

116 Pall Mall menu

Welcome back to 116 Pall Mall, please see our menu below for the lounges, Cafe Duke and meeting rooms

Please ask us about the allergens in our food | Prices are inclusive of VAT

BREAKFAST *Service from 8.30am*

Toast served with jams/marmalade 2.5

Hazelnut granola, Greek yoghurt, fresh berries 5.5

Scrambled free range eggs, sourdough toast 7

British smoked bacon sandwich 6

Poached eggs on sourdough, crushed avocado, roast tomatoes 8

Bakery *Served 8.30am-5.30pm*

Bronte biscuits 0.8

Banana walnut loaf 4

Carrot cake 4

Lemon drizzle cake 3.5

Danish pastries 2.25

LUNCH *Served 11am-3pm*

Sandwiches

Served with Piper crisps

Free range egg and cress 3.75

Creamy egg mayo, fresh cress, wholemeal bread

Hot smoked salmon and rocket 4.75

Flaked hot smoked salmon, peppery rocket, zesty lemon black pepper mayo, whole meal bread

Hummus and grilled vegetables 4.25

Hummus, carpaccio grilled carrots, roast pepper, onions, spinach, wholemeal bread

BLT 4.75

Crispy bacon, sliced tomato, mixed leaves, mayo, wholemeal bread

Curried Chicken 4.75

Chargrilled chicken, curried mayo, onion marmalade, coriander, cucumber, spinach, malted wheat grain bread

Sharing boards for 2

British cheese board 12

Mature Cheddar, West Country Brie, Shropshire blue, celery, fruit chutney, Water biscuits

Vegetarian antipasti 11

Hummus dip, babaganoush dip, olives, grilled artichokes, flat bread

Italian Charcuterie board 13

Parma ham, selection of salami, olive tapenade, rosemary focaccia, olive oil and balsamic dip

Hot

Soup of the day 5.5

Salmon fillet, samphire, Jersey royals, sauce vierge 12

Char-grilled breast of chicken, peas, asparagus, sherry cream 13

Ratatouille risotto with basil, pine nuts (vegan) 9

6oz beef burger, brioche bun, pickles, tomato, lettuce 11

Add: bacon, Cheddar 1 each

Salads

Caprese chicken 8

Chargrilled chicken, pesto mozzarella pearls, coquille olives, courgetti, tomato, basil, cucumber, spinach, balsamic dressing

Miso salmon and ginger 8

Hot smoked salmon, ginger quinoa, spinach, cucumber, courgette, pickled cabbage, edamame beans, miso ginger dressing

Plant power 7

Falafel, hummus, roast butternut, pomegranate, courgette, tomato, cucumber, mixed leaves, omega seeds, spiced vinaigrette

Sides

Chips 3.5

Sweet potato chips 4

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

COFFEE & TEA

Americano 3.25
Cappuccino 3.5
Latte 3.5
Flat white 3.5
Mocha 3.8
Espresso double 2.7
Macchiato double 2.7
Cafetiere 4.5
English Breakfast tea 3.5
Earl Grey 3.5
Chamomile flowers 3
Peppermint 3
Decaffeinated tea 3.5

COLD DRINKS

Mineral water still 330ml/750ml, 2/4
Mineral water sparkling 330ml/750ml, 2/4
Fresh orange juice 250ml, 3.5
Cranberry fruit juice 250ml, 2.5
Lemonade 200ml, 2
Coke 330ml bottle, 3
Diet Coke 330ml bottle, 3
Tonic water Fever-tree 200ml, 2
Light tonic water Fever-tree 200ml, 2

BEERS & ALES

Camden Hells 330ml, 5
Camden Pale Ale 330ml, 5
Beck's 250ml, 4

WINES

Champagne & Sparkling wines

125 ml / 750 ml

Bottega Poeti Prosecco, DOC, Italy, NV
7 / 36

Fitz, English sparkling wine, NV 8 / 40

Fitz Pink, English sparkling wine, NV 8 / 40

IoD Champagne, Beaumet, France, NV
9 / 45

La Cuvée Brut, Laurent-Perrier, France, NV / 60

Rosé wine 175 ml / 750 ml

Un été en Provence, France 6.75 / 28

White wine 175 ml / 750 ml

Long Country Sauvignon Blanc, Chile, 2019
5.75 / 24

Ceps Du Sud, Viognier, Vin De Pays, France,
2018 / 29

Le Jade, Picpoul de Pinet, France, 2018 7 / 28

Riff, Pinot Grigio, Veneto, Italy, 2018 7.5 / 32

Sauvignon Blanc, 3 Stones, Marlborough,
New Zealand, 2016 / 38

Chablis, Pascal Bouchard, France, 2018
10.75 / 45

Red wine 175 ml / 750 ml

Long Country, Merlot, Chile, 2019 5.75 / 24

Torres Saracena, Nero d'Avola, Italy, 2018
6.5 / 28

Maison Jaffelin, Pinot Noir, France, 2018
7.75 / 32

Chateau l'Estagnol, Cotes du Rhone,
France, 2015 / 32

La Chamiza, Malbec, Mendoza, Argentina, 2017
7 / 33

Vina Albina, Rioja Reserva, Spain 2015
9.35 / 39