

### Icelandic Tango – Reykjavik

Bacardi Rum, Edinburgh  
Raspberry liqueur shaken  
with Mango & Pineapple

9.5

### Gin Gin Cosmo – New York

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

9.5

### Whispering Willow – Beijing

Smirnoff Vodka, Lychee  
liqueur, Ginger sugar  
shaken with Lemon

9.5

## 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 yogurt, 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

## SIGNATURE COCKTAILS

<b>Gin Gin Cosmo – New York</b> <i>Gordons Pink Gin, Edinburgh Rhubarb &amp; Ginger liqueur shaken with Lime, Cranberry &amp; Egg White</i>	<b>9.5</b>	<b>Saintoge Sidecar – Paris</b> <i>Patron Reposado Tequila, Cognac, Cointreau &amp; Orgeat shaken &amp; served with a Hibiscus &amp; Raspberry sugar rim. Served with a Champagne sidecar...</i>	<b>11.0</b>
<b>Rose Rosé – Monaco</b> <i>Rose Wine &amp; Edinburgh Pomegranate &amp; Rose liqueur</i>	<b>9.0</b>	<b>Der Wassermelonenmann – Berlin</b> <i>Belvedere Vodka, Watermelon &amp; Cucumber syrup, Maraschino &amp; Kumel stirred &amp; topped with Tonic</i>	<b>9.0</b>
<b>Icelandic Tango – Reykjavik</b> <i>Bacardi Rum, Edinburgh Raspberry liqueur shaken with Mango &amp; Pineapple</i>	<b>9.5</b>	<b>Big Silly Tonic – Barcelona</b> <i>Hendricks Gin, Martini Rosato, Cointreau, Laurent-Perrier Champagne &amp; Fentimans Tonic</i>	<b>10.0</b>
<b>Mint Clover – Dublin</b> <i>Baileys, Crème de Menthe, White Chocolate liqueur &amp; Cream</i>	<b>9.0</b>	<b>Hazel Cubano – Havana</b> <i>Havana Especial, Kahlua, Frangelico shaken with Espresso</i>	<b>9.0</b>
<b>Arralynn – Moscow</b> <i>Stolichnaya Vodka, Passionfruit purée, Honey Barley syrup &amp; Aperol shaken &amp; topped with Champagne</i>	<b>10.0</b>	<b>Suffering Rose – Cairo</b> <i>Edinburgh Gin, Pomegranate and Rose liqueur topped with Fentimans Ginger Beer</i>	<b>9.0</b>
<b>Bogart 42 – Casablanca</b> <i>Whitley Neill Gin, Parma Violet liqueur, Lemon juice &amp; topped with Soda</i>	<b>9.0</b>	<b>Empress Peach – Tokyo</b> <i>Roku Gin, Peach Schnapps, Peach purée, Almond syrup, Egg white &amp; Hibiscus sugar</i>	<b>10.0</b>
<b>George Street Collins – Sydney</b> <i>Bianco Vermouth, Whitley Neill Rhubarb &amp; Ginger, Lemon juice, Grenadine &amp; topped with Prosecco</i>	<b>10.0</b>	<b>Southern Bay – Rio</b> <i>Johnnie Walker Black, White Chocolate liqueur, Chocolate bitters shaken with Passionfruit &amp; Mango</i>	<b>9.0</b>
<b>Whispering Willow – Beijing</b> <i>Smirnoff Vodka, Lychee liqueur, Ginger sugar shaken with Lemon</i>	<b>9.5</b>		

## WHITE WINE

	175ml	250ml	Btl
<b>Long Beach, Chenin Blanc, Robertson 2018</b> South Africa.	5.5	7.7	24.0
<b>Pinot Grigio, Brume di Monte, Provincia di Pavia 2017</b> Italy.	6.1	8.5	26.0
<b>Pencarrow, Sauvignon Blanc, Martinborough 2017</b> New Zealand.			31.0
<b>Sancerre, Lucien Crochet 2016</b> France.			37.0

## ROSE WINE

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

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

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DRINKS MENU**



## RED WINE

	175ml	250ml	Btl
<b>Barton &amp; Guestier, Reserve, Merlot 2017</b> France.	5.7	8.0	25.0
<b>Familia Cassone, Finca La Florencia, Malbec 2017</b> Argentina.	6.7	9.5	28.0
<b>Ochagavia, 1851 Reserve, Cabernet Sauvignon 2015</b> Chile.			29.0
<b>Pencarrow, Pinot Noir, Martinborough 2016</b> New Zealand.			37.0

## SPARKLING

	125ml	Btl
<b>Prosecco, Spumante, Brut Doc, Blue Label, Dal Bello NV</b> Italy.	7.0	31.5
<b>Bouvet Ladubay, Rosé Excellence NV</b> France.		40.0
<b>Laurent-Perrier, La Cuvée, Brut NV</b> France.	12.5	75.0
<b>Laurent-Perrier, Brut, Rosé NV</b> France.		99.0

## 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.