheese v

TEA SELECTION

- English Breakfast
- Fresh mint and lemon
- Jasmine
- Green Sencha
- Earl Grey
- Black tea and ginger

COFFEE SELECTION

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso

* All in-room dining orders will have an additional tray charge of £1.50 added to the bill. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Breakfast Hampers Imagery



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In-Room Dining

In-Room Dining Safety Standards

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As with our restaurant and bar operations, it is equally important to us that we also implement a number of safety procedures and standards to our in-room dining operations.

To this effect, we are introducing the following measures:

- All menus will be available via a QR code in the room. Alternative options will be available on the TV screen and single use menus will be available on request. Orders will continue to be placed by calling the in-room dining team or through Edward
- Our service teams will wear face masks when delivering in-room dining orders to our guests.
- Where a table and hot box are available for food delivery, these will be placed in front of the guest's room with the food remaining inside the hot box. We will alert the guest of our presence and ensure the appropriate distance is maintained. The guest will then be asked to take the table into the room.
- Where a tray is required for food delivery and a table and hot box are available, the tray will be placed on the table in front of the guest's room, the food will be removed from the hot box and placed on the tray under a cloche. We will alert the guest of our presence and ensure the appropriate distance is maintained. The guest will then be asked to take the tray into the room.
- Where a tray is required for food delivery but a table and hot box are not available, a tray stand will be used. The stand will be placed outside the guest's room with the food present and fully covered by a cloche. We will alert the guest of our presence and ensure the appropriate distance is maintained. The guest will then be asked to take the tray into the room.
- Guests will be required to call the in-room dining team once they have finished their meal. This is to ensure trays are not placed in the corridors, potentially disrupting social distancing of passing guests in the corridor.
- After use, all items will be sanitised and/or cleaned using the appropriate methods.



WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

STARTERS

Roasted vine tomato soup served with warm crusty soda bread v	7
Spinach, apple and pecan salad with maple dressing v	7
Blackened steak salad with balsamic mustard	9

OVEN-BAKED BRIOCHE ROLLS

Philly cheese steak roll with creamy spicy mayo, served in a warm toasted brioche with hand-cut chips or a spicy lemon salad	15
Veggie Philly cheese steak roll with creamy spicy mayo, served in a warm toasted brioche with hand-cut chips or a spicy lemon salad v	12

CLASSICS

Lemon-infused Scottish salmon with garlic and paprika-roasted kale	16
Lobster macaroni cheese	18
British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips	14
Our club sandwich with hand-cut chips	14
Penne with cherry tomato crème and green chillies v	10
Veggie steak macaroni cheese v	12

CHARCOAL GRILL

Our steaks are served with baby vine tomatoes, tenderstem broccoli and a sauce of your choice.	
251g rib-eye	22
226g fillet	26

SAUCES

Blue cheese	3
Green peppercorn	2
Chimichurri v	2
Jalapeño v	2

SIDES

Hand-cut chips v	4
Steamed tenderstem broccoli v	4
Heritage tomato and feta salad v	4

DESSERTS

Keylime cheesecake v	6
Our Mason jar	8
Honeycomb, chocolate fudge brownie, vanilla ice cream and toffee caramel sauce v	
Colston Bassett Stilton and Barber's Vintage Cheddar with pears and pickled walnuts v	8

AFTER-HOURS TOASTIES

Available from 11pm – 6am	
Served with salad and hand-cooked sea salt and crushed black pepper crisps	
Tuna with spicy lemon mayo	10
Steak and cheese with horseradish mayo	14
Honey roast ham and Lancashire Bomb cheese	10
Barber's Vintage Cheddar cheese and red onion v	8

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In-Room Dining Imagery





WELCOME TO OUR IN-ROOM DRINKS MENU

CHAMPAGNE

	150ml	Bottle
Brut		
Moët & Chandon Brut Impérial NV	14	68

SPARKLING WINE

	150ml	Bottle
Prosecco Extra Dry, Fantinel NV	9	40

WINES

also available in 125ml measures

White

	Glass 175ml	Carafe 500ml
Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	7	19
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	7.5	21
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2019	8.5	23
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2019	9	27
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2018	10	30

Red

Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	7	19
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	7.5	21
Rare Vineyards (Pinot Noir) France 2018	8.5	23
Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	9	27
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2019	10	30
Rosé		
Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2018/19	7	19

WINES BY THE BOTTLE

White

Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	26
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	28
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2019	32
Recoleta, Bodega Lorca (Pedro Ximenez) Mendoza, Argentina 2018/19	34
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2019	38
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2018	42
La Marimorena (Albariño) Rías Baixas, Spain 2018	44
Sancerre, La Gravelière Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2018	48
Chablis, Bouchard Aîné & Fils (Chardonnay) Burgundy, France 2018	50
Red	
Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	26
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	28
Rare Vineyards (Pinot Noir) France 2018	32
Côtes du Rhône 'Gentilhomme', Ogier (Grenache, Syrah) Rhône, France 2018	34
Borgo Tesis, Fantinel (Cabernet Sauvignon) Friuli, Italy 2018	36

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Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	38	SPIRIT SELECTION 50ml
		Also available in 25ml measures
Vodka		
Fleurie, Pascal Clément (Gamay) Burgundy, France 2017/18	44	Skyy 7.5
Portillo Malbec (Malbec) Mendoza, Argentina 2019	42	Ketel One 8
		Ciroc 9
The Federalist Honest Red Blend (Merlot, Zinfandel, Cabernet Sauvignon) North Coast, California 2015	50	Belvedere 9.5
		Grey Goose 10
Châteauneuf-du-Pape, Bois de Pied Redal, Ogier (Grenache, Syrah, Carignan) Rhône, France 2017	70	Gin
		Bombay Sapphire 7.5
		Tanqueray 8
		Sipsmith 9
BEER & CIDER	Bottle	Hendrick's 9.5
Peroni	5	Rum
Heineken	5	Bacardi Carta Blanca 7.5
Meantime Pale Ale	5	Havana 3 year 7.5
Magners Irish Cider	5	Appleton Estate 8
		Havana 7 year 9
SOFT		Scotch
Bottled water	4.95	Single Malt
Acqua Panna still water		Glenmorangie 10 year 9
S.Pellegrino sparkling water		Glenlivet Founder's Reserve 9.5
Juices	3.25	Macallan Gold 10
Fresh orange		Talisker 10 year 10.5
Fresh apple		Laphroaig 10 year 11
Fresh grapefruit		Oban 14 year 11.5
Cranberry		Lagavulin 16 year 12
Tomato		Blended
Sparkling	3.25	Chivas Regal 12 year 7.5
Lemonade		Johnnie Walker Black Label 8
Tonic water		Johnnie Walker Gold Label 11
Slimline tonic		
Coke		
Diet Coke		

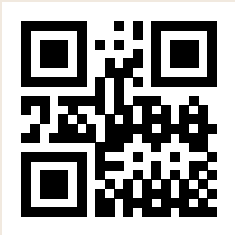
In-Room Dining Drinks Menu

Irish		TEA SELECTION	
Jameson	7.5	English Breakfast	4.25
American		Jasmine	4.25
Wild Turkey	7.5	Earl Grey	4.25
Jack Daniel's	8	Fresh mint and lemon	4.25
Maker's Mark	8.5	Green Sencha	4.25
Woodford Reserve	9	Black tea and ginger	4.25
Tequila		COFFEE SELECTION	
Jose Cuervo Tradicional	7.5	Filter coffee	4.25
Cognac		Latte	4.25
Hennessy VS	8	Decaffeinated	4.25
Courvoisier VSOP	10	Macchiato	4.25
Rémy Martin VSOP	10	Espresso	4.25
Liqueurs / Digestifs		Mocha	4.25
Amaretto Disaronno	6	Cappuccino	4.25
Baileys	6	Double espresso	4.8
Tia Maria	6	Rococo chocolate	6
Sambuca	6	(award-winning organic drinking chocolate with a creamy finish)	

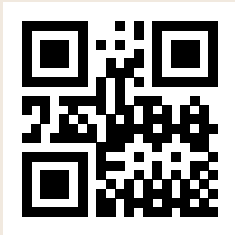
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WELCOME TO OUR IN-ROOM
DINING MENUS

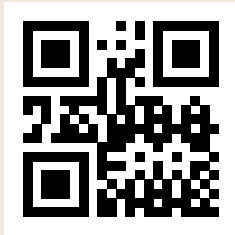
In order to view our menus, please scan the QR codes
using the camera on your mobile device.



Breakfast



À La Carte



Beverages

Steak & Lobster

As we prepare to reopen our doors, we are committed to giving our guests a remarkable dining experience. We have therefore made some enhancements to our menus and service style, which will allow us to continue to provide exquisite food and exemplary service delivery within a safe environment.

The changes we are implementing for our style of service will still bear our trademark attentiveness, whilst respecting and adhering to the recommended distance between our guests and our teams.

Despite these changes, we continue to aspire to be the very best in what we do: delivering the finest steak and freshest lobster to your plate. We believe simplicity is key and let the food speak for itself.

With freshly caught lobster and steak from County Antrim in Northern Ireland, we understand the importance of provenance and quality.

Celebrating the finest from land and sea, our signature cuts and lobsters can be enjoyed in their purest form straight from the charcoal grill, in a baked brioche roll or through other exquisite combinations

We look forward to welcoming you all to this next chapter in the story of Steak & Lobster.

Menus

Steak & Lobster

Starters

Smoked beef flat tacos with lime and crème fraîche	7	Warm veggie mince lettuce cups v	6
Crispy steak rolls with spiced bourbon maple glaze	8	Blackened steak salad with balsamic mustard	9/14
Surf and turf croquettes with jalapeño mayo	8	Spinach, apple and pecan salad with maple dressing v	7/10

Oven Baked Brioche Rolls

All rolls are served with a choice of paprika fries or spicy lemon salad

Steak brioche roll	15	Veggie brioche roll	12
Philly cheese steak with creamy spicy mayo		Veggie Philly cheese steak with creamy spicy mayo v	
Surf and turf brioche roll	18		
Sliced steak and lobster dressed with horseradish garlic mayo			

Charcoal Grill

All grills are served with a choice of paprika fries or spicy lemon salad

Steaks		Lobster	
251g rib-eye	22	1lb lobster	25
226g fillet	26	Grilled with garlic butter	
454g T-bone	30	Surf 'n' turf	36
		Grilled steak and half lobster with spicy roasted garlic and chimichurri butter	

The Rest

Lobster macaroni cheese	18
Fettuccine Alfredo with lobster	18
Veggie steak macaroni cheese v	12

Sauces

Blue cheese	3
Green peppercorn	2
Chimichurri v	2
Jalapeño v	2

Before You Go

Keylime cheesecake v	6	The mason jar	8
Warm cookie dough	8	Honeycomb, chocolate fudge brownie, vanilla ice cream and toffee caramel sauce v	
Oven-baked marshmallows, Reese's Peanut Butter Cups and chocolate chip cookies v			

Sides

Rosemary, garlic and Parmesan fries	3
Steamed tenderstem broccoli v	4
Spicy lemon salad v	3
Heritage tomato and feta salad v	4

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Steak & Lobster

Set Menu

2 courses - 28 per guest

3 courses - 34 per guest

Starters

Smoked beef flat tacos with lime and crème fraîche

Surf and turf croquettes with jalapeño mayo

Warm veggie mince lettuce cups v

Spinach, apple and pecan salad with maple dressing v

Main Courses

All served with paprika fries, spicy lemon salad,
steamed tenderstem broccoli and peppercorn sauce

Grilled 1lb lobster with garlic butter

251g rib-eye

Lobster macaroni cheese

Veggie steak macaroni cheese v

Before You Go

The mason jar

Honeycomb, chocolate fudge brownie, vanilla ice cream and toffee caramel sauce v

Keylime cheesecake v

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A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Steak & Lobster

Vegan Menu

Salad

Baby spinach and almond salad with
thyme and shallot dressing 10

Main Course

Eggless pasta with cherry tomato crème
and green chillies 11

Before You Go

Sticky toffee and poached pear pudding 6

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Small Plates

Smoked beef flat tacos with lime and crème fraîche	7	Surf and turf croquettes with jalapeño mayo	8
Crispy steak rolls with spiced bourbon maple glaze	8	Warm veggie mince lettuce cups v	6

Cocktails

Peach Bellini White peach purée and prosecco	9.5	The Cooler Pineapple, lemon and grapefruit sherbet, mint, ginger ale	7
Lychee Martini Tanqueray gin, Kwai Feh lychee liqueur, elderflower, violette, lemon and cranberry	9.5	Raspberry & Lychee Sling Lychee juice, mint, raspberries, lemon and soda water	7
The Passionate Bombay Sapphire gin, Aperol, pink grapefruit juice, lemon and passionfruit syrup	9.5		
Strawberry & Rhubarb Fizz Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco	9.5		150ml
Our Rum Punch Havana 3 year rum, Gosling's rum, Velvet Falernum, pineapple juice, lime and Angostura bitters	9.5	Prosecco Extra Dry, Fantinel NV	9
Watermelon Mule Skyy vodka, watermelon juice, lime and ginger beer	9.5		
Pineapple & Mandarin Martini Skyy vodka, mandarin, pineapple purée, grapefruit sherbet and lemon	9.5		
Cacao Old Fashioned Bulleit Rye whiskey, Mozart Black, Amaro di Angostura, chocolate bitters and orange oils	10.5		

Non Alcoholic

Sparkling Wine By The Glass

Champagne By The Glass

Brut Moët & Chandon Brut Impérial NV	14
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Wines By The Glass

Also available in 125ml measures 175ml Carafe

White Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2018	7	19
Tenuta Rapitalà (Grillo) Sicily, Italy 2018/19	7.5	21
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2019	8.5	23
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2019	9	27
Gavi di Gavi 'Toledana', Domini Villa Lanata (Cortese) Piemonte, Italy 2018	10	30
Red Veramonte Reserva (Carménère) Colchagua Valley, Chile 2018/19	7	19
Tenuta Rapitalà, Campo Reale (Nero d'Avola) Sicily, Italy 2018	7.5	21
Rare Vineyards (Pinot Noir) France 2018	8.5	23
Don Jacobo, Vendimia Seleccionada Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2018	9	27
Portillo (Malbec) Uco Valley, Mendoza, Argentina 2019	10	30
Rosé Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2018/19	7	19
Belvino Rosé (Pinot Grigio) Veneto, Italy 2019	8	22

Dessert Wine 125ml

Château Grand-Jaugs 37.5cl (Sémillon, Sauvignon Blanc, Muscadelle) Sauternes, Bordeaux, France 2016	8
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Beer & Cider

Peroni	5
Heineken	5
Meantime Pale Ale	5
Magners Irish Cider	5

Soft

Bottled water Acqua Panna still water S.Pellegrino sparkling water	4.95
Juices Fresh orange Fresh apple Fresh grapefruit Cranberry Tomato	3.25
Sparkling Lemonade Tonic water Slimline tonic Coke Diet Coke	3.25

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.

Beverage Menu

Sparkling Wine

	Bottle		
Prosecco Extra Dry, Fantinel NV	40	Red	
		Veramonte Reserva (Carménère)	26
		Colchagua Valley, Chile 2018 /19	

Champagne

Brut		Tenuta Rapitalà, Campo Reale	28
Moët & Chandon Brut Impérial NV	68	(Nero d'Avola) Sicily, Italy 2018	
Bollinger Special Cuvée Brut NV	80		
Veuve Clicquot Brut NV	85	Rare Vineyards (Pinot Noir)	32
		France 2018	
Rosé		Côtes du Rhône 'Gentilhomme',	34
Moët & Chandon Rosé Impérial NV	88	Ogier (Grenache, Syrah) Rhône, France 2018	
		Borgo Tesis, Fantinel	36
		(Cabernet Sauvignon) Friuli, Italy 2016	

Wines

White	Bottle		
Veramonte Reserva (Chardonnay)	26	Don Jacobo, Vendimia Seleccionada	38
Casablanca Valley, Chile 2018		Bodegas Corral (Tempranillo, Garnacha)	
		Rioja, Spain 2018	
Tenuta Rapitalà (Grillo)	28	Fleurie, Pascal Clément (Gamay)	44
Sicily, Italy 2018/19		Burgundy, France 2017/19	
Corte Vigna (Pinot Grigio)	32	Portillo (Malbec)	46
Provincia di Pavia, Italy 2019		Uco Valley, Mendoza, Argentina 2019	
Recoleta, Bodega Lorca	34	The Federalist Honest Red Blend	50
(Pedro Ximenez) Mendoza, Argentina 2018/19		(Merlot, Zinfandel, Cabernet Sauvignon)	
		North Coast, California 2015	
Dashwood (Sauvignon Blanc)	38	Châteauneuf-du-Pape, Bois de Pied Redal,	70
Marlborough, New Zealand 2019		Ogier (Grenache, Syrah, Carignan)	
		Rhône, France 2017	
Gavi di Gavi 'Toledana',	42	Rosé	
Domini Villa Lanata (Cortese)		Veramonte Reserva Rosé (Syrah)	26
Piemonte, Italy 2018		Casablanca Valley, Chile 2018 /19	
La Marimorrena (Albariño)	44	Belvino Rosé (Pinot Grigio)	28
Rías Baixas, Spain 2018		Veneto, Italy 2019	
Sancerre, La Gravière	48	Dessert Wine	
Joseph Mellot (Sauvignon Blanc)		Château Grand-Jaoua 37.5cl	24
Loire Valley, France 2018		(Sémillon, Sauvignon Blanc, Muscadelle)	
		Sauternes, Bordeaux, France 2016	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.

Our vintages may vary and if so, a suitable alternative will be recommended.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

Spirit Selection

Also available in 25ml measures

Vodka	50ml	
Skyv	7.5	
Ketel One	8	
Ciroc	9	
Belvedere	9.5	
Grey Goose	10	
Gin		
Bombay Sapphire	7.5	
Tanqueray	8	
Hendrick's	9.5	
Sipsmith	9	

Rum		
Bacardi Carta Blanca	7.5	
Havana 3 year	7.5	
Appleton Estate	8	
Havana 7 year	9	

Scotch		
Single Malt		
Glenmorangie 10 year	9	
Glenlivet Founder's Reserve	9.5	
Macallan Gold	10	
Talisker 10 year	10	
Laphroaig 10 year	11	
Oban 14 year	11	
Lagavulin 16 year	12	

Blended		
Chivas Regal 12 year	7.5	
Johnnie Walker Black Label	8	
Johnnie Walker Gold Label	11	

Irish		
Jameson	7.5	

American		
Wild Turkey	7.5	
Jack Daniel's	8	
Maker's Mark	8.5	
Woodford Reserve	9	

Tequila

Jose Cuervo Tradicional	7.5
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Cognac

Hennessy VS	8
Courvoisier VSOP	10
Rémy Martin VSOP	10

Liqueurs / Digestifs

Disaronno Amaretto	6
Baileys	6
Tia Maria	6
Sambuca	6

Loose Leaf Tea Selection

English Breakfast	4.25
Jasmine	4.25
Earl Grey	4.25
Fresh mint and lemon	4.25
Green Sencha	4.25
Rosehip and Hibiscus	4.25

Coffee Selection

Filter coffee	4.25
Latte	4.25
Decaffeinated	4.25
Macchiato	4.25
Espresso	4.25
Mocha	4.25
Cappuccino	4.25
Double espresso	4.8
Rococo chocolate	6
(award-winning organic drinking chocolate with a creamy finish)	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.

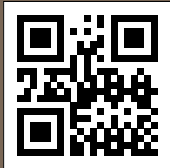
Our vintages may vary and if so, a suitable alternative will be recommended.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

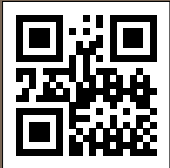


Welcome to Steak & Lobster

In order to view our menus, please scan the QR codes using the camera on your mobile device.



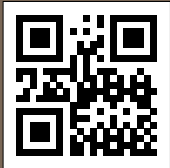
À La Carte



Wine

Welcome to Steak & Lobster

In order to view our menus, please scan the QR codes using the camera on your mobile device.



Bar



Wine

Meetings and Events

Meetings and Events

Our new operating procedures also extend to our meeting and event spaces, facilitating a comfortable and safe experience for organisers, delegates and attendees alike.

Aside from the measures outlined throughout this document, we also offer powerful tools to aid meetings and events in a contactless world:

- **Edward:** a unique AI virtual host created specifically to assist our meeting and event planners and guests. Edward is at your disposal 24/7 via the app or through SMS messaging, allowing you to communicate directly and discreetly with our operations team without disturbing your meeting.
- **Hybrid meetings:** the perfect blend of real interaction and virtual convenience. Meet with people in various locations with HD image clarity, crisp sound and uninterrupted connectivity.



Covid-19 Enhanced Safety Protocol

Welcome to Steak & Lobster Marble Arch

In order to respect social distancing, we have introduced
a one-way system throughout our restaurant.

Please therefore use this door for entrance only.

Thank you for your co-operation.



Please Enter
This Way

Welcome to Steak & Lobster Marble Arch

In order to respect social distancing, we have introduced
a one-way system throughout our restaurant.

Please therefore use this door for exit only.

Thank you for your co-operation.



Please Exit
This Way

Dear Guest

Our toilet facilities are located in the
hotel lobby.

In order to maintain social distancing with other
guests, please keep left when using the staircase.

Thank you for your co-operation.



Please Keep
Left

Dear Guest

For your safety and the safety of our other guests
and our team, please ensure you wash your hands
thoroughly using the soap dispensers provided.

Thank you for your co-operation.

Please Wash
Your Hands

Welcome to Steak & Lobster Marble Arch

To ensure a safe and enjoyable dining experience
for all our guests and our team, we respectfully request that
you observe social distancing throughout our restaurant.

Thank you for your co-operation.

Thank You For
Practicing Social
Distancing

Welcome to Steak & Lobster Marble Arch

To ensure a safe and enjoyable dining experience
for all our guests and our team, we respectfully request that
you observe social distancing throughout our restaurant.

Thank you for your co-operation.

← 1 metre →

Welcome to Steak & Lobster

Please note that due to social distancing measures, this table is currently not in service.

Thank you for your co-operation.



Employee Journey



Employee Journey 2020

Cohorts and Shift Patterns

- Food & Beverage team cohorts may be defined by property; there may be several cohorts per shift if necessary.
- Shift patterns are to be defined based on property requirements.

Cohort Working

From Gov.UK:

“Wherever possible employees should be organised into cohorts or groups built around natural work teams. Cohorts work together; take their breaks together; change together; and travel together if relevant. If one person then becomes infected this increases the ability for only members of that cohort to be excluded and facilitates the smoother running of the facility.

As far as possible, where people are split into teams or shift groups, fixing these teams or shift groups so that where contact is unavoidable, this happens between the same people. Considering where congestion caused by people flow and ‘pinch points’ can be improved. Using one-way systems, staggered shifts and assigned staff mealtimes are possible ways to minimise the risk of transmission. You should assist the Test and Trace service by keeping a temporary record of your staff shift patterns for 21 days and assist NHS Test and Trace with requests for that data if needed. This could help contain clusters or outbreaks.

Consider creating cohorts or groups of staff to minimise contact and reduce potential transmission. Cleaning should also be scheduled around zones and cohort lines.”

Personal Protective Equipment

Employees are to continue with the use of PPE as stated in the Food Safety Management System.

Employees are to continue with the use of PPE as stated on the cleaning task cards provided by Edwardian Hotels London and affiliated partners.

- All guest facing and food production roles will require the use of face coverings for the safety of all employees and guests
- Edwardian Hotels London will provide face coverings for all relevant roles
- Face coverings are to be washed by all employees as per the manufacturer’s instructions

Handwashing & Sanitising Expectations

Sanitising – As per Diversey Documents

- Entering and exiting the hotel
- Entering the changing rooms
- Entering the restaurant and bar area
- Every 20 minutes whilst in service, or after tasks such as:
 - After serving every table
 - Before placing cutlery, plates or serving food and beverages
 - After using shared or high contact items, such as PDQ machines, POS systems and trays
- Before and after sanitising areas detailed in the enhanced cleaning checklist
- Entering and leaving the canteen
- Before and after using lifts
- After using the Kronos machine

Handwashing – As per Diversey Documents and FSMS

- Leaving the changing rooms
- After break times, including after smoking
- Every two hours while on shift

Entering and Exiting the Property

- Employees to arrive at designated time as part of their working cohort. Staggered timings are required to reduce traffic in entrance/exit areas
- Smoking areas outside the employees’ entrance to be moved (new areas allocated per individual property needs)
- Employees to enter and exit one person at a time

- If there is more than one person, queue with social distancing to be formed
- Key card will be required for entry, inputting of security code will no longer be necessary
- Hand sanitising station to be placed by entrance to be used upon entry and exit
- Employees are to follow the guidelines set for using corridors as stated on visible posters (rules to be defined per individual property)

Uniform and Linen Collection (as per guidance from Housekeeping)

- Pre-arranged list for the following shift is to be requested with the head housekeeper for all uniform and linen requirements, such as chef uniforms and restaurant napkins
- Designated areas and pick up times are to be agreed for all collections and drop offs of uniform and linen

Employee Changing Area - Reduced Capacity (pending further guidance from H&S team)

- All food handlers to change into uniform while on property; uniform should not be used for travel purposes
- Cohorts to use the changing area before and after shift at an allocated time to allow social distancing rules to be followed
- Congregating will not be allowed in changing areas
- Hand sanitising station to be placed by entrance to the changing area

Arrival Into Working Spaces

- Hand sanitising station to be placed in entrance to be used upon entry and exit
- Cohorts are to report to manager for pre-shift upon arrival in the working space, this area will be pre-agreed
- Pre-shift briefings are to take place in an area suitable for social distance guidelines to be adhered to
- 2m distancing should be allowed for entrances into food preparation areas

- Congregating is not allowed in any areas that block the flow of colleagues and disrupt distancing
- Lifts to have limited numbers for use; the use of stairs is encouraged where possible to allow social distancing during essential use of lifts

Post Shift

- Each cohort should finish their shift together, using the changing facility to the same standard as arrival
- Employees are to follow the guidelines set for using corridors as stated on visible posters (rules to be defined per individual property)
- End of shift tasks that require moving between areas should be reduced/changed, such as napkin or uniform drop off and collection
- Management handovers are to be completed while adhering to social distancing guidelines
- Employees are to leave the property immediately after their shift to ensure areas are available for colleagues to use while socially distancing

Cleaning and Enhanced Cleaning Procedures

- Duty sheets for each serving period are to be followed
- Cleaning checklists for each area are to be followed
- Enhanced cleaning checklists for each area are to be followed

During Working Shifts – Restaurants and Bars

- Sequence of service guidelines are to be followed
- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures are to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Food and Beverage Preparation Areas and Collection

- 2m distancing should be followed for entrances into food preparation areas
- Front of house employees are not allowed in any kitchen area
- Food and beverage pick-up points are to be at the allocated collection areas only
- During breakfast, all buffet items are to be in individual pots. All other items will be served à la carte, such as continental, hot food, hot drinks and juices

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working; tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Waiter stations to be allocated per cohort per shift in order to reduce shared use of high contact areas
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Access to and the use of working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as BOH, still room, bar areas or storerooms

Guest Interaction

- Guest queuing systems will be in place upon entry to the restaurants and bars; host teams will be required to greet the guest and escort them in
- 1m distancing to be followed by all employees during interaction with guests where possible, such as during verbal interactions
- Implementation of booking systems for breakfast to control guest flow and ensure social distancing measures are adhered to

- Guest sanitising station upon entry: all guests will be requested to use this upon arrival⁴²
- Track and trace
 - Reservations are preferable so that booking details are available
 - Walk-ins accepted – details of one guest per table is required to be placed into OpenTable
- The number of surfaces and high contact areas touched by both employees and guests are to be limited, such as host stands, bar tops, chairs and tables
- No cloak room service will be available
- Table assistance will regrettably no longer be offered
- Napkin service will not be offered upon guest arrival or when leaving the table during their meal
- All menus will be available via a QR code at the table; single use menus will be available on request
- Activities and tasks that compromise social distancing guidelines should be completed in a manner that is most efficient for finishing the duty and moving outside of the guest's space, such as placing or collecting items from the guests' table. Risk during these actions are mitigated by the use of face masks
- Contactless payment will be encouraged for all tables
- Bus stop signage will be in place to encourage social distancing and hygiene measures
 - Guest flow
 - Social distancing
 - Guest facilities
- Vacant table signage will be in place as part of the measure to reduce restaurant and bar capacities and ensure social distancing guidelines can be adhered to
- Bar top service for guests will not be available until further notice; all bar service will be table service only

During Working Shifts – In-Room Dining

- Sequence of Service guidelines are to be followed
- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working; tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Working stations to be allocated per cohort per shift in order to reduce shared use of high contact areas
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Access to and the use of working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as BOH, still room, bar areas or storerooms
- Dect phones will be allocated per employee while on shift; these should not be shared where possible

Guest Interaction

- All menus will be available via a QR code in the room. Alternative options will be available on the TV screen and single use menus will be available on request. Orders will continue to be placed by calling the in-room dining team or through Edward

- There will be no breakfast hangers or compendiums until further notice
- There will be no flowers on in-room dining trays and trolleys until further notice
- Breakfast hampers are available for delivery at specified times via pre-booking only. This is required by 9pm on the evening prior to delivery; orders may be placed by calling the in-room dining team
- Mini bars will no longer be stocked to mitigate contamination in the room. Honesty bars and hampers will be available on request for the guests on a case-by-case basis via the pre-arrival experience
- Where a table and hot box is available for food delivery, these are to be placed in front of the guest's room with the food remaining inside the hot box. The employee is to alert the guest of their presence and ensure the appropriate distance is maintained. The guest will then be asked to take the table into the room
- Where a tray is required for food delivery and a table and hot box are available, the tray is to be placed on the table in front of the guest's room, the food is to be removed from the hot box and placed on the tray under a cloche. The employee is to alert the guest of their presence and ensure the appropriate distance is maintained. The guest will then be asked to take the tray into the room
- Where a tray is required for food delivery but a table and hot box are not available, a silver tray stand is to be used. The stand is to be placed outside the guest's room with the food present and fully covered by a cloche. The employee is to alert the guest of their presence and ensure the appropriate distance is maintained. The guest will then be asked to take the tray into the room
- Upon delivering food, the employee is to inform the guest of the requirement to call the in-room dining team once they have finished their meal. This is to ensure trays are not placed in the corridors, potentially disrupting social distancing of passing guests in the corridor
- After use, the following items are to be sanitised using the appropriate method:
 - Tables and trays
 - Hot box
 - Cruets
 - Call back sign
 - Sugar pots

During Working Shifts – Meetings & Events

- Sequence of service guidelines are to be followed,
- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures are to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Guest Interaction

- 1m distancing to be followed by all employees during interaction with guests where possible, such as during verbal interactions
- Guest sanitising station upon entry: all guests will be requested to use this upon arrival
- Activities and tasks that compromise social distancing guidelines should be completed in a manner that is most efficient for finishing the duty and moving outside of the guest's space, such as placing or collecting items from the guests' table. Risk during these actions are mitigated by the use face masks
- Bus stand signage will be in place to encourage social distancing and hygiene measures
 - Guest flow
 - Social distancing
 - Guest facilities

Meetings

- Guest queuing systems may be in place upon entry to the allocated refreshment areas; host teams will be required to greet the guests and escort them in
- Implementation of booking systems for break timings to control guest flow and ensure social distancing measures are adhered to

Events

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- No cloak room service will be available
- Table and chair assistance will not be offered
- Napkin service will not be offered upon guest arrival or when leaving the table during their meal
- Contactless payment will be encouraged for cash bars
- Bar top service for guests will not be available until further notice; cash bars will be implemented via table service
- All menus available at the table will be single use

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working; tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Access to and the use of working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as BOH, still room, bar areas or storerooms

Meeting Room Table Set-Up

- Boardroom/classroom style – 3 people for every 3.6 metres (2 x 6' trestle table)
- Theatre style – 1m between each chair
- Cabaret – 1m between each chair

Equipment

- No stationary box will be provided in the room; individual stationary available upon request only
- Tissue box
- Pencils are to be placed per person – no shared pots will be available
- Blotters, glasses and coasters to be used as normal – these will be sanitised after each use
- A water station set up inside the room with sufficient bottles for the client list; this will require guest self-service. Each guest will have their own bottles
- No shared in-room food amenities will be available, such as sweets and jellybeans

Cleaning

As per new checklists – Private room, still room/pantry and bar lists updated

Breaks

- Are to be set in areas that do not disrupt social distancing guidelines – no corridor set-ups will be permitted
- Sanitiser will be present at the start of the break set-up with signage, this will encourage the use of sanitiser for each guest prior to collecting items
- Tea and coffee refreshments will be set as per original standards – thermos flasks are to be sanitised after each use
- Food items will be individually presented or served
- Cold beverage items, such as smoothies and juices, will be individually poured and covered
- Each delegate group will be allocated break and lunch times
- If an additional room is used for the break, this area is to be sanitised prior to the next use; using the two-stage cleaning process

During Working Shifts – Kitchen and Back of House

45

- Hand washing/sanitising expectations are to be followed
- Cleaning and enhanced cleaning procedures are to be followed
- Procedures stated in the Food Safety Management System are to be followed
- Edwardian Hotels London and affiliated partners task cards are to be followed

Food Preparation Areas and Collection

- 2m distancing should be followed for entrances into food preparation areas
- Food and beverage pick-up points are to be at the allocated collection areas only

Wash Up Areas

- Crockery, cutlery and kitchen utensils to be dropped off at allocated points only

Team Working and Communication

- One-way systems to be followed where in place to ensure social distancing (requirements to be determined locally)
- Congregating is not allowed in any areas that block the flow of employees or guests and disrupt social distancing
- Cohort members should allow 1m distance between each other while working, tasks should be completed with side-to-side working if for a prolonged period of more than 15 minutes
- Non-essential trips within the building should be limited. Contact should be made by phone or other approved devices prior to trips being made
- Working areas may be limited to approved cohorts during shifts to reduce the number of people working in each space and allow social distancing to be adhered to, such as walk-in fridges or dry stores

The Kitchen (Employee Canteen)

The Kitchen - (Employee canteen) Reduced Capacity

It's in the kitchen where the warmth of shared memories, laughter and great food create a recipe that spans the generations. Dine, relax and unwind. For this is your home away from home.

Welcome to The Kitchen.

To facilitate a safe environment for our employees, we have implemented several additional procedures across our employee canteens.

- Allocated break times for each working cohort. The use of seating areas outside the allocated cohort break times should be minimised. (timings to be determined per individual property needs).
- Maximum numbers to be allocated per canteen; senior management are to monitor usage and adherence to the measures
- If there is the need for a queue, social distancing is to be adhered to
- Hand sanitising station to be used upon entry and exit
- One-way systems to be followed if in place (requirements to be determined per individual property)
- Congregating is not allowed in any areas that block the flow of colleagues and disrupt social distancing
- The Kitchen is not to be used as hot desk or meeting space
- No shared serving utensils are to be used; food is to either to be served by allocated personnel (personnel to be determined per individual property), (hot items) or individually portioned (cold items)
- Tables are to be positioned to allow social distancing
- Working cohorts are to sit together on allocated tables
- Cohorts are to clear all used items to the disposal area
- Team members are to clean their tables of debris after use, wiping down with D10 and disposable blue paper
- High contact areas will be sanitised after every serving period
- All condiments to be removed and pre-packaged
- Water to be available in jugs where the canteen has been relocated to a meeting space
- Napkins to be removed from tables
- Cutlery to be individually wrapped in disposable napkin for collection
- Shared computers to be sanitised before and after each use



The Kitchen Imagery



Opening Hours

Breakfast

In-Room Hampers

Daily

07:00 – 11:00

Steak & Lobster

Saturday and Sunday (subject to demand)

07:30 – 10:30

Steak & Lobster Sussex

Effective from Thursday 3rd December

Lunch

Closed

Dinner

Thursday to Saturday

17:00 – 22:00*

Sunday to Wednesday

Closed

*Last reservations at 20:30

Last orders at 20:45

Induction and Training

Chef Training

Front of House

Back of House

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2nd December

9:00 – 9:15

Arrival break

9:15 – 10:00

Video presentations

EHL Service Inspired by
Excellence Induction &
EHL New Operating
procedures for a Safer Future

10:00 – 10:30

Covid tour

10:30 – 12:00

Food and Beverage Pack

12:00 – 12:30

Lunch

12:30 – 18:00

Chef training and MEP

2nd December

9:00 – 9:15

Arrival break

9:15 – 10:00

Video presentations

EHL Service Inspired by
Excellence Induction &
EHL New Operating
procedures for a Safer Future

10:00 – 10:30

Covid tour

10:30 – 12:00

Food and Beverage Pack

12:00 – 12:30

Lunch

12:30 – 15:00

Menu training

15:00 – 18:00

Set-up and sequence of
service training

Bar only

15:00 – 19:00

Full menu MEP

2nd December

9:00 – 9:15

Arrival break

9:15 – 10:00

Video presentations

EHL Service Inspired by
Excellence Induction &
EHL New Operating
procedures for a Safer Future

10:00 – 10:30

Covid tour

10:30 – 12:00

Food and Beverage Pack

12:00 – 12:30

Lunch

12:30pm – 18:00

Set-up and MEP

Chef Training

Front of House

Back of House

3rd December

3rd December

3rd December

All team members

Team 1

Team 1

11:00 – 17:00
Chef training and MEP

11:00 – 17:00
Set-up and MEP

11:00 – 17:00
Set-up and MEP

Service team only

Team 2

Team 2

17:00 – 22:00
Service

16:30 – 22:00
Service

16:30 – 22:00
Service

Thank You.