SAISON

RAFFLES LONDON AT THE OWO

MENUS

A LA CARTE

CHAMPAGNE & CAVIAR

Oscietra (15g)	59
Sturia Vintage (30g)	115
Sturia Oscietra Prestige (30g)	260

All caviar served with a glass of Laurent-Perrier Heritage

SEAFOOD

Maldon Oysters Lemon, mignonette sauce	5 each
Scottish Langoustines Lemon mayonnaise	24
Prawn Cocktail Iceberg lettuce, marie rose sauce	22
St Austell Bay Moules Marinière Garlic, parsley, sourdough	16/30

COLD ENTRÉES

Cured Wild Trout Grilled sourdough, dill sauce	18
Pâté en Croute Duck and foie gras, pickled vegetables	24
Beef Tartare Shoestring fries	26/38
Caviar Supplement	45
Frisée Salad Poached egg, lardons, mustard seeds	16

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

A LA CARTE

COLD ENTRÉES · CONTINUED

Potato Salad — 20
Pickled sardines, lamb cress, mustard dressing

Melon Soup — 16
Prosciutto, honeydew

WARM ENTRÉES

Scotch Egg — 16
Mustard mayonnaise

Lobster Bolognese — 35/61
Linguine, sauce Américaine

Coquillettes Pasta — 28
Parmesan cream, lardons, croutons, truffle

Croque Monsieur — 24
Sourdough, Gruyère, smoked ham

Escargots Persillade — 18
Parsley and garlic breadcrumbs

Fine Green Beans — 15
Preserved kumquats, pistachio

MAINS

Chicken Cordon Bleu — 34
Ham, Comté, lemon, basil, mustard sauce

Artichoke Barigoule — 28
Braised spring vegetables

Escalope Milanese for Two — 76
Fries, béarnaise

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

A LA CARTE

MAINS · CONTINUED

Vol-au-Vent 28
Spring vegetables, spinach

MEAT

Hereford Tomahawk for Two 120
Earl Stonham Farm. Please allow 40 minutes

Hereford Ribeye 56
Earl Stonham Farm

Filet Mignon 200g 59
Earl Stonham Farm

Lamb Barnsley Chop 40
Langley Chase Organic Farm, with mint sauce

Duroc Pork Chop 34
Redhill Farm

Cornish Red Chicken for Two 76
Longland Farm

Choice of Sauce
- Béarnaise
- Black Peppercorn
- Bordelaise
- Pommery Mustard

FISH

Trout 32
Beurre noisette, almonds

Skate 32
Sauce Meunière, served on the bone

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

A LA CARTE

FISH · CONTINUED

Whole Scottish Lobster 68
Beurre blanc sauce

SPECIALS

Coq au Vin 40
Monday

Skirt Steak 32
Tuesday

Traditional Bouillabaisse 30
Wednesday

Duck a L'Orange 48
Thursday

Fish and Chips 30
Friday

Trout Coulibiac 46
Saturday

Churchill's Roast Beef 45
Sunday

SIDES

Chips 8
Provençal salt

Green Salad 9
House dressing

Vichy Carrots 8
Parsley

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

A LA CARTE

SIDES · CONTINUED

Sautéed Wild Mushrooms	8
Beetroot Chives, vinegar	8
Spinach	8
Roasted Bone Marrow	12
Mashed Potato	8
Tomates à la Provençale	9

DESSERTS

Apple Tart Crème fraîche ice cream	14
Strawberries Chantilly cream	14
Pear Melba Vanilla ice cream	14
Profiteroles Hazelnut ice cream, chocolate sauce	14
Floating Island Soft meringue, crème Anglaise	14
Mauro's Dark Chocolate Mousse	14
Selection of British Cheeses Seasonal chutney, sourdough	20

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

SET MENU

Available Monday to Friday, 12pm - 6pm

2 COURSES	3 COURSES
40	47

STARTERS

Scotch Egg
Mustard Mayonnaise

Potato Salad
Pickled sardines, lamb's cress, mustard dressing

MAINS

Trout
Beurre noisette, almonds

Vol-au-Vent
Spring vegetables, spinach

DESSERTS

Apple Tart
Crème fraîche ice cream

Profiteroles
Hazelnut ice cream, chocolate sauce

All prices include VAT. A discretionary service charge of 15% will be added to your bill. If you have any food allergies or intolerances, please let us know before you order. As allergens are present in our kitchen and some of our ingredients have `may contain` warnings, we cannot guarantee menu items will be completely free from a particular allergen

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

BREAKFAST

SIGNATURE

The OWO Continental Breakfast 40
selection of Viennoiserie, madeleines, cakes, seasonal fruit, yoghurts, homemade granola, British cheeses, charcuterie, freshly squeezed juice, tea or coffee

The OWO Signature Breakfast 45
Your choice of one savoury dish from the menu, and the OWO continental breakfast

The OWO Full English 40
Two fried eggs, homemade sausage, smoked bacon, mushroom fricassée, roasted tomato, hash brown

The OWO Vegetarian Full English 40
Two fried eggs, mushroom fricassée, hash brown, spinach, roasted tomato, vegetarian sausage, baked beans

The OWO Champagne and Oysters* 42
A glass of Collection 245 Brut, Louis Roederer and three oysters with condiments

Add a bottle of Collection 245 Brut - Louis Roederer* 144

Sturia Oscietra Caviar 15g* 47

SAVOURY

Avocado on Toast 20
Poached eggs, herb salad

Oeufs à la Coque 14
Two soft boiled eggs and buttered soldiers

Smoked Trout Bagel 22
Cream cheese, capers, trout roe, watercress

Eggs Benedict or Royale 25
English muffin, hollandaise sauce, ham or smoked chalk stream trout

Eggs Florentine 22
English muffin, hollandaise sauce, spinach

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

BREAKFAST

SAVOURY · CONTINUED

Scrambled Eggs 25
Samoked chalk stream trout, toasted brioche, dill

Westcombe Cheese Waffle 25
Smoked bacon, fried egg, onion jam

Omelette Provençale 25
Stracciatella, tomato confit, basil

Selection of British Cheeses and Artisanal Charcuterie 19

SIDES

Avocado 7

Hash brown 7

Mushrooms 7

Sausage 7

Chicken Sausage 7

Vegan Sausage 7

Roasted Tomatoes 7

Baked Beans 7

Smoked Bacon 7

Turkey Bacon 7

Smoked Chalk Stream Trout 12

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

BREAKFAST

VEGAN DELIGHTS

Full Vegan English 35
Organic tofu, mushroom fricassée, Hass avocado, spinach, roasted tomato, vegan sausage, baked beans

Scrambled Tofu 22
Mushroom fricassée, rainbow Swiss chard, fines herbs

Porridge 14
Oat milk, almond brittle, raisin, banana, maple syrup

Avocado Toast 16
Hass avocado, Alma grilled sourdough, lime, fines herbs

Sweet Potato Rösti 22
Grilled organic tofu, mushrooms, cavolo nero, avocado

SWEET DELIGHTS

Waffle 20
Citrus marmalade from Menton, berries, citrus chantilly

Granola Bowl 14
Coconut or organic yoghurt

Viennoiserie Basket 15
Selection of homemade pastries of the day

Fluffy Raffles Pancakes 20
Citrus marmalade from Menton, berries, citrus chantilly

Organic Porridge 12
Flaked almonds, raisin, banana and honey

French Toast
Mixed berries, maple syrup, tonka bean

All prices include VAT. A discretionary service charge of 15% will be added to your bill.

BREAKFAST

DRINKS

Eco-friendly Teas from Camellia's Tea House 8
Breakfast, Earl Grey, Green Tea, Caffeine-free, Peppermint, Chamomile

Sustainably Sourced Coffee from Kiss the Hippo 8
Espresso & Double, Filter Coffee, Americano, Latte, Cappuccino, Macchiato

Selection of Cold Drinks 8
Still and sparkling water, fresh juices including orange, apple, grapefruit, green juice

**not included in the Bed & Breakfast package. All prices include VAT. A discretionary service charge of 15% will be added to your bill. If you have any food allergies or intolerances, please let us know before you order. As allergens are present in our kitchen and some of our ingredients have `may contain` warnings, we cannot guarantee menu items will be completely free from a particular allergen.*