THE ALPINE CLUB

THE GARDEN · CORINTHIA LONDON

MENU

Named in honour of the world's first mountaineering club, founded in London in 1857, The Alpine Club pays tribute to a spirit of exploration rooted in our very walls. The club's early home stood within the Metropole Hotel, now Corinthia London, where adventurers and naturalists once gathered to share tales from the peaks. Inspired by their pioneering journeys through the Alps and beyond, this menu celebrates discovery, camaraderie, and the enduring elegance of adventure.

OPEN DAILY 12NOON - MIDNIGHT · LAST FOOD ORDER 10:15PM · LAST DRINK ORDER 11:30PM

MENU

PEAKS

Alpine Garden salad — Small £16 / Large £24
Small 414 Kcal / Large 621 Kcal

Winter leaves, heritage beetroot, goat's cheese, apple, cranberries, caramelised pecan nuts, red wine vinegar dressing (*)

⊡ Creamy white onion soup — 15.5
460 Kcal

Baked focaccia crouton, truffled Gruyère

Austrian beef goulash soup — 16
409 Kcal

Warm potato rosti — 26
1360 Kcal

add Gruyère cheese, Alsace bacon, pickled onions, cornichons, croutons

Warm potato rosti — 24
805 Kcal

add Smoked salmon, sour cream, endive

TO SHARE

add Black truffle — £35 per 10g

⊡ Classic Swiss cheese fondue — 30 per person
700 Kcal per person

(minimum two people) New potatoes, sourdough baguette, cornichons

Cobble lane Alpine board — 35
1364 Kcal

Coppa, fennel & garlic salami, bresaola, Brie, aged Comté, mostarda, crispbread & pickles

⊡ Baked Tunworth cheese — 29
1495 Kcal

Rosemary, garlic, pretzel

⊡ VEGETARIAN ⊙ VEGAN

We use seasonal and locally sourced produce to create our delicious Alpine-style menu.
Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT. (V) Vegetarian (Ve) Vegan (*) Vegan on request

MENU

PASSES

Baked line caught cod — 34
555 Kcal
Sauerkraut, crispy kale, new potatoes, mustard cream sauce

Twice cooked confit duck leg — 35
1300 Kcal
Braised puy lentils, fennel, jus gras

Short rib of beef "Bourguignon" — 38
950 Kcal
Creamy wholegrain mustard mash

Tartiflette — 22
1830 Kcal
Agria potato, cream, pickled onions, lardons, Swiss cheese

Barrel aged risotto — 28
1086 Kcal
Wild mushrooms, Miso cashew butter

SIDES

Braised red cabbage — 9
516 Kcal

Button sprouts, chestnuts & bacon — 9
515 Kcal

Winter leaves, cranberries, Clementine & caramelised pecan nuts — 9
145 Kcal

Black winter truffle fries — 15
480 Kcal

Fries — 9
470 Kcal

VEGETARIAN VEGAN

We use seasonal and locally sourced produce to create our delicious Alpine-style menu.
Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT. (V) Vegetarian (Ve) Vegan (*) Vegan on request

MENU

GLACIERS

Warm spiced chocolate fondant 17
500 Kcal
Clementine compote, vanilla ice cream

Cinnamon beignets 20
961 Kcal
(to share) Warm apple caramel

COCKTAILS & HOT DRINKS

Tarte-Tatin Bellini 23
NV Bollinger 'Special Cuvée', Brut, Apple Purée, Belle de Brillet

Sloe Gin Garden Negroni 21
Sipsmith Sloe Gin, Campari, Antica Formula Vermouth

Alpine Ember 21
Hennessy VSOP Cognac, Grand Marnier Rouge, Honey & Cinnamon Apple Juice

Pear & Fir Martini 21
Pear infused Vodka, Fir Liqueur, Dry Vermouth

Maple Old Fashioned 22
Jameson Black Barrel Whiskey, Maple Syrup, Rosemary, Orange Bitters

The Garden Hot Chocolate 10

with Baileys 18

with Black Tot Historic Solera Rum 19

with Hennessy VSOP Cognac 22

NON - ALCOHOLIC

GLASS 150ML · BOTTLE

'Lysegrøn' 0% ABV, NV Copenhagen Sparkling Tea, Copenhagen, Denmark 12.5 / 55

VEGETARIAN VEGAN

We use seasonal and locally sourced produce to create our delicious Alpine-style menu.
Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT. (V) Vegetarian (Ve) Vegan (*) Vegan on request

MENU

CHAMPAGNE

	GLASS 150ML · BOTTLE
NV Bollinger ‘Special Cuvée’, Brut	29 / 130
NV Bollinger ‘Rosé', Brut	35 / 160
NV Laurent-Perrier ‘Blanc de Blancs’, 38 175 Brut Nature	38 / 175
2018 Bollinger ‘La Grande Année’, Brut	75 / 295

WHITE WINE

	GLASS 125ML · BOTTLE
2025 Sémillon, Tyrrell’s, Hunter Valley, New South Wales, Australia	15.5 / 75
2025 Pinot Gris, Cradle Valley, Sussex, England	17.5 / 80
2025 Albariño ‘Terra Alta Vineyard’, Gallica, Clements Hills, Lodi, California, USA	20.5 / 100
2023 Chardonnay ‘Guinevere’, Gusbourne, Kent, England	24.5 / 115
2025 Sancerre, Comte Lafond, Baron de Ladoucette, Loire Valley, France	25.5 / 125

ROSÉ WINE

	GLASS 125ML · BOTTLE
2025 ‘Whispering Angel’, Château d’Esclans, Provence, France	17.5 / 90
2025 Pinot Noir Rosé, Cobble Hill, Norfolk, England	18.5 / 95
2025 ‘Rock Angel’, Château d’Esclans, Provence, France	21.5 / 115

RED WINE

	GLASS 125ML · BOTTLE
2023 Carménère, Caliterra Petreo, Aconcagua, Chile	15.5 / 75
2023 Cabernet Sauvignon ‘Filius’, Margaret River, Western Australia, Australia	17.5 / 80
2022 Pinot Noir, Gusbourne, Kent, England	24.5 / 115

VEGETARIAN VEGAN

We use seasonal and locally sourced produce to create our delicious Alpine-style menu.
Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT. (V) Vegetarian (Ve) Vegan (*) Vegan on request

MENU

RED WINE · CONTINUED

2022 Châteauneuf du Pape “La Telegramme”, Domaine du Vieux Telegraphe, France	28.5 / 159
2020 Barolo ‘Bussia’, Giacomo Fenocchio, Piedmont, Italy	35 / 205

VEGETARIAN VEGAN

We use seasonal and locally sourced produce to create our delicious Alpine-style menu.
Food allergies and intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. A 15% discretionary service charge will be added to your final bill. All prices are inclusive of VAT. (V) Vegetarian (Ve) Vegan (*) Vegan on request