



COMO
THE HALKIN

THE HALKIN BAR MENU

At COMO Hotels and Resorts, we take great pride in providing healthy and delicious cuisine, sustainably sourced from the freshest local ingredients. We are working closely with small-scale farmers and fishermen from around the United Kingdom, to ensure the quality of our food while also reducing our food miles.



SHARING PLATTERS

	Classic	Large
Mezze platter	£24	£38
An array of Mediterranean flavours, featuring creamy hummus, smoky moutabal, smooth labneh, fresh vegetable crudités, tender falafel, and fresh pita bread		
Cheese board	£25	£40
A daily selection of artisanal cheeses, slices of fragrant fruit bread and complementary condiments		
Charcuterie board	£28	£52
An assortment of cured meats, artisanal condiments and warm sourdough bread, with a fresh selection daily		

SMALL PLATES

Gordal olives	GF, LF, V	£8
Andalusian green olives served with extra virgin olive oil		
Labneh		£12
Strained yoghurt topped with za'atar spices and olive oil, served with fresh pita bread		
Hummus	LF, V	£12
Chickpea purée blended with lemon, tahini, garlic and olive oil, served with fresh pita bread		
Moutabal	LF, V	£12
Chargrilled aubergine blended with tahini, topped with pomegranate, served with fresh pita bread		
Ventresca tuna salad	LF	£12
Miso dressing, tomato, baby gem		

CS COMO Shambhala Kitchen **SS** Sustainably-sourced
LS Locally-sourced **V** Vegan **GF** Gluten ingredient free **LF** Lactose-free

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STARTERS

Burrata salad		£19
Served with green peas and fennel salad		
Caesar salad		£18
Cos lettuce, quail egg, oregano croutons, Cantabrian anchovies, crispy bacon and Parmesan		
Add grilled chicken	LS	£8
Add prawns	SS	£9
Soup of the day	SS, LF, V	£15
Seasonal vegetable-based soup served with sourdough		

SANDWICHES AND BURGERS

COMO club sandwich	SS, LS, LF	£22
Grilled chicken, bacon, egg, tomato and lettuce, served with rosemary chips		
Grilled cheese sandwich		£22
Gruyere and our house pesto with sourdough and cornichons		
Halkin burger		£24
Smashed beef patty, Cheddar cheese, tomato compote and pickles served with rosemary chips		
Buttermilk chicken sandwich		£22
Crunchy chicken breast, sriracha mayonnaise, tomato and lettuce, served with rosemary chips		

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MAINS

Fresh pasta		£19
Choice of sauces: Bolognese, tomato, pesto		
Margherita pizza		£18
Home-made sourdough base, basil and tomato sauce, mozzarella		
Scottish cod fish and chips	SS	£30
Battered cod, homemade chips, mushy peas and tartare sauce, served with triple-cooked chips		
Prawn Biryani		£24
Prawns, aromatic spices, and basmati rice		
Lamb rack	LS	£34
Served with salsa verde dressed new potatoes		
Butter chicken curry		£20
With fragrant rice and fresh pita bread		
Grilled Portobello mushroom	LF, LS, V	£16
Served with seasonal vegetables and quinoa salad		
Bavette steak cooked to your liking	LS, GF	£40
Served with creamy spinach, mixed leaf salad and peppercorn sauce or beef jus		

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COMO SHAMBHALA

COMO SHAMBHALA KITCHEN

COMO Shambhala Kitchen, developed by COMO Group Executive Chef Daniel Moran, focuses on a perfectly balanced mix of raw and cooked ingredients. This maintains the nutritional integrity of each dish, including essential enzymes, vitamins and minerals, allowing you to benefit from their 'life force'. In turn, this can increase your energy level and boost your general wellbeing.

Big raw salad	GF, LF, V	£16
Shredded vegetables, avocado and mustard dressing		
Steamed sea bass		
Fragrant hot and sour broth with mushrooms and cherry tomatoes	GF, LF	£32
Nasi goreng	GF, LF	£20
Indonesian-style egg-fried rice and vegetables Add a		
sunny side up egg		£2
Add chicken breast		£8
Add prawns		£9
Grilled chicken breast		
Braised Puy lentils, green apple, celery and mint salad	GF, LF, SS	£26

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SIDES

GF, LF, V

£9

Mixed leaf salad

Steamed seasonal vegetables

Rosemary chips

Steamed wholegrain rice

DESSERTS

Seasonal tart

£12

Seasonal preserved and fresh fruits, custard

Cheese plate

£21

Cheese of the day with our signature garnish

Ice cream

GF

£9

or sorbet

GF, LF, V

Two scoops of your choice, please ask us for the daily selection

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COMO SHAMBHALA JUICES

GF, LF, V

£12

Blood builder

Oxygenates the blood, improves circulatory flow and boosts immunity Carrot, beetroot, turmeric, apple and ginger

Berry quencher

Provides potent phytonutrients to repair oxidative damage and revitalise cells

Mixed berries, grapes and green apple

Lean and clean greens

Nourishes lean body mass, energizes and encourages the removal of impurities

Apple, celery, cucumber, fennel, spinach, sunflower seeds and macadamia

Cool down

Reduces internal heat, hydrates, relieves headache

Watermelon, cucumber, mint

SLOW PRESSED JUICES

GF, LF, V

£14

Cold and gently extracted from your choice of fresh vegetables, fruits, seeds and nuts

Neuro boost

Blueberry, lime, pomegranate, beetroot

Sight wise

Carrot, orange, papaya, strawberry

Probiotix

Pear, apple, kiwi, spinach, broccoli, ginger

Glow tonic

Carrot, apple, pineapple, mango

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SOFT DRINKS

Still or sparkling water 0.75l	Still or sparkling water	L	£7
0.33l Coke, Coke Zero, Lemonade, Ginger Ale, Indian Tonic		S	£5
		L	£6
		S	

JUICES

Passionfruit, cranberry, pineapple			£7
Freshly squeezed orange, grapefruit, apple, carrot, pineapple, mango			£9

COFFEE, 100% Arabica		SS	£7
Espresso, cappuccino, café latte, freshly brewed coffee (All of our coffees are available decaffeinated)			

JING TEA		SS	£7
Black tea			
Assam English breakfast, Earl Grey, chai with masala spices, Darjeeling, decaffeinated Ceylon			
Green tea			
Jasmine pearls, Japanese sencha, jade sword			
White tea			
White peony, jasmine silver needle			
Herbal infusions			
Chamomile, lemon verbena, rooibos, hibiscus and blackcurrant			
Fresh herbs			
Mint, ginger, Shambhala tea			

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WINES

Champagne and sparkling wines	125ml	Bottle
Taittinger Brut, Reserve, (France)	£21	£109
Borgoluce Prosecco, (Italy)	£14	£60
White wines		
Pannonhalmi Arch-Abbey, Sauvignon Blanc 2022 (Hungary)	£14	£68
Familia Castano, Macabeo, 2021 (Spain)	£12	£46
Cantina Bolzano, Pinot Grigio 2022 (Italy)	£14	£64
Gillets Morat, Les Crays Pouilly Fuissé 2020 (France)	£32	£160
Rose wines		
Tüske Rose (Hungary)	£12	£60
Red wines		
Rocca di Montegrossi, Chianti Classico 2020 (Italy)	£14	£66
Blank Canvas "Uptown downs" Pinot Noir 2015 (New Zealand)	£18	£95
Familia Castano, Organic Monastrell 2021 (Spain)	£12	£44
Elio Ottin, Non Expedit Syrah 2021 (Italy)	£19	£98

Discover a diverse array of wines offered by the glass, facilitated by our Coravin wine preservation system. For further details, please ask your server .

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HALKIN HOUSE CREATIONS

£18

Summer cooler

Grey Goose citron, Sauvignon Blanc, St. Germain liqueur,
fresh lime and cucumber prepared spritz-style ready for summer
Pineapple daiquiri

Homemade pineapple syrup, lime juice and Plantation pineapple
paying homage to the original legend.
Eldorado

Saffron-infused gin, Lillet Blanc,
elderflower liqueur shaken with mandarin bitters
Halkin aviation

Butterfly pea snap-infused house gin, Maraschino, lime and
crème de violette giving this bar icon a fresh 2024 spin
Green giant

Hayman's Old Tom gin, sugar snap pea muddled with tarragon,
dry vermouth, lemon and sugar.
Kiwi mojito

Plantation rum with fresh kiwi, mint and lime
on crushed ice topped with soda water
Watermelon paloma

Melon-infused blanco tequila, orange, grapefruit, lime,
agave syrup topped up with soda for those hot evenings
Cherry vanilla pop

Vanilla-infused Bulleit bourbon, fresh cherries muddled with
chocolate bitters

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CHAMPAGNE COCKTAILS

Airmail	£20
Appleton Rum mixed with lime and sugar topped with Taittinger Champagne	
Old Cuban - Champagne mojito	
Zacapa 23-year-old rum muddled with lime, mint and Angostura bitters topped with Taittinger Champagne	£26

BOTTLED BEERS

	330ml
Pilsner Urquell	£9
Peroni	£8
Noam	£9

MOCKTAILS

	£14
Passionfruit crush	
Passionfruit, lime, mint and sugar, muddled and topped with soda	
Madre mia	
A sparkling combination of orange, cranberry and elderflower	
Virgin tropical island	
Mango, passionfruit and banana served long with ice	
Blueberry julep	
Blueberries muddled with sugar, lime and mint, finished with ginger beer	
Ginger mimosa	
The non-alcoholic version of a spicy ginger classic made with fresh orange juice	

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SPIRITS

Tequila	50ml
Don Julio Añejo	£16
Casamigos Reposado	£20
Calle'23' Añejo	£17
Komos Cristalino	£30
Komos Reposado Rosa	£30
Tapatio Blanco	£12

Gins

Juniper rich gin

Bombay Sapphire, Tanqueray	£12
Plymouth	£13
Martin Miller's, Sipsmith	£14
Tanqueray 10	£15

Fresh floral and botanical gin

Hendrick's	£14
Arbikie AK (Scotland)	£15
Gin Mare (Spain)	£15
Hayman's Old Tom (England)	£13
No44 (France)	£23

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Vodka	50ml
Ketel One (Holland)	£11
Grey Goose (France)	£12
Sauvella (France)	£15
Arbikie Wheat or Potato (Scotland)	£13
Polish vodka	
Belvedere	£13
Konik's Tail	£13
High-end vodka	
Kauffman Private Collection 2008 (Russia)	£30
Flavoured vodka	
Zubrówka (Poland) – Bison Grass	£10
Grey Goose (France) - 'Le Citron' or 'La Poire'	£12
Rum	
Appleton Estate Signature Blend (Jamaica)	£10
Bumbu X (Barbados)	£13
Eminente Reserva 7 years old (Cuba)	£15
Plantation Pineapple (Barbados)	£12
Plantation 3* (Barbados)	£10
Plantation 'Fiji' 2009	£16
El Dorado 21 years old (Guyana)	£20
Ron Zacapa Centenario (Guatemala) Solera 23	£19
Santa Teresa 1796 (Venezuela)	£17

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Brandy	50ml
Carlos I	£16
Cardenal Mendoza (15 years old)	£22
Cognac	
Remy Martin 1738 (Accord Royal)	£19
Hennessy (X.O.)	£33
Remy Martin (X.O.)	£33
Armagnac	
Château Laubade (VSOP)	£17
Château Laubade (1997)	£33
Château Laubade (1994)	£40
Château Laubade (40 years old)	£75
Vermouth/aperitif/liqueur	
Campari	£9
Aperol	£9
Antica Formula	£10
Cocchi Torino	£10
Cointreau	£10
Disaronno Amaretto	£12
Jägermeister	£11
Mozart dark chocolate coffee liqueur	£10
Baileys	£12
	150ml
Aperol Spritz	£16

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WHISKEYS

Single malt Speyside

Cragganmore (12 years old)	50ml
Glenlivet Founder's Reserve	£13
	£14

Islay

Bowmore (15 years old)	£19
Ardbeg Uigeadail	£22
Lagavulin (16 years old)	£20

Orkney Island

Highland Park (18 years old)	£26
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Highland

Oban (14 years old)	£17
Glenmorangie (10 years old)	£12
Glenmorangie (18 years old)	£30
Dalmore King Alexander III	£33

Lowlands

Glenkinchie (12 years old)	£14
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Isle of Skye

Talisker (10 years old)	£14
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Campbeltown

Glen Scotia (25 years old)	£90
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Japanese single malt	50ml
Suntory Hakushu (12 years old)	£45
Irish	
Red Breast Single Pot Still (12 years old)	£14
Blended	
Monkey Shoulder	£12
Johnny Walker Black (12 years old)	£14
Suntory Nikka 'From the Barrel'	£20
Johnny Walker Blue	£45
Bourbon / Kentucky / rye	
Maker's Mark / Wild Turkey	£12
Woodford Reserve	£14
Bulleit Bourbon	£13
Noah's Mill	£19
Rittenhouse Rye 100 Proof	£15
Sazerac Rye	£15

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