

### 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

## BRUNCH

Served from 10am-4pm

### French Toast (v)

Bacon & maple syrup or banana & Nutella

9

### Full Scottish

Lorne sausage, Stornoway black pudding,  
bacon, tattie scone, grilled tomato, baked  
beans, egg, toast

12

### Full Vegetarian Breakfast (v)

Haggis, spinach, hash browns,  
tattie scone, grilled tomato,  
baked beans, egg, toast

11

### Scottish Smoked Salmon

Scrambled eggs, toast

9

### Eggs Benedict, Florentine (v) or Royale

9

## BITES

### Marinated Olives (v+)

4

### Haggis Bon Bons

Whisky mayonnaise

5

### Vegetarian Haggis Bon Bons (v)

Whisky mayonnaise

5

### Beer Battered Onion Rings (v+)

5

### Skin on Chips (v+)

4

## MAINS

### Fish Supper

Crushed peas, tartare sauce, lemon

14

### Le Monde Burger

Isle of Mull cheddar, bacon, burger sauce, skin on fries, slaw

14

### Chickpea & Tomato Curry (v+)

Braised rice, garlic & coriander flatbread

13

### Aged Steak & Chips

Butchers cut steak, skin on chips, roast tomato, pepper sauce

16

### Isle of Mull Mac & Cheese (v)

Parmesan & herb crumb, grilled garlic bread

11

### Balmoral Chicken

Chicken stuffed with haggis & wrapped in  
bacon, pepper sauce, mashed neeps & tatties

14

### Toasted BLT Sandwich

Bacon, lettuce, tomato, mayonnaise, skin on fries, slaw

11

## DESSERTS

### Vegan Sticky Toffee Pudding (v+)

Date & caramel sauce, vanilla ice cream

6

### Chocolate & Hazelnut Churros (v)

Cherry sauce & chocolate sauce

6

### Cranachan Eton Mess

Raspberry, meringue, whisky granola

6

# LE MONDE AFTERNOON TEA

AVAILABLE 7 DAYS A WEEK, FROM £20

+ A GLASS OF PROSECCO OR UPGRADE TO LAURENT-PERRIER FOR £5

## COCKTAILS

<b>Millionaire Baller - Tokyo</b> <i>Jack Daniels, Umeshu, Hibiscus, Triple Sec, Egg White, shaken &amp; topped with Soda</i>	<b>9.0</b>	<b>Rose Rosé – Monaco</b> <i>Rose Wine &amp; Edinburgh Pomegranate &amp; Rose liqueur</i>	<b>8.5</b>
<b>Gin Gin Cosmo – New York</b> <i>Gordons Pink Gin, Edinburgh Rhubarb &amp; Ginger liqueur shaken with Lime, Cranberry, Egg White &amp; a luscious foam. Served with a vintage NYC coaster...</i>	<b>9.0</b>	<b>Suffering Rose – Cairo</b> <i>Edinburgh Gin, Pomegranate and Rose liqueur topped with Fentimans Ginger Beer</i>	<b>9.0</b>
<b>Bramble Batida – Rio De Janerio</b> <i>Tanqueray Gin, Edinburgh Rhubarb &amp; Ginger liqueur blended with Condensed Milk, Orange juice &amp; topped with Bramble liqueur</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>Arralynn – Moscow</b> <i>Stolichnaya Vodka, Passionfruit purée, Honey Barley syrup &amp; Aperol shaken &amp; topped with Champagne</i>	<b>10.0</b>	<b>Retro Splice – Sydney</b> <i>Ciroc Coconut Vodka, Green Chartreuse &amp; Midori shaken with Pineapple Puree</i>	<b>9.0</b>
<b>Saintoge Sidecar – Paris</b> <i>Patron Reposado Tequila, Cognac, Cointreau &amp; Orgeat shaken &amp; served with a Hibiscus &amp; Rasperry sugar rim. Served with a Champagne sidecar...</i>	<b>11.0</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>9.0</b>

## WHITE WINE

	175ml	250ml	Btl
<b>Long Beach, Chenin Blanc, Robertson 2018</b> South Africa.	5.5	7.7	23.0
<b>Pinot Grigio, Brume di Monte, Provincia di Pavia 2017</b> Italy.	6.1	8.5	25.0
<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

## RED WINE

	175ml	250ml	Btl
<b>Barton &amp; Guestier, Reserve, Merlot 2017</b> France.	5.7	8.0	24.0
<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	31.0
<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

**SCAN HERE TO  
DOWNLOAD  
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.