

## WINE LIST

A selection of half-bottles curated by  
Beaverbrook Sommelier Giovanni Tallu

Full wine list available upon request

### CHAMPAGNE

Moët & Chandon Imperial Cuvée 65

Laurent-Perrier La Cuvée Brut 70

### WHITE

Sancerre La Mercy-Dieu Bailly-Reverdy, Loire, France,  
2021 (12.5%) 45

Chablis, Domaine Grand Roche Burgundy,  
France, 2020 (12.4%) 45

Pouilly-Fume 'La Moyniere', Michel Redde et Fils,  
Loire, France 2019 (13.5%) 45

Mersault-Blagny 1er Cry, Louis Latour, Burgundy,  
France 2017 (13.5%) 108

Corton-Charlemagne GC, Louis Latour, Burgundy,  
France 2016 (14%) 220

### RED

Vino Nobile Di Montepulciano Tuscany,  
Italy 2018 (14.5%) 60

Chianti Classico Tuscany, Italy 2012 (13.5%) 68

Bandol Rouge, Domaine Tempier Provence, France  
2015 (14%) 80

Gevrey-Chambertin, Domaine Thierry Mortet,  
Burgundy, France 2018 (13%) 98

Château Faugey Grand Cru, Saint-Emilion,  
Bordeaux, France 2014 (13%) 120

Corton Clos de la Vigne au Saint GC, Louis  
Latour, Burgundy, France 2013 (13%) 150



## ROOM SERVICE MENU

Available 12 – 10pm Daily

**We aim to deliver all room service orders  
within 25-30 minutes, please allow us a  
little longer during our busiest times**

### CHILDREN'S BENTO BOX

Avocado or Cucumber Roll

Popcorn Shrimp

Chicken Yakitori or Teriyaki Salmon

Served with Rice

Mochi Ice Cream

**£25**

### FOR THE LITTLE ONES

Pasta Pomodoro Served  
with Parmesan

**£9**

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help. VAT is included at current rate. 12.5% service charge will be added to your bill. We are very grateful for any feedback



## ROOM SERVICE

Available 12 – 10pm Daily

### STARTERS

#### Edamame (v) 5

Sea Salt or Spicy

#### Madai & Yellowtail Tartare 14

Sake Kasu, Wasabi & Wild Garlic

#### Nasu Dengaku (v) 12

Japanese Aubergine & Spicy Plantain Miso

#### Miso Cappuccino 6

Homemade Tofu Foam & Dry Miso

#### Shitake Bao Bun (v) 9

Spring Onions, Crispy Shallots  
& Sweet Soy

#### Sukiyaki Bao Bun 14.5

Braised A5 Wagyu, Spring Onions &  
Sweet Soy

### SALAD

#### Spinach Salad (v) 14.5

Sesame Miso & Crispy Leeks

### BEAVERBROOK SPECIALS

#### Grade I Japanese Kobe Beef Sukiyaki 135

Enoki Mushrooms, Braised Onions & Onsen Egg



## SUSHI ROLLS

#### Kappa (v) 4.5

Cucumber Thin Roll

#### Avocado (v) 5.5

Avocado Thin Roll

#### Yasai (Vegetables) (v) 8.5

Japanese Pickles & Seasonal Garden Vegetables

#### Spicy Tuna 16

Tuna, Spicy Mayo & Bubu Arare

### MEAT & FISH

#### Black Cod 41

Yuzu Miso & Fresh Lime

#### Acorn-Fed Iberico Pork 30

Tosazu, Pink Peppercorn & Spring Onions

#### Hay-Smoked Baby Chicken 32

Shiso Miso & Lemon

### SIDES

#### Corn on the Cob (v) 12

Garlic Butter & Garlic Chips

#### Wild Mushroom (v) 16.5

Sake Butter & Watercress

#### Steamed Rice (v) 6

Koshihikari from Japan

