



SALADS

Our freshly made salads make the perfect healthy lunch.



Lobster Caesar Salad, baby gem, egg, parmesan & croutons	£29.00
Chicken Caesar Salad, baby gem, egg, parmesan & croutons	£24.00
Veggie Bowl, tofu, avodaco, yellow beetroot, red cabbage, broccoli, pumpkin seeds, soya sauce 	£15.00
Tuna Bowl, red Mediterranean tuna, quinatori, radish, avocado, edamame, mango, sesame and chia seeds	£22.00

EGGS

Our omelettes are served with your choice of side.

White Omelette, spinach, soft goat cheese 	£18.00
Ladurée Omelette, mushroom, Emmental cheese, ham, tomato, fresh herbs	£20.00
Spinach & Bacon Eggs Benedict, crispy brioche & Hollandaise sauce	£16.00
Spinach & Salmon Eggs Benedict, crispy brioche & Hollandaise sauce	£19.00
Scrambled Eggs	£9.00

AVOCADO TOASTS

Salmon Avocado Toast, brioche, smoked salmon, mollet egg	£18.00
Classic Avocado Toast, seeds bread, hummus, goat cheese 	£13.00
La Vie En Rose Vegan Toast, avocado, sweet potato, beetroot, hummus 	£12.00

MAIN DISHES

Vol au Vent "Grande Tradition", chicken suprême, morel, mushroom sauce	£30.00
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SANDWICHES

All our sandwiches are served with a side of your choosing.


Club Ladurée, free-range chicken, bacon, lettuce, egg, tomato	£21.00
Club Salmon, lettuce, avocado, tomato, honey mustard cream cheese	£23.00
Club Lobster, Iceberg lettuce, tomato, olive, lemon	£30.00
Croque-Monsieur, free range chicken, Emmental cheese, Mornay sauce	£18.00

SIDES

French fries	£6.50
Sweet Potato fries	£6.50
Salad with fresh herbs	£6.50

EXTRAS

Avocado	£4.00
Mushrooms	£4.00
Smoked Salmon	£5.00

The dishes notified by a  are vegetarian

Please inform your waiter if you have any allergies or dietary requirements.

VAT included at current rate, 12.5% discretionary service charge will be added to your bill.

FRENCH TOASTS & DESSERTS

Classic French Toast Maple syrup	£13.00
Ladurée Berries French Toast, served with fresh raspberries and raspberry coulis on the side	£14.00
Chia Pudding Red Berries Coconut, chia seeds, almond milk, fresh raspberries, strawberries, maple syrup, grated coconut	£5.00
Chia Pudding Banana Chocolate, chia seeds, almond milk, banana, granola, chocolate, maple syrup, grated coconut	£5.00

MACARONS

Assortment of 4 mini macarons £10.00

Classic flavours

Coffee, salted caramel, chocolate, rose, pistachio, orange blossom, vanilla, lemon, raspberry

Seasonal flavours


Please ask a member of staff for our seasonal selection

SIGNATURE PASTRIES

Ispahan Rose macaron biscuit, rose petal cream, fresh raspberry & lychee	£7.90
Plaisir Sucré Hazelnut meringue biscuit, milk chocolate ganache & chocolate Chantilly	£7.20
Carrot Cake An incredibly moist and creamy traditional carrot cake. Oozing with golden raisins and walnuts and topped by an ultra-smooth cream cheese cremeux, crunchy walnut struesel and a carrot coulis	£6.30
Nuage Brownie Our signature, chewy but deliciously soft Brownie is made from pure chocolate, with a light fleur de sel crunch, a silky caramelised white chocolate cremeux and a topping of cocoa nib-infused Chantilly.	£7.20

ICE CREAM CUPS

Ladurée Cup Chestnut ice cream, chestnut, Chantilly cream, meringue	£10.40
Ispahan Cup Raspberry sorbet & rose ice cream, raspberry, lychee, Chantilly cream, meringue	£10.40
Malesherbe Cup Chocolate sorbet & caramel ice cream, caramelised hazelnut, Chantilly cream	£10.40
Chocolat Liégeois Chocolate sorbet, iced chocolate, Chantilly cream, meringue	£8.90
Café Liégeois Coffee ice cream, iced coffee, Chantilly cream, meringue	£8.90
Milkshakes Select ice cream or sorbets of your choice	£7.50
Ice creams or sorbets of your choice Vanilla, coffee, pistachio, caramel, rose, chestnut, strawberry, raspberry, chocolate, yoghurt	£7.60

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HOT BEVERAGES

Espresso coffee	£3.00	Latte, Cappuccino, Mocha	£4.50
Double espresso coffee	£3.75	Ladurée hot chocolate	£5.00
Americano	£4.00	Ladurée coffee & Chantilly	£4.50
Single macchiato	£4.00	Hot chocolate & Chantilly	£5.50
Double macchiato	£4.50	Irish coffee	£9.80

CLASSIC TEAS

Darjeeling Namring	£4.50
Earl Grey	£4.50
Lapsang Souchong	£4.50
Sencha Yamato	£5.00
Ceylon	£4.50

INFUSIONS

Chamomile, Orange Blossom, Lime Tree, Mint or Verbena	£4.00
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“GOURMANDS” TEAS

Rose Black tea from China and Ceylan, rose petal aroma	£4.50
Orange blossom Black tea from China, orange blossom	£4.50
Vanilla Black tea from Darjeeling and Assam, Madagascar vanilla	£4.50
Violet Black tea from China, violet petal	£4.50
Jasmin Green tea from China, jasmin flower	£5.00
Jardin Bleu Royal Chinese black tea, strawberry, rhubarb, cherry & marigold petal	£4.50

LADUREE TEAS


Mélange Spécial Ladurée Chinese black teas, citrus fruit, floral note, light spice & vanilla	£4.50
Marie-Antoinette Chinese black teas with rose petal, citrus fruit and honey	£4.50
Eugénie Chinese black tea, red fruits : strawberry, raspberry cherry and redcurrant	£4.50
Joséphine Chinese black tea, tangerine, grapefruit, orange, lemon, and jasmin flower	£4.50
Othello Indian black tea, cinnamon, cardamom, pepper and ginger	£4.50
Mathilde Chinese black and green tea, orange blossom and magnolia	£4.50
Roi Soleil Green tea with energising bergamot, rhubarb and caramel	£4.50
Mille et une nuits Chinese green tea, rose, orange blossom, mint and ginger	£4.50

ICED BEVERAGES

Ladurée cold chocolate	£5.00	Jasmin iced tea	£5.00
Iced tea mélange spécial Ladurée	£5.00	Iced coffee	£5.00
Iced mint tea	£5.00		

COCKTAILS & BEERS

Kir Royal	£14.00	Buck Fizz	£13.80
Kir Royal Ladurée	£13.80	Bellini	£14.00
Classic Mojito	£9.80	Daiquiri	£10.00
Bloody Mary	£9.80	Mint Julep	£9.90
Cosmopolitan	£9.80	Berry Mule	£10.25
Martini	£9.80	Classic Vodka Lemonade	£9.75
Margarita	£10.00	Classic Pimm's	£10.25
Hoegaarden	£5.00	Stella Artois	£4.50

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CHAMPAGNE

	Bottle 375ml	Bottle 750ml	Glass 125ml
Ladurée Rosé	£32.50	£45.00	£12.50
Taittinger Brut NV		£65.00	£14.50
Laurent Perrier Brut Rosé		£89.00	
Dom Pérignon		£290.00	

WHITE WINES

Viognier , St Hilaire 2016		£23.00	£6.00
Sauvignon Blanc , Beau Mayne Bordeaux 2017		£29.00	£7.00
Vouvray , Domaine de Gautier 2009		£35.00	
Chardonnay Saint Veran , Domaine Gueugnon Raymond 2016		£36.00	£7.50
Chassagne Montrachet Les Pierres , Jean Marc Pillot, Bourgogne 2014		£58.50	

ROSÉ WINES

Val Joanis , Les Agasses, Côtes de Provence 2017	£23.00	£6.50
Côtes de Provence , Cuve Joséphine 2017	£29.50	£7.50

RED WINES

Cabernet Sauvignon , Beau Mayne Bordeaux 2017	£20.50	£6.50
Cabernet Franc , Saint Nicolas de Bourgueil, Le Clos du Vigneau 2015	£28.00	
Bourgogne Pinot Noir , Jean-Marc Pillot 2014	£35.00	£8.50
Saint Emilion , Château Haut Gros Cailloux 2015	£49.00	
Nuits Saint Georges , Vieilles Vignes Domaine Daniel Rion 2014	£69.00	

AFTERNOON TEA

£42 per person

Served everyday from 12.00pm to 6pm

One glass of bubbly

Hot drinks Tea, coffee or hot chocolate

Four Finger Sandwiches Salmon & Cream Cheese

Two Ladurée scones Served with jam & clotted cream

One Pastry Ispahan OR Plaisir Sucré

Two Macarons

CREAM TEA


£15 per person

Served every day from 12.00pm to 6pm

Hot drinks Tea, coffee or hot chocolate

Two Ladurée scones Served with jam & clotted cream

Two Macarons

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