



## IN-ROOM DINING MENU

BREAKFAST  
AVAILABLE FROM 7.00AM TO 11.00AM

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

CONTINENTAL BREAKFAST 30.00

Your choice of juice: orange, apple, pomegranate, pink grapefruit, passion fruit, mango or carrot

Coffee or Jing tea – English Breakfast, Earl Grey, Darjeeling 2nd flush, Jade Sword Green Tea, Jasmine Silver Needle, chamomile flowers, peppermint, blackcurrant and hibiscus or hot chocolate

Basket of homemade pastries and bread rolls, a selection of jams, marmalade and honey

Choice of a bowl of fresh fruit, cereals or oatmeal porridge

ENGLISH BREAKFAST 38.00

Any choice of our continental offerings followed by your choice of an à la carte item.

Please note a supplement charge of £5.00 will be applied for a selection of truffle hollandaise eggs

Most of our breakfast options are adaptable for gluten free intolerances Please inform your server if you have any allergies  
V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## À LA CARTE

SEASONAL FRUITS (VG) Slices of seasonal fruits	13.00
BAKERY SELECTION (V) Basket of homemade pastries and bread rolls with a selection of jams, marmalade and honey	15.00
TOAST SELECTION (V) Basket of assorted toasted bread, choose from white, wholemeal and granary bread	5.00
CEREAL (V) Your choice of corn flakes, bran flakes, muesli, Coco Pops, Frosties, Rice Krispies or Weetabix	9.00
OATMEAL PORRIDGE (V) (VGA) Plain or with mixed berries and pecan clusters, served with your choice of milk	13.00
CONTINENTAL PLATE Iberico ham, honey roast ham, cheddar and Manchego cheese	18.00
OMELETTE COOKED TO YOUR LIKING (V) Organic eggs with your choice of fillings: Cheddar cheese, tomato, peppers, ham, smoked salmon, mushrooms, onions, spinach, chilli and mixed herbs	18.00
FULL ENGLISH BREAKFAST Organic eggs cooked to your liking. Served with bacon, Cumberland sausage, black pudding, tomatoes and mushrooms	20.00
EGGS BENEDICT Organic poached eggs with honey roast ham and hollandaise sauce on an English muf	18.00
EGGS ROYALE Organic poached eggs, smoked salmon, salmon roe and hollandaise sauce on an English muffin	21.00

Most of our breakfast options are adaptable for gluten free intolerances Please inform your server if you have any allergies  
V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG - VEGAN VGA - VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



EGGS FLORENTINE (V) Organic poached eggs, baby spinach, hollandaise sauce and Parmesan on a crumpet	18.00
TRUFFLE HOLLANDAISE EGGS (V) Organic poached eggs, portobello mushroom, truffle hollandaise sauce on brioche toast Add seasonal truffle shavings (10g)	24.00 20.00
SMOKED SALMON PLATE Oak smoked Scottish salmon, caper berries, roe and cream cheese	24.00
SCRAMBLED EGGS WITH SMOKED SALMON Organic softly scrambled eggs served with smoked salmon, salmon roe and dill on granary toast	22.00
BLUEBERRY PANCAKES (V) Served with fruit coulis, mixed berries and maple syrup or Nutella	16.00
FRENCH TOAST (V) Vanilla spiced brioche, served with passion fruit custard and fresh passion fruit	16.00
SHAKSHOUKA EGGS (V) Organic fried eggs with spicy peppers, tomato and feta cheese	18.00

#### SIDES

SMOKED SALMON	9.50
SLICED AVOCADO	8.00
CUMBERLAND OR CHICKEN SAUSAGE	6.50
SIDE OF CHEDDAR CHEESE	6.00
BACK BACON	6.00
HASH BROWN	6.00
BAKED BEANS	6.00
MUSHROOMS	5.00

Most of our breakfast options are adaptable for gluten free intolerances Please inform your server if you have any allergies  
 V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
 Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## COMO SHAMBHALA HEALTHY ALTERNATIVES

COMO Shambhala Cuisine focuses on a perfectly balanced mix of raw and cooked ingredients. This maintains the nutritional integrity of each ingredient, 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.

GRANOLA BERRY TRIFLE (V) (VGA)	12.00
Granola, berries and honey with Greek, low fat natural or coconut yoghurt	
AVOCADO AND HERITAGE TOMATOES TOAST(VG)	16.00
Crushed avocado, heritage tomatoes, cucumber and rocket served on sprouted rye toast	
	Add poached eggs 8.00
EGG WHITE OMELETTE (V)	17.00
Stuffed with baby spinach, mushrooms, asparagus, cherry tomato and seeds	
QUINOA AND COCONUT PORRIDGE (VG)	14.00
Cranberries, dried apples, dried apricots and fresh red currants cooked in coconut	

Most of our breakfast options are adaptable for gluten free intolerances Please inform your server if you have any allergies  
 V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
 Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



COMO SHAMBHALA

## COMO SHAMBHALA JUICES

BERRY QUENCHER (VG)	12.00
Powerful berries protect against early ageing by delivering a concentrated source of antioxidants and phytonutrients in this superfood smoothie. Contains green apple, blueberries, strawberries and raspberries.	
MUSCLE MYLK (VG)	12.00
Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients. Contains banana, young coconut water, coconut meat, cinnamon, almond milk, flax seeds, dates, cocoa beans and coconut oil.	
CULTURE SHOCK (VG)	12.00
A smoothie to achieve digestive tract to balance and repair skin. Contains strawberries, bananas, passionfruit and yoghurt.	
BLOOD BUILDER (VG)	12.00
Cleanse the blood, to improve circulatory flow, boost immunity and lift mood. Contains carrot, beetroot, pineapple, apple and ginger.	
LEAN AND CLEAN GREENS (VG)	12.00
Build lean muscle, boost energy and immunity, and bolster the body's natural detox systems with this cleansing juice. Contains apple, celery, cucumber, lettuce, lemon, fennel, spinach, sunflower seeds, macadamia and spirulina.	

Most of our breakfast options are adaptable for gluten free intolerances Please inform your server if you have any allergies  
V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## TEA AND COFFEE

COFFEE 7.00  
Filter coffee, espresso, cappuccino, macchiato, latté and decaf options are available

HOT CHOCOLATE 7.00

JING TEA 7.00  
JING defines the modern tea ceremony used by the most celebrated chefs. The clear and vibrant tastes of the world's great teas are as rich and varied as those of the finest wines and whiskies. The following teas have been selected for the COMO Metropolitan London as exceptional examples of their tea type:

Assam Breakfast  
Earl Grey  
Darjeeling 2nd Flush  
Jade Sword Green Tea  
Jasmine Silver Needle White Tea  
Blackcurrant and Hibiscus  
Whole Chamomile Flowers  
Peppermint

## MINERAL WATER

STILL WATER 75CL 8.00  
STILL WATER 33CL 5.00

SPARKLING WATER 75CL 8.00  
SPARKLING WATER 33CL 5.00



ALL DAY DINING  
AVAILABLE FROM 11.00AM TO 11.00PM

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

LIGHT BITES AND STARTERS

GORDAL OLIVES (VG) Andalusian green olives served with extra virgin olive oil	8.00
CHICKEN AND MUSHROOM CROQUETTES Free range chicken and British wild mushrooms in a creamy infused béchamel	10.00
IBERICO HAM PLATE (BEEF HAM AVAILABLE) Acorn fed iberico pork ham slices served with fresh grated tomato dressing and toasts	45.00
GALICIAN GRILLED ROCK OCTOPUS Crushed baby potatoes, paprika and black garlic mayo	24.00
BURRATA TOMATO SALAD (V) Heritage tomatoes, pesto, sourdough croutons, pine nuts and rocket	19.00
BRITISH ROOTS SALAD (VG) Trio of beets, sweet potato and sherry dressing	15.00
CLASSIC CAESAR SALAD Gem lettuce, quail egg, oregano croutons, Cantabrian anchovies, crispy bacon and Parmesan	18.00
Add grilled chicken	10.00
SOUP OF THE SEASON (V) Vegetable based seasonal soup free from dairy served with croutons	13.00

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## SANDWICHES AND BURGERS

LOBSTER ROLL	42.00
Brioche roll, pink aioli, gem lettuce, tomato, avocado, roe served with chunky chips	
PIQUILLO PEPPER AVOCADO AND CHEDDAR SANDWICH (V)	15.00
Confit piquillo pepper, fresh avocado and cheddar cheese	
COMO CLUB SANDWICH	20.00
Grilled chicken, bacon, hen egg, tomato and lettuce	
MET BURGER	24.00
Angus beef patty, Emmental cheese, onion relish and salad skewer served with French fries	

## PIZZA AND PASTA

PIZZA MARGHERITA (V)	18.00
Home-made sourdough base, tomato and mozzarella with fresh rocket	
PIZZA BURRATTA (V)	24.00
Home-made sourdough base, wild mushrooms, burrata cheese and truffle	
Add seasonal truffle (10g)	20.00
SPAGHETTI OR PENNE PASTA	18.00
Choice of sauce: Tomato (vg), pesto(v), Bolognese or chicken and mushrooms	

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge





## MAINS

GRILLED FISH OF THE DAY	30.00
Served with green seasonal vegetables, chive oil and crispy dentelle tuile	
SCOTTISH COD FISH AND CHIPS	28.00
Turmeric battered cod fish, garden mushy peas, homemade chips, tartare sauce	
CHICKEN TARIWALA (VGA)	24.00
Traditional Punjab spiced chicken stew, served with fragrant basmati rice and naan	
YELLOW DAL (VG)	18.00
Mustard and ghee yellow lentils stew, served with fragrant basmati rice and naan	
SLOW COOKED CHICKEN BREAST	26.00
Free range chicken breast, apricot puree, grilled shallots, pistachio and jus	
36 DAY DRY-AGED BEEF RIB EYE STEAK 16 oz	64.00
Served with crunchy potato cake, mix leaves salad and red wine jus	

## SIDES

9.50 EACH

MIX LEAVES SALAD (VG)  
STEAMED SEASONAL GREENS (VG)  
FRENCH FRIES (VG)  
CHUNKY CHIPS (VG)  
STEAMED BASMATI RICE (VG)  
SAUTÉED NEW POTATOES (V)

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## ARABIC CUISINE

STUFFED VINE LEAVES Jasmine rice and onion stuffed vine leaves	13.00
LABNEH (V) Strained yoghurt topped with spices and olive oil	13.00
HOUMOUS (VG) Chickpea puree blended with lemon, garlic and olive oil	13.00
MOUTABAL (VG) Char-grilled aubergine blended with tahini, lemon jus topped with fresh pomegranate seeds and olive oil	13.00
MEZZE PLATTER (V) A selection of stuffed vine leaves, Labneh, Houmous and Moutabal.	26.00
CHICKEN SHAWARMA Grilled spiced chicken wrap, houmous, tomato and parsley	25.00
FATOUSH SALAD (VG) Lettuce, vegetables, mint, pomegranate, crisp pita bread and sumac dressing	16.00
LAMB KOFTA (VG) Grilled spiced lamb skewers, sambal sauce, roasted tomato and pita bread	26.00

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



COMO SHAMBHALA

## COMO SHAMBHALA HEALTHY ALTERNATIVES

COMO Shambhala Cuisine focuses on a perfectly balanced mix of raw and cooked ingredients. This maintains the nutritional integrity of each ingredient, 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 (VG) Shredded vegetables, avocado and lemongrass dressing	16.00
NASI GORENG (VGA) Indonesian style wok fried rice and vegetables with egg	20.00
	Add chicken 8.00
	Add prawns 10.00
GREEN THAI FISH CURRY (VGA) Fish of the day stewed in aromatic green curry sauce, served with wok vegetables	28.00
VEGGIE BURGER (VG) Lentils and carrots patty, served with guacamole and rocket and tomato salad	19.00

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG - VEGAN VGA - VEGAN OPTION AVAILABLE

Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## DESSERTS AND CHEESE

ICE CREAM OR SORBET (V) (VGA) Two scoops of your choice, ask your server for the daily selection	8.50
APPLE CRUMBLE (V) Braeburn apple and cinnamon cream	12.00
PASSION FRUIT CAKE (V) Sponge cake, passion fruit custard and its seeds	12.00
DARK CHOCOLATE TEXTURES (V) Chocolate bomb paste, steamed sponge cake and ice cream	13.00
CHEESE BOARD (V) Stilton, Cheddar, Brie and Manchego, quince jelly, bread toasts	18.00

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



NIGHT MENU  
AVAILABLE FROM 11.00PM TO 7.00AM

SOUPS, SALADS AND LIGHT PLATES

SOUP OF THE SEASON (V) Vegetable based seasonal soup free from dairy served with croutons	13.00
HOUMOUS (VG) Chickpea puree blended with lemon, garlic and olive oil	13.00
MOUTABAL (VG) Char-grilled aubergine blended with tahini, lemon jus topped with fresh pomegranate seeds	13.00
CLASSIC CAESAR SALAD Gem lettuce, quail egg, oregano croutons, Cantabrian anchovies, crispy bacon and Parmesan	18.00
Add grilled chicken	10.00

MAINS

CHICKEN SHAWARMA Grilled spiced chicken wrap, houmous, tomato and parsley	25.00
COMO CLUB SANDWICH Grilled chicken, bacon, hen egg, tomato and lettuce	20.00
MET BURGER Angus beef patty, Emmental cheese, onion relish and salad skewer served with French fries	24.00
PIZZA MARGHERITA (V) Home-made sourdough base, tomato and mozzarella with fresh rocket	18.00
PENNE PASTA Choice of sauce: Tomato (vg), pesto(v), Bolognese or chicken and mushrooms	18.00

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG – VEGAN VGA – VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## SIDES

9.50 EACH

MIX LEAVES SALAD (VG)  
STEAMED SEASONAL GREENS (VG)  
FRENCH FRIES (VG)  
CHUNKY CHIPS (VG)  
STEAMED BASMATI RICE (VG)

## DESSERTS AND CHEESE

ICE CREAM OR SORBET (V) (VGA) Two scoops of your choice, ask your server for the daily selection	8.50
APPLE CRUMBLE (V) Braeburn apple and cinnamon cream	12.00
CHEESE BOARD (V) Stilton, Cheddar, Brie and Manchego, quince jelly, bread toasts	18.00

Please inform your server if you have any allergies

V - VEGETARIAN VA - VEGETARIAN OPTION AVAILABLE VG - VEGAN VGA - VEGAN OPTION AVAILABLE  
Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## BEVERAGES

### WHITE WINE

1	TIERRA BLANCO VIURA, SPAIN, 2018		42.00
		GLASS	14.00
2	PINOT GRIGIO, PONTE DEL DIAVOLO, FRIULI-VENEZIA-GIULIA, ITALY, 2021		46.00
		GLASS	16.00
3	ALBARINO LA LIEBRE Y LA TORTUGA, RIAS BAIXAS, SPAIN 2021		50.00
		GLASS	17.00
4	RAPAURA SPRINGS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2021		52.00
		GLASS	18.00
5	TESCH RIESLING "UNPLUGGED" NAHE, GERMANY, 2016		65.00
6	SANCERRE, DOMAINE DES BROSSES, FRANCE, 2020		80.00
7	CHABLIS DOMAINE LAROCHE, BURGUNDY, FRANCE, 2018		98.00
8	MEURSAULT CLOS DE LA VELLE, DOMAINE DARVIOT – PERRIN, FRANCE, 2016		200.00

### ROSÉ WINE

9	SAINT – ROCH LES VIGNES ROSE PROVENCE, FRANCE, 2021		60.00
---	---	--	-------



RED WINE

10	FAMILIA CASTAÑO, ORGANIC MONASTRELL 2021 YECLA, MURCIA, SPAIN		42.00
		GLASS	14.00
11	VALPOLICELLA CLASSICO ALLEGRINI, ITALY, 2021		58.00
		HALF BOTTLE	40.00
12	WILLUNGA, SHIRAZ VIOGNIER, MCLAREN VALE, AUSTRALIA, 2020		56.00
		GLASS	18.00
13	ALTOS CUMBRES, MALBEC, MENDOZA, ARGENTINA, 2020		60.00
		GLASS	19.00
14	RAPAURA SPRINGS, PINOT NOIR, MALBOROUGH, NEW ZEALAND, 2019		63.00
15	MEERLUST, MERLOT, STELLENBOSH, SOUTH AFRICA, 2017		73.00
16	I'ZADI, RIOJA RESERVA, SPAIN, 2018		75.00
17	MARQUES DE MURRIETA TINTO RESERVA RIOJA, SPAIN, 2017		85.00
18	NEIL ELLIS PINOTAGE, JONKERSHOEK VALLEY, SOUTH AFRICA, 2012		95.00
19	ISOLE E OLENA CHIANTI CLASSICO 2019		100.00
20	Chateau de Pez, 2nd Pez 2019		120.00

Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge





CHAMPAGNE AND SPARKLING WINES

21	TAITTINGER BRUT RÉSERVE, NV		105.00
		GLASS	25.00
22	THOMSON & SCOTT SKINNY CHAMPAGNE GRAND CRU BRUT NV		140.00
23	BOLLINGER SPECIAL CUVÉE NV		185.00
24	TAITTINGER NOCTURNE SEC NV		165.00
25	TAITTINGER PRÉLUDE GRANDS CRUS NV		175.00
26	RUINART BLANC DE BLANC NV		300.00
27	TAITTINGER BRUT VINTAGE 2016		190.00
28	DOM PÉRIGNON 2008		450.00
29	KRUG NV		520.00
30	LOUIS ROEDERER CRISTAL, 2008		700.00
31	TAITTINGER BRUT PRESTIGE ROSÉ NV		120.00
		GLASS	25.00
32	RUINART ROSÉ NV		200.00
33	BILLECART SALMON BRUT ROSÉ NV		210.00
34	PROSECCO ENRICO BEDIN BRUT		57.00
		GLASS	13.50

Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



BEERS

PILSNER URQUELL	330ML	10.00
PERONI	330ML	9.00

RUMS

HAVANA CLUB ANEJO ESPECI	50ML	17.00
BACARDI WHITE	50ML	12.00

TEQUILAS

TEQUILA OCHO	50ML	13.00
PATRON SILVER	50ML	16.00
PATRON REPOSADO	50ML	22.00

PORT

QUINTA RAMOS PINTO 20 YEAR OLD TAWNY		20.00
--------------------------------------	--	-------

BOURBONS AND WHISKEYS

JOHNNIE WALKER BLACK LABEL	50ML	15.00
BOWMORE 25 YEARS	50ML	50.00
JACK DANIELS SINGLE BARREL	50ML	18.00

PREMIUM VODKAS

GREY GOOSE	50ML	14.00
STOLICHNAYA ELITE	50ML	17.00
BELVEDARE	50ML	17.00

GINS

TANQUERAY	50ML	14.00
BOMBAY SAPPHIRE	50ML	14.00

COGNAC

REMY MARTIN V.S.O.P	50ML	16.00
---------------------	------	-------

Please note that all prices are inclusive of VAT and are subject to a 12.5 per cent discretionary service charge



## MINIBAR

Food and drink in your mini bar may contain nuts, gluten and other food allergen.  
Please consult individual label for information relating to each item

## DRINKS

Firefly Drinks	6.50
Coca-Cola	6.50
Diet Coca-Cola	6.50
Red Bull	6.50
Mangajo Tea	6.50
Sport mineral water	6.50
Tau sparkling water	6.50
Tonic Water	6.50
Heineken Beer	9.00
Bombay Sapphire Gin	12.00
Ketel one Vodka	12.00
Jack Daniels	12.00
Le Calle 23 Tequila	16.00
Glenmorangie	18.00
Valpolicella, Torre del Falasco, Valpantera, Italy, 2012	30.00
Kim Crawford, Sauvignon blanc , New Zealand, 2013	37.00
Dandelion Vineyards, Lionheart of the Barossa, Shiraz 2011	37.00
Jack Daniels 20cl	45.00
Absolut Vodka 20cl	45.00
Chablis, Domaine Laroche "Saint Martin"2014	57.00
Champagne Taittinger Brut Reserve NV 375ml	65.00

Most of our breakfast options are adaptable for gluten free intolerances Please inform your server if you have any allergies

## SNACKS AND LIFE'S ESSENTIALS

Snickers	6.00
Hand gel sensitive	6.00
Berocca tablets	10.00