

Icelandic Tango – Reykjavik

Bacardi Rum, Edinburgh
Raspberry liqueur shaken
with Mango & Pineapple

9.0

Gin Gin Cosmo – New York

Gordons Pink Gin, Edinburgh Rhubarb & Ginger
liqueur shaken with Lime, Cranberry, Egg White
& a luscious foam.

9.0

Retro Splice – Sydney

Ciroc Coconut Vodka, Green
Chartreuse & Midori shaken
with Pineapple Puree

9.0

STARTERS

Roast Tomato Ragù (v) 7
Mozzarella, garlic sourdough

Chicken Wings 8
Watermelon hot sauce, Hebridean blue cheese dip

Whisky Cured Salmon 9
Apple remoulade, blinis

Chicken Liver Parfait 8
Brioche, negroni marmalade

Roast Beetroot (v+) 7
Sunflower seed hummus, green harissa

DESSERTS

Ginger & Tahini Cake (v) 7
Pomegranate, orange blossom yoghurt

Dark Chocolate Torte (v+) 7
Passion fruit sorbet

Porn Star Cheesecake (v) 7
Champagne sorbet

Roast Pineapple (v+) 6
Lime yoghurt, coconut granola

MAINS

Chicken Katsu 15
Sticky rice, pickled cucumber

Marinated Lamb Flatbread 16
Fries, salad, sauce

Roast Cod Fillet 16
Pressed potato terrine, hispi cabbage

Fried Gnocchi (v+) 14
Pumpkin, sage, kale

Double Bacon Cheeseburger 16
Fries, slaw

Fish Supper 15
Crushed peas, tartare sauce

227g Dry Aged Rump Steak 20
Roast tomato, fries, green peppercorn sauce

SIDES

Fries (v+) 4

Isle of Mull Mac & Cheese (v) 5

Sweetcorn Ribs, Chilli & Maple Glaze (v+) 4

Salt & Chilli Mushrooms (v+) 5

Kale Salad (v+) 3

Halloumi Popcorn (v) 5

LE MONDE AFTERNOON TEA

INCLUDING A SELECTION OF SANDWICHES, CAKES, FRUIT & PLAIN SCONES

AVAILABLE 7 DAYS A WEEK, FROM £23
+ A GLASS OF PROSECCO OR UPGRADE TO LAURENT-PERRIER FOR £5

COCKTAILS

Millionaire Baller - Tokyo <i>Jack Daniels, Umeshu, Hibiscus, Triple Sec, Egg White, shaken & topped with Soda</i>	9.0	Rose Rosé – Monaco <i>Rose Wine & Edinburgh Pomegranate & Rose liqueur</i>	8.5
Gin Gin Cosmo – New York <i>Gordons Pink Gin, Edinburgh Rhubarb & Ginger liqueur shaken with Lime, Cranberry, Egg White & a luscious foam. Served with a vintage NYC coaster...</i>	9.0	Suffering Rose – Cairo <i>Edinburgh Gin, Pomegranate and Rose liqueur topped with Fentimans Ginger Beer</i>	9.0
Arralynn – Moscow <i>Stolichnaya Vodka, Passionfruit purée, Honey Barley syrup & Aperol shaken & topped with Champagne</i>	10.0	Big Silly Tonic – Barcelona <i>Hendricks Gin, Martini Rosato, Cointreau, Laurent-Perrier Champagne & Fentimans Tonic</i>	10.0
Saintoge Sidecar – Paris <i>Patron Reposado Tequila, Cognac, Cointreau & Orgeat shaken & served with a Hibiscus & Raspberry sugar rim. Served with a Champagne sidecar...</i>	11.0	Retro Splice – Sydney <i>Ciroc Coconut Vodka, Green Chartreuse & Midori shaken with Pineapple Puree</i>	9.0
		Der Wassermelonenmann – Berlin <i>Belvedere Vodka, Watermelon & Cucumber syrup, Maraschino & Kumel stirred & topped with Tonic</i>	9.0
		Icelandic Tango – Reykjavik <i>Bacardi Rum, Edinburgh Raspberry liqueur shaken with Mango & Pineapple</i>	9.0

WHITE WINE

	175ml	250ml	Btl
Long Beach, Chenin Blanc, Robertson 2018 South Africa.	5.5	7.7	23.0
Pinot Grigio, Brume di Monte, Provincia di Pavia 2017 Italy.	6.1	8.5	25.0
Pencarrow, Sauvignon Blanc, Martinborough 2017 New Zealand.			31.0
Sancerre, Lucien Crochet 2016 France.			37.0

ROSE WINE

	175ml	250ml	Btl
Domaine Montrose, Rosé, IGP Côtes de Thongue 2017 France.	6.1	8.5	25.0
Sutter Home, White Zinfandel NV USA.	6.3	8.8	26.5

To view our complete drinks menu please visit:
lemondehotel.co.uk/food-drink/ or scan the QR code below

RED WINE

	175ml	250ml	Btl
Barton & Guestier, Reserve, Merlot 2017 France.	5.7	8.0	24.0
Familia Cassone, Finca La Florencia, Malbec 2017 Argentina.	6.7	9.5	28.0
Ochagavia, 1851 Reserve, Cabernet Sauvignon 2015 Chile.			29.0
Pencarrow, Pinot Noir, Martinborough 2016 New Zealand.			37.0

SPARKLING

	125ml	Btl
Prosecco, Spumante, Brut Doc, Blue Label, Dal Bello NV Italy.	7.0	31.0
Bouvet Ladubay, Rosé Excellence NV France.		40.0
Laurent-Perrier, La Cuvée, Brut NV France.	12.5	75.0
Laurent-Perrier, Brut, Rosé NV France.		99.0

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OUR FULL
DRINKS MENU**



EVENTS & MASTERCLASSES

Le Monde has a variety of spaces available for bespoke events from corporate functions and product launches to birthday & engagement parties. You can also join us on our cocktail journey and book a Cocktail Masterclass where you'll learn how to mix and muddle your favourite Le Monde creations.

Just ask a member of the team for details.