THE DRAWING ROOM

RAFFLES LONDON AT THE OWO

MENUS

BREAKFAST

CHAMPAGNE BY THE GLASS

NV Collection 245 Brut – Louis Roederer 27
Champagne-France

NV Brut Reserve - Coates & Seely 26
Hampshire – England

NV Rosé Brut – Nyetimber 28
West Sussex - England

RAFFLES' SIGNATURE BREAKFAST

The Raffles Plant Based Full English 45
510 Kcal
Organic Tofu | Mushroom Fricasee | Hass Avocado | Spinach | Roasted Tomato | Vegan Sausage | Baked Beans (Gluten - Wheat, Soy)

The OWO Continental 40
540 Kcal
Selection of Viennoiserie | Madeleine | Seasonal Fruit | Yoghurt | Homemade Granola | British Cheeses | Charcuterie (Egg, Milk, Gluten - Wheat, Nuts - Almonds, Walnuts, Pecan, Hazelnuts)

The Raffles Vegetarian Full English 45
550 Kcal
Two Fried Eggs | Mushroom Fricasee | Hash Brown | Spinach | Roasted Tomato | Vegetarian Sausage | Baked Beans (Egg, Milk, Gluten - Wheat, Soy)

The Raffles Full English 45
550 Kcal
Two Fried Eggs | Mushroom Fricasee | Hash Brown | Spinach | Roasted Tomato | Homemade Sausage | Smoked Bacon (Egg, Milk, Gluten - Wheat, Soy)

All Served With A Glass of Orange Juice or Grapefruit Juice, Tea or Coffee & Toasted Bread: White | Brown | Multigrain | Sourdough

VEGETARIAN VEGAN

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

BREAKFAST

SAVOURY

Avocado On Toast — 20
450 Kcal
Poached Egg | Herb Salad (Egg, Milk, Gluten - Rye, Wheat, Barley, Sesame)

Oeufs à la Coque — 14
530 Kcal
Two Soft Boiled Eggs | Buttered Soldiers (Egg, Milk, Gluten - Wheat, Sulphite)

Smoked Trout Bagel — 22
260 Kcal
Cream Cheese | Capers | Trout Roe | Watercress (Gluten - Wheat, Milk, Sesame, Sulphites, Fish)

Scrambled Eggs & Trout — 26
500 Kcal
Smoked Chalk Stream Trout | Toasted Brioche | Dill (Egg, Gluten - Wheat, Milk, Sulphite, Fish)

Eggs Benedict — 25
530 Kcal
English Muffin | Hollandaise Sauce | Ham (Egg, Milk, Gluten - Wheat, Sulphite)

Westcombe Cheese Waffle — 25
450 Kcal
Smoked Bacon | Fried Egg | Onion Jam (Egg, Milk, Gluten - Wheat)

Eggs Florentine — 22
500 Kcal
English Muffin | Hollandaise Sauce | Spinach (Egg, Milk, Gluten - Wheat, Sulphite)

Omelette Provençale — 25
450 Kcal
Stracciatella | Tomato Confit | Basil (Egg, Gluten - Rye, Wheat, Barley, Milk, Sesame)

Eggs Royale — 25
580 Kcal
English Muffin | Hollandaise Sauce | Smoked Chalk Stream Trout (Egg, Milk, Gluten - Wheat, Sulphite, Fish)

VEGETARIAN VEGAN

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BREAKFAST

SAVOURY · CONTINUED

Selection Of British Cheeses & Artisanal Charcuterie 19
380 Kcal
(Milk, Gluten - Wheat)

SIDES

Ham 7
120 Kcal

Smoked Bacon 7
215 Kcal

Turkey Bacon (Halal) 7
111 Kcal

Pork Sausage (Gluten) 7
229 Kcal

Chicken Sausage (Sulfphites) (Halal) 7
185 Kcal

Beef Sausage (Halal) 7
190 Kcal

Plant-Based Sausage (Plant-Based) 7
180 Kcal

Avocado (Plant-Based) 7
190 Kcal

Hash Brown (Plant-Based) 7
190 Kcal

Mushrooms (Plant-Based) 7
220 Kcal

Baked Beans (100 Kcal) 7
60 Kcal

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BREAKFAST

SIDES · CONTINUED

Roasted Tomato (Plant-Based) 7

Smoked Chalk Stream Trout (Fish) 12
118 Kcal

PLANT-BASED

Avocado Toast 16
480 Kcal
Hass Avocado | Alma Grilled Sourdough | Lime | Fine Herbs (Gluten - Wheat)

Plum Chia Bowl 14
450 Kcal
Plums | Seeds | Pomegranate | Coconut Yoghurt | Melon | Blackberry | Granola (Nut - Almond, Hazelnut, Walnut)

Scrambled Tofu 22
520 Kcal
Mushroom Fricasee | Rainbow Swiss Chard | Fine Herbs (Gluten - Wheat, Sulphites, Soy)

Bircher Muesli 14
320 Kcal
Gluten Free Oats | Apple | Raisins | Coconut | Blueberries (Nuts - Almond)

Sweet Potato Rösti 22
580 Kcal
Grilled Organic Tofu | Mushrooms | Spinach | Avocado (Gluten - Wheat, Soy)

Porridge 14
450 Kcal
Oat Milk | Raisin | Banana | Maple Syrup | Homemade Granola (Nut - Almond, Hazelnut, Walnut)

Mixed Cut Fruit 16
110 Kcal
Mixed Fruit | Mint | Pomegranate | Berries

Mixed Berries 16
90 Kcal
Selection Of Seasonal Berries

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BREAKFAST

PLANT-BASED · CONTINUED

Pink Grapefruit — 14
90 Kcal

PREMIUM

The OWO Champagne & Oysters — 42
1 glass of Collection 245 Brut - Louis Roederer & 3 oysters with condiments (Mollusc)

The Raffles Chinese Breakfast — 55
850 Kcal

Century Egg | Chicken Congee | Steamed Dumplings | Youtiao | Stir Fried Vegetable Egg Noodles | Tropical Fruits | Hot Soya Milk | Mixed Cut Fruits (Egg, Gluten - Wheat, Milk, Soya, Sesame, Crustacean)

SWEET

Waffle — 20
580 Kcal

Citrus Marmalade From Menton | Berries | Citrus Chantilly (Egg, Milk, Gluten - Wheat, Sulphite)

Viennoiserie Basket — 15
580 Kcal

Selection Of Homemade Pastries Of The Day (Egg, Milk, Gluten - Wheat, Nut - Almond)

Fluffy Raffles Pancake — 20
580 Kcal

Citrus Marmalade From Menton | Berries | Citrus Chantilly (Egg, Milk, Gluten - Wheat, Sulphitesh)

Organic Porridge — 14
580 Kcal

Flaked Almond | Raisins | Banana | Honey (Milk, Nut - Almond)

French Toast — 20
580 Kcal

Mixed Berries | Maple Syrup | Tonka Bean (Egg, Milk, Gluten - Wheat)

Choice Of Yoghurts — 14
Greek or Natural (Milk) | Plant Based Coconut

VEGETARIAN VEGAN

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BREAKFAST

SWEET · CONTINUED

Cinnamon Roll 7
(Egg, Milk, Gluten – Wheat)

Pain Au Chocolat 7
(Egg, Milk, Gluten - Wheat, Soy)

Ham And Cheese Pain Suisse 7
(Egg, Milk, Gluten - Wheat)

Strawberry And Custard Danish 7
(Egg, Milk, Gluten – Wheat)

Add To Your Yoghurt
Tropical Fruit (70 Kcal) | Mixed Berries (70 Kcal) | Seasonal Fruits (70 Kcal) | Honeycomb (80 Kcal) | Granola (Nuts - Walnuts, Almonds, Hazelnuts) (180 Kcal)

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LUNCH AND DINNER

TABLE SNACKS

Welsh Rarebit Croquette 18
Truffle | Tomato Gel | Cheddar (Gluten - Wheat - Barley, Milk, Egg, Mustard)

Crispy Chicken 20
Buttermilk | Spices | House Sauce (Gluten - Wheat - Barley ,Sesame , Fish, Sulphite, Milk)

Beef Slider 22
Caramelised Onion | Aged Cheddar | Mustard (Gluten - Wheat, Egg, Milk, Mustard)

Courgette and Broad Bean Tart 18
Broad Bean | Vichysoisse Emulsion | Leek Ash (Gluten - Wheat, Sulphite) Plant-based

Cobble Lane Charcuterie Plate 36
British Cured Selection 100g | Selection Of Garnish (Gluten, Sulphite)

Baked Carlingford Oysters 5 each
Hollandaise | Kimchi | Chilli | Black Sesame Seed | Parmesan (Mollusc, Milk, Egg, Soy, Sulphite, Sesame, Gluten - Wheat)

Potato Gaufrette Crisp 22
Sour Cream | Chives | Trout Roe | Tobiko (Milk, Fish)

Add choice of fillings
Sturia Oscietra Acipenser Gueldenstaedtii 15g 19. Exmoor Cornish Salted, Acipenser Baerii 10g 10

CAVIAR

Sturia Oscietra Acipenser Gueldenstaedtii 15g 39

Sturia Vintage Acipenser Baerii 30g 95

Sturia Oscietra Prestige 30g 240

Exmoor Cornish Salted Baerii 10g 30

Exmoor Royal Beluski 50g 79

VEGETARIAN VEGAN

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LUNCH AND DINNER

CAVIAR · CONTINUED

Exmoor Imperial Beluga 50g 312

Served with traditional garnish (Fish, Milk, Gluten-Wheat, Egg)

SANDWICHES

H Forman & Son Smoked Salmon Sandwich 24
Pumpernickel | Cornichons | Sour Cream | Baerii Caviar (Wheat - Barley, Rye, Fish, Milk, Sulphite)

Montgomery Ogleshield Sourdough Toast 26
Bechamel | Mustard (Wheat - Barley, Milk, Sulphite, Mustard)

Steak Sandwich 38
English Mustard | Rocket | Tomato | Horseradish Dressing | Watercress (Gluten - Wheat, Sulphite, Mustard, Milk)

Raffles Club
Choice Of Bread | Iceberg Lettuce | Tomato | Mayonnaise | Egg (Gluten - Wheat, Egg, Soy). Add choice of fillings: Chicken Fillets (Halal) & Bacon 33. Smoked Salmon (Fish) 35. Hass Avocado (Plant-based) 31. Half Native Lobster (Crustacean) 64

Served With Fries

STARTERS

Prawn Cocktail 22
Gem Lettuce | Tomato | Lemon | Avocado | Marie Rose (Egg, Fish, Crustacean, Sesame)

The “Classic” Beef Tartare small/large 26/38
Sirloin of Beef | Herb Emulsion | Quail Egg (Gluten - Wheat, Egg, Mustard, Sulphite, Fish)

Piel de Sapo Melon 24
British Smoked Speck | Elderflower | Mint | Balsamic (Milk, Nut)

Sea Bream Cured 24
Fennel | Green Grapes | Pistachio | Sea Herb (Fish, Nut - Pistachio)

Burrata 22
Heirloom Tomatoes | Black Olive | Basil (Milk, Suplhite). Plant-based alternative available

VEGETARIAN VEGAN

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LUNCH AND DINNER

STARTERS · CONTINUED

Roasted Tomato Soup 16
Basil Cress | Crème Fraîche | Croutons (Milk, Gluten - Wheat)

SALADS

Stilton Salad 26
Spinach | Pear | Endive | Pumpkin Seed Dressing (Sulphite, Milk, Nut - Walnut). Plant-based alternative available

Caesar Salad small/ large 20/28
Gem Lettuce | Parmesan | Croutons | Bacon (Milk, Fish, Egg, Gluten - Wheat)

Superfood Salad V 28
Kale | Wild Rice | Feta | Cherry Tomato | Omega Seeds (Milk, Sesame, Nut - Walnuts - Almond). Plant-based alternative available

Add choice of salad topping
Chicken Fillets (Halal) 10. Smoked Salmon (Fish) 10. Hass Avocado (Plant-based) 9. Tofu (Soy) Plant-based 9

STEAK

Beef Fillet 200g 59

Rib Eye 280g 56

Minute Steak 160g 28

Côte de Boeuf, Bone In 1000g 120
(Please allow 50 minutes)

Served With Cherry Tomato On The Vine, one sauce of your choice

SAUCES

Peppercorn
(Milk, Sulphite)

VEGETARIAN VEGAN

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LUNCH AND DINNER

SAUCES · CONTINUED

Red Wine Jus
(Sulphite)

Cafe De Paris Butter
(Milk, Fish, Soy, Mustard)

Truffle Mayonnaise
Plant-based

MAINS

Stone Bass 39
Cauliflower | Charred Leek Tapenade | Champagne Sauce (Fish, Sulphite)

Fish and Chips 34
Cornish Haddock | Tartare Sauce | Fries | Charred Lemon (Egg, Gluten - Wheat, Soy, Fish, Sulphite)

Lemon Sole 38
Borlotti beans | Lemon | Olives | Mussels (Fish, Milk, Mollusc, Celery, Sulphites). Supplement of sturia 15 g oscietra caviar £19

Pork Belly 38
Celeriac Ribbons | Comice Pear | Spring Onion (Soy)

The OWO Beef Burger 34
Dijonnaise | Onion | Cheddar Cheese | Fries (Gluten - Wheat, Egg, Milk, Sesame, Mustard)

Fosse Meadows Chicken 38
Girolles Mushroom | Carrot | Hazelnut | Red Wine Sauce (Milk, Egg, Sulphite, Nut - Hazelnut)

Rigatoni 32/26
Braised Beef Shin 32 or Tomato Sauce Plant-based 26. 24 Month Matured Parmesan | Basil | Extra Olive Oil (Egg, Gluten - Wheat, Milk). Plant-based alternative available

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LUNCH AND DINNER

VEGETABLES

Artichoke Risotto 18
Lemon | Basil | Pearl Pepper. Supplement of citrus ricotta £5 (Gluten - Wheat, Sulphite) Plant-based

Breaded Aubergine 29
Caponata | Pine Kernel Sauce | Black Olive | Chervil (Gluten - Wheat, Sulphite) Plant-based

SIDES

French Fries V 9

Creamed Potatoes V 9
Butter | Chives (Milk)

Sauteed Tenderstem Broccoli V 9
Almond Emulsion | Crispy Chilli (Sulphite, Nut - Almond) Plant-based

Heirloom Tomato 9
Raw | Roasted | Verjuice | Shallot | Thyme (Sulphite)

Butter Lettuce Mix Side Salad V 9
Red Wine Vinaigrette | Radish | Herbs (Sulphite) Plant-based

DESSERTS

Double Baked Citrus Tart 14
(Gluten – Wheat, Egg, Milk)

Strawberry Trifle 14
(Gluten - Wheat, Egg, Milk)

Raspberry Victoria Cake 14
(Soy) Plant-based

The OWO Cake 14
(Egg, Gluten - Wheat, Milk, Soy). Add your dressing: Orange Marmalade, Raspberry Coulis, Citrus Salad. Add your topping: Candy Crispy Strawberry, White Chocolate Crunch, Pink Almond

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LUNCH AND DINNER

CHEESE

- British Cheese V — 30
  Rosary Ash Log, Pitchfork Cheddar, Wigmore, Cornish Yarg, Colston Basset Stilton. Served With Chutney & Fruit Toast (Egg, Gluten - Wheat, Milk, Nut - Almonds, Sesame, Sulphite)

Plant-based alternative available where marked.

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OPERATION MINCEMEAT AFTERNOON TEA

Secrets & Spies

AMUSE BOUCHE

Montagnolo Affine Mousseline
Beetroot Kraut ~ Almond ~ Apple (Gluten - Barley, Wheat, Egg, Milk, Soy, Sulphites, Nuts - Almonds, Celery)

SANDWICH SELECTION

Beef & Aubergine
Poppy Seed Bread ~ Brisket ~ Basil ~ Caciocavallo (Gluten - Barley, Wheat, Milk, Soy)

Pork Loin Ham
Tomato Bread ~ Jamón Serrano ~ Tomato ~ Pepper (Gluten – Barley, Wheat, Milk, Soy, Sulphites, Mustard, Nuts - Cashew)

H. Forman & Son Smoked Salmon
Rye Bread ~ Candied Lime ~ Horseradish Cream ~ Trout Roe (Gluten – Barley, Wheat, Soy, Fish, Milk)

Arlington White Egg
White Bread ~ Watercress ~ Wholegrain Mustard (Gluten – Barley, Wheat, Soy, Egg, Mustard)

Cucumber
Wholemeal Bread ~ Mint ~ Yoghurt (Gluten – Wheat, Barley, Soy, Milk)

Recommended Savoury Tea Pairing: Darjeeling Sparkling Tea - Supplement £5. This black tea was grown in the foothills of the Himalayas in Darjeeling, India. Harvested in the summer to develop its unique Darjeeling muscatel flavour, the tea has notes of mandarin, ginger, and wood spice and gentle, dry tannins.

SCONES

Traditional Buttermilk & Sultana Scones
Cornish Clotted Cream ~ Strawberry Jam ~ Lemon Curd (Gluten – Barley, Wheat, Milk, Egg)

VEGETARIAN VEGAN

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OPERATION MINCEMEAT AFTERNOON TEA

CAKE TO SHARE

The Briefcase

A sculpted tribute to the briefcase at the heart of one of the war's most audacious deceptions. Roasted coffee mousse layers over malted barley sponge, enriched with dark chocolate ganache and a whisper of smoked caramel. Toasted grain notes lend a subtle, almost leathery warmth - reminiscent of leather-bound dossiers and late-night strategy. In 1943, British intelligence concealed falsified invasion plans inside a briefcase to convince the enemy the Allies would strike Greece, not Sicily. The deception succeeded, helping secure the real invasion. Layered, calculated and quietly powerful - a masterstroke, sealed and delivered. Coffee Sponge ~ Barley Cream ~ Popcorn Praline ~ Chocolate (Gluten – Wheat, Egg, Dairy, Nuts - Almonds)

PASTRIES

FOUR PASTRIES TRACE THE PATH OF OPERATION MINCEMEAT

The Intelligence Room

In 1943, within a concealed intelligence room in London, a black desk telephone cut sharply through the silence. British officers gathered over marked maps and coded papers, carefully constructing Operation Mincemeat. Led by Ewen Montagu, the team devised falsified invasion plans designed to mislead Germany - a calculated deception born not on the battlefield, but at a desk. From that quiet room, with phone lines humming and strategy unfolding in measured tones, a daring operation was set in motion - one that would help alter the course of the war. Ingredient inspiration: This pastry reflects the atmosphere of the intelligence rooms where the operation was conceived. Smoky dark chocolate evokes their intensity and shadowed secrecy, while whisky-like notes bring warmth and quiet resolve. Controlled and refined, it echoes late-night deliberations behind closed doors. Chocolate Shortbread ~ Smoky Dark & White Chocolate (Gluten – Wheat, Milk, Egg, Soy)

The Navy

In 1943, Operation Mincemeat was entrusted to the sea. A body dressed as a British officer, carrying falsified invasion plans, was transported by submarine and released off the coast of Spain. Recovered by Spanish authorities and quietly passed to Germany, the documents suggested the Allies would strike Greece rather than Sicily. German forces were diverted - and the Allies could then advance plans to invade Sicily, under code name Operation Husky. Ingredient inspiration: This pastry draws inspiration from the Spanish shoreline where the deception surfaced. Orange blossom lends delicate floral brightness, honey adds golden warmth, and almond brings soft, nutty depth - flavours rooted in the Mediterranean. Orange Shortbread ~ Chocolate Shell ~ Orange Blossom Mousse ~ Caramelised Almonds (Gluten – Wheat, Nuts - Almonds, Egg, Milk)

The Unspoken Hero

Inspired by Operation Mincemeat, this pastry honours the unnamed figure at the heart of one of history's most daring deceptions. Carrying falsified invasion plans, he was set adrift at sea to persuade the enemy that the Allies would strike Greece rather than Sicily, the strategy succeeded, diverting forces and clearing the path for the true invasion. Ingredient inspiration: Its flavours evoke the shores of Sicily itself, bright lemon, golden olive oil and fragrant basil, ingredients rooted in the island's sun-soaked landscape. Light yet expressive, the composition balances citrus clarity with herbaceous depth, reflecting the destination at the centre of the deception. Olive Oil Lemon Curd ~ Basil Sponge ~ Basil Gel ~ Yuzu Chocolate (Gluten – Wheat, Egg, Dairy)

VEGETARIAN VEGAN

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OPERATION MINCEMEAT AFTERNOON TEA

PASTRIES · CONTINUED

The Love Letter

To lend authenticity to the operation, a fictional fiancée named "Pam" was created - said to be waiting faithfully in Edinburgh. In truth, she was inspired by MI5 secretary Jean Leslie, whose photograph and handwritten letters were placed inside the briefcase. Her words gave the fabricated officer not only documents, but a history, a tenderness, and a love worth believing in. Ingredient inspiration: A buttery shortbread base is lifted by Scottish raspberries, a subtle nod to Pam's imagined life in Edinburgh, bringing a bright, delicate sweetness that feels both familiar and convincing.
Mascarpone Mousse ~ Scottish Shortbread ~ Scottish Raspberry Jam ~ White Chocolate (Gluten – Wheat, Milk, Soy)

Four pastries trace the path of Operation Mincemeat, each one rooted in a pivotal moment of the operation and inspired by the destinations that shaped its success.

AFTERNOON TEA

The Drawing Room Afternoon Tea	87
English Sparkling Afternoon Tea Served with a glass of NV 'Classic Cuvee' ~ Nyetimber, West Sussex ~ England. A Taste Of The British Fizz	107
English Sparkling Rosé Afternoon Tea Served with a glass of NV Rosé Brut ~ Nyetimber, West Sussex ~ England. A Taste Of The British Fizz	110
Prestige Champagne Afternoon Tea NV Laurent-Perrier 'Grand Siècle' Brut Edition No. 26, Champagne, France	157
Alcohol-Free Pairing Served with a glass of Alcohol-Free NV Oddbird 'Blanc de Blanc'	100

INDULGE WITH AN ADDITIONAL GLASS OF

NV Nyetimber 'Classic Cuvee', Brut	27
NV Nyetimber Rosé	28
NV Laurent-Perrier 'Grand Siècle' Brut Edition No. 26	112
NV Oddbird 'Blanc de Blanc'	15

VEGETARIAN VEGAN

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OPERATION MINCEMEAT AFTERNOON TEA

WINE PAIRING EXPERIENCE

Wine Pairing Experience 55

A selection of three wines. 2023 Chardonnay 'Guinevere', Gusbourne-Bouscaut, Kent, England, 100ml served with sandwiches. 2020 Pinot Noir, Ancre Hill, Wales - England, 100ml served with sandwiches. MV Louis Roederer 'Carte Blanche', Demi-Sec Roger Champagne, France, 100ml served with pastries & scones

We also provide children's, vegetarian, gluten free and plant-based afternoon tea. 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.

THE GRUFFALO AFTERNOON TEA

Served in The Drawing Room

AFTERNOON TEA PER CHILD

50

SANDWICH SELECTION

Roasted Fox
White Bread ~ Roasted Ham ~ Butter (Gluten – Wheat, Milk, Soy)

Little Brown Mouse
Brown Bread ~ Cheddar Cheese ~ Heritage Tomato (Gluten – Wheat, Milk, Soy)

Deep Dark Wood
Brown Bread ~ Cucumber ~ Mint ~ Cream Cheese (Gluten – Wheat, Milk, Soy)

Scrambled Snake
White Bread ~ Arlington White Egg ~Mustard~ Watercress (Gluten – Wheat, Egg, Mustard, Soy)

SCONES

Traditional Buttermilk & Sultana Scones
Cornish Clotted Cream ~ Strawberry Jam ~ Lemon Curd (Gluten – Barley, Wheat, Milk, Egg)

PASTRIES

The Gruffalo
Cocoa Shortbread ~Chocolate Crémeux ~Vanilla Caramel (Gluten – Barley, Wheat, Milk, Soy)

The Mouse
Madeleine Sponge ~Crunchy Popcorn Praline ~Dulcey Chantilly (Gluten – Wheat, Barley, Soy, Milk)

Owl's Pot of Soup
Carrot Cream ~ Vanilla Cream (Gluten – Wheat, Barley, Soy, Milk)

The Gruffalo © 1999 Julia Donaldson & Axel Scheffler. Licensed by Magic Light Pictures Ltd.

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