

BREAKFAST

Continental, from the buffet **£15.50**

English breakfast **£16.50**

Sweetcorn fritters, grilled bacon, poached egg
and chipotle hollandaise **£16.00**

Sautéed mushrooms and spinach on toast **£11.50**
Add poached egg **£14.50**

Smoked Scottish salmon and scrambled eggs, walnut rye **£15.50**

Seasonal mixed berries with yoghurt **£11.50**

Crushed avocado on toast with chilli, feta cheese
and lemon oil **£11.50** add poached egg **£14.50**

Chorizo, spinach, sautéed potatoes, fried egg
and guindilla pepper **£13.50**

Pancakes with organic maple syrup, bacon **£10.50**

Eggs Benedict / Florentine **£14.50** Eggs Royale **£15.50**

French toast with maple syrup **£12.50**

Smoked salmon and cream cheese bagel **£15.50**

Avocado and buffalo Mozzarella bagel **£11.00**

Ham and cheese croissant **£8.00**

Toasted bacon sandwich **£9.50**

Omelette / Egg white omelette **£13.50**

Organic eggs on toast **£9.50**

Kipper with lemon and herb butter **£11.50**

Kedgeriee **£11.50**

Continental meats and cheeses **£12.50**

Vegan breakfast **£16.00**

SIDE ORDERS £4.50

Sautéed potatoes Bacon

Field mushrooms Black pudding

Baked beans Sautéed spinach

Bubble and squeak Sausage

Grilled tomatoes Toast and preserves

PORRIDGE

£7.00

Organic - rolled and jumbo oats, barley, rye, quinoa, wheat,
spelt and rice flakes

Prepared with your choice of milk, water or cream

Seasonal berries, pineapple, mango and sunflower seeds

Poached prunes, banana and maple syrup

THE MAX BREAKFAST £28.50

Any cooked item and your choice from the buffet

Including tea, coffee and juice

HIGH BREAKFAST £24.00

Ham and cheese croissant

Mini eggs Benedict and mini eggs Royale

Streaky bacon finger sandwich on buttered white bread

Brown toast fingers with smoked salmon and black pepper

Pain au chocolat with banana and maple syrup, mini granola bar

Mini muffin, mini seasonal fruit bowl, mini crunch pot

VEGETARIAN BREAKFAST £16.00

Toasted crumpets with poached eggs, spinach, field
mushrooms, sautéed potatoes, spiced cherry tomatoes

COFFEE AND TEA

£4.75

Espresso Filter coffee Macchiato Latte

Flat white Cappuccino Americano Double Espresso

English breakfast Earl grey Green tea Fresh mint

JUICE

Orange, Grapefruit, Apple or Cranberry juice **£5.00**

Juice or Smoothie of the day **£5.50**

WEEKEND BRUNCH

£19.50

*11am-1pm, choose one from the selection below, served
with either a glass of Prosecco or a Bloody Mary*

Sweetcorn fritters, grilled bacon, poached egg
and chipotle hollandaise

Eggs Benedict / Eggs Florentine

Smoked Scottish salmon and scrambled eggs, walnut rye

Pancakes with organic maple syrup, sweet cured bacon

Crushed avocado on toast with chilli, feta cheese
and lemon oil

Chorizo, spinach, sautéed potatoes, fried egg
and guindilla pepper

Crispy tofu, chilli baked beans, spinach, mushrooms

SPECIALITY TEAS AND INFUSIONS

£6.50

LAPSANG SOUCHONG

The whole leaves of this China black tea have been smoked over fresh spruce, resulting in a delicate tea with woody notes and a subtle smokiness.

RUSSIAN BLEND (LADY GREY)

This blend of second flush Darjeeling is best enjoyed without sugar, milk or lemon to bring out the subtle flavours.

HALMARI ASSAM

A whole leaf tea that includes full golden tips, this second flush Halmari is harvested in June which gives a slight malty flavour with flowery notes.

BOURBON VANILLA

This is a blend of FOP China black and OP Ceylon tea, with the caramel-like quality of bourbon vanilla.

PURE GREEN, MAO FENG

Clean and fresh, this Mao Feng has deeper vegetal notes and its slender leaves, with a deep green colour, are signs of quality.

WHITE JASMINE

This tea is made by spreading tea leaves over trays in thin layers and then covering them with freshly-picked jasmine flowers, taking up the fragrance of the blossoms.

JASMINE PEARLS

Each leaf is hand-rolled into a pearl-like shape and scented with sweet jasmine. Watch them unfurl into a delicate tea that becomes more pronounced as it cools.

OSMANTHE D'OR OOLONG

Historically the best Oolong came from China and we respect this tradition when sourcing this lightly fermented green tea with an aroma of osmanthus flowers.

SILVER NEEDLE

Made from downy buds which are gently dried, these silver needles are sourced from the Fujian province of China.

EGYPTIAN CHAMOMILE

Traditionally a calming drink used to aid sleep, this chamomile is from Egypt where the climate is perfect for producing an aromatic infusion.

SUMMER MINT

A highly aromatic plant, well known for its medicinal benefits, this sweet, minty infusion traditionally relieves tension.

WILD BERRY

A fruity blend of rosehips, apple pieces and hibiscus flowers, rich in vitamins and minerals.

GINGER AND LEMONGRASS

These gently ground ingredients mingle to produce a sweet, spicy and intensely fresh blend with lemony notes.

ROOIBOS

This wild-growing South African rooibos is dried in the sun, creating a high quality tea identified by its ruby colour and sweetly aromatic taste.

LEMONGRASS

The fresh stalk of lemongrass, mainly used as a spice, has a slightly rose-like aroma and exotic taste.

CHAMPAGNE

	<i>glass (125ml)</i>	<i>bottle</i>
Pierre Mignon, Grand Reserve, Premier Cru NV	£12.50	£59.00
Pommery Brut Royal NV	£14.25	£70.00
Moët & Chandon Brut NV	£15.00	£75.00
Veuve Clicquot Ponsardin Yellow Label Brut NV	£16.00	£80.00
Laurent-Perrier Brut NV	£15.75	£77.00
Ruinart Blanc de Blancs NV		£100.00
Pommery Brut Rosé NV	£15.00	£75.00
Veuve Clicquot Ponsardin Brut Rosé NV	£17.50	£90.00
Laurent-Perrier Brut Rosé NV	£18.75	£95.00

FILM CLUB

BRUNCH FILM CLUB

A 2 course brunch served with a glass of Prosecco or a Bloody Mary, followed by the film at 1pm

EVENING FILM CLUB

A 2 course lunch or dinner with a glass of wine or Afternoon Tea followed by the movie of the week at 8pm

£40.00 per person

Movies vary from classics to latest releases, every weekend
Please ask your server for more details

STARTERS

Pea, broad bean, spinach and feta soup £8.00

Dorset crab cakes, avocado, mango and lime relish £14.50

Prosciutto, baby artichokes, Parmesan croutons, wild rocket £11.50

Crispy baby squid, chorizo and chickpea cassoulet £12.50

Thai beef Carpaccio with sugar snaps, coriander and chilli, ginger soy £14.50

Asparagus, warm poached organic hen's egg, truffle vinaigrette £12.50

Five spice seared tuna sashimi, mooli, lotus root and sesame salad £14.50

Roast beetroot, grilled goat's cheese, watercress salad £10.50

Lobster, prawn and crab cocktail, Marie Rose dressing £15.50

Hand carved Loch Fyne smoked salmon, lemon and sourdough toast £17.00

PASTA & SALAD

Aliveris spaghetti, Dorset crab, roasted cherry tomatoes, chilli, basil £14.50 / £24.50

Risotto Primavera, Parmesan crisp £12.50 / £17.50

Omelette with spinach, asparagus and feta cheese £15.50

Grilled tuna Niçoise salad £21.50

Dressed Dorset crab, butter lettuce salad, lemon £22.50

Covent Garden Cobb salad £21.50

Caesar salad £16.50 / chicken £21.50 / prawns £23.50

MAINS

Pork schnitzel stuffed with Parma ham and Gruyère cheese £26.00

Grilled spatchcock chicken, buckwheat, roasted garlic £22.00

Roast cod fillet, spiced puy lentils, lime and coriander £22.00

Organic salmon, grilled asparagus, baby spinach, lemon hollandaise £22.50

Sea bream, cauliflower tabbouleh, piquillo pepper, wild rocket, sesame yoghurt £19.00

Lamb rump, butter crushed new potatoes, pea purée, mint jus £26.50

Crispy katsu tofu, nasi goreng, lime and coriander salsa, coconut curry sauce £17.50

Beef medallions, roasted vine tomatoes and field mushrooms £28.50

THE GRILL

Grilled lobster, fries, Béarnaise sauce £23.00 / £40.00

Dover sole, lemon 14oz / 18oz £32.00 / £38.00

Yellowfin tuna, lemon £18.00

Aberdeenshire dry aged sirloin steak, Béarnaise sauce £32.50

Aberdeenshire dry aged fillet steak, peppercorn sauce £36.00

DISH OF THE DAY

Monday: Brasserie Max fish pie £18.50

Tuesday: Slow cooked lamb shank, Montgomery cheddar mash, spring greens £22.50

Wednesday: Steamed rope grown mussels, white wine butter sauce, French fries £19.00

Thursday: Shepherd's pie £18.50

Friday: Fish and chips £18.50

Saturday: Steak and frites, Béarnaise sauce £28.00

Sunday: Roast of the day £22.50

SIDES

Green beans, sun blushed tomatoes £5.50

Sautéed spring greens, garlic and chilli £5.50

New potatoes £5.50

Hand cut wedges / French fries £5.00

Truffle macaroni cheese £7.50

Tomato, avocado and wild rocket salad £8.50

Mixed leaf salad, herb and tomato vinaigrette £7.50

Rocket, watercress and Parmesan salad, balsamic dressing £7.50

DESSERTS

Lemon and lime tart, crème fraîche £8.00

Chocolate fondant, raspberry sorbet £8.00

Mango and coconut semifreddo, toasted coconut, mango and chilli £8.00

Plum tarte tatin, vanilla ice cream £8.00

Honey and ricotta cheesecake, toasted oats £8.00

Banana and toffee profiteroles, hot chocolate sauce £9.00

Selection of ice creams and sorbets, brandy snap basket, seasonal fruit £8.00

Chef's selection of mini desserts £12.50

Neal's Yard cheeses, apple and celery relish, biscuits £15.50



Please ask your server for our specials

AFTERNOON TEA

COVENT GARDEN TEA

£28.00 per person

Chocolate and cherry opera cake, Lemon meringue tart

Pistachio macaroon, Orange and polenta cake

Elderflower, mint and apple jelly

White chocolate, lime and coconut tart

Scones, clotted cream and preserves

Smoked salmon bagel

Lemon, thyme roast chicken, mayonnaise

Marinated cucumber, dill and cream cheese

Montgomery cheddar cheese and pickle

Honey roasted ham and English mustard

TRADITIONAL TEA

£27.00 per person

A selection of traditional cakes

Fruit and plain scones with clotted cream and preserves

An assortment of traditional tea sandwiches

With:

Pommery NV £36.00 per person

Pommery Brut Rosé NV £37.50 per person

GENTLEMEN'S TEA

£28.00 per person

Fish goujons, French fries, tartare sauce

Crayfish and crab cocktail

Covent Garden club sandwich

Steak sandwich, Béarnaise sauce

Scotch egg

Cake of the day

With:

Meantime pale ale £33.50 per person

Old Fashioned £40.00 per person

We hope you enjoy your meal. Tim & Kit Kemp

COVENT
GARDEN
HOTEL



London

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill
For more information on allergens or dietary requirements, please speak to one of the team