

116 Pall Mall menu

Welcome back to 116 Pall Mall, please see our menu below for the lounges and meeting rooms, which have been adapted to assist us in following COVID-19 secure procedures

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

British smoked bacon sandwich 6

Bakery Served 8.30am-5.30pm

Bronte biscuits 0.8

Banana walnut loaf 4

Carrot cake 4

Lemon drizzle cake 3.5

LUNCH *Served 11am-3pm*

Hot and cold sandwiches

Served with Piper crisps

Middle Eastern mezze wrap (vg) 5.25

Falafel, hummus, aubergine tapenade, tomato, piquillo peppers, spinach, cucumber, multigrain wrap

Rare beef and caramelised onion 4.5

Rare roast beef, caramelised red onion chutney, horseradish and grain mustard mayo, spinach wholemeal bread

Free range egg and cress 3.5

Creamy egg mayo, fresh cress, wholemeal bread

Hot smoked salmon and rocket 4.25

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

Soup

Soup of the day 5.5

Salads

Caprese chicken box 7

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

Plant power box (vg) 6.5

Falafel, hummus, roast butternut, pomegranate, courgetti, tomato, cucumber, mixed leaves, omega seeds, Middle Eastern spiced vinaigrette

(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

WINES

Champagne & Sparkling wines

125 ml / 750 ml

Prosecco, Astoria, DOC Treviso, NV, Italy
7 / 36

IoD Champagne, Beaumet, NV, France
9 / 45

White wine 175 ml / 750 ml

Long Country Sauvignon Blanc, Chile, 2019
5.75 / 24

Ceps Du Sud, Viognier, Vin De Pays, France,
2018 / 29.00

Le Jade, Picpoul de Pinet, France, 2018
7.00 / 28

Riff, Pinot Grigio, Veneto, Italy, 2018
7.50 / 32

Sauvignon Blanc, 3 Stones, Marlborough,
New Zealand, 2016 / 38.00

Chablis, Pascal Bouchard, France, 2018
10.75 / 45.00

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

Rosé wine 175 ml / 750 ml

Un été en Provence, France 6.75 / 28

Red wine 175 ml / 750 ml

Long Country, Merlot, Chile, 2019 5.75 / 24.00

Torres Saracena, Nero d'Avola, Italy, 2018
6.50 / 28.00

Maison Jaffelin, Pinot Noir, France, 2018
7.75 / 32.00

Chateau l'Estagnol, Cotes du Rhone,
France, 2015 / 32.00

La Chamiza, Malbec, Mendoza, Argentina, 2017
7.00 / 33.00

Vina Albina, Rioja Reserva, Spain 2015
9.35 / 39.00