



MERIDIAN
LOUNGE

Afternoon Tea

Sandwiches

- Crayfish Marie Rose on whole meal bread
- Cauliflower and raisin coronation on carrot bread
- Honey roast ham with grain mustard on poppy seed bread
- Truffle egg mayonnaise on a mini brioche bun
- Goat cheese and leek tart with red onion chutney

Tea Sommelier recommendation:

Assam Dejoo

Scones

- Plain and fruit scones
- Strawberry and Champagne preserve and Cornish clotted cream

Cakes & Fancies

- English apple and five spices tart
- Apricot and fig choux
- Pistachio and blackberry delice
- Caramelia chocolate and passion fruit

Tea Sommelier recommendation:

Chocolate Tea

- Traditional Afternoon Tea £37 per person
- Laurent-Perrier Rosé Champagne Afternoon Tea £55 per person

Kindly advise your server should you have any food allergies or dietary requirements. Please note that a

CHAMPAGNE

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	Glass	Bottle
Laurent-Perrier "La Cuvée" Brut NV	£12.50	£72.00
Laurent-Perrier "Cuvée Rose" NV	£16.00	£90.00
Laurent-Perrier Vintage 2007	£16.50	£95.00

cretionary service charges of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate.

LOOSE LEAF BLACK TEA

Breakfast Blend: Our finest English Breakfast tea is a delicious combination of high altitude grown broken orange pekoe black teas which have been blended to produce a full bodied tea with delicate flowery and spicy undertones.

The Staunton Earl Grey: Using an authentic recipe, this tea blends the finest Neroli and Bergamot oils to create a distinct and different Earl Grey. With an exceptional aroma and flavour profile that is light, sweet, floral and delicate this tea produces a perfect cup for anytime of the day. Generally enjoyed black or with a spot of milk.

Assam Dejoo: The perfect terrain and rich, fertile soil spanning over 1300 hectares at the Dejoo tea estate, ensure a good crop every year .the surroundings area receives on average 130 inches of rainfall per year ,and the tea grown here is known for its strong body and malty flavor ,lacking any bitterness. Dejoo is a bold, rounded black tea with a deep ,burgundy red cup and not overly pungent flavor. Its rich aroma is more starchy sweet than malty, like roasted plantains. This tea is a solid, friendly Assam, from the well-regarded tea garden.

Vanilla Tea: Vanilla Tea is a high-grade blend of aromatic and spicy Assam and Ceylon teas which provide a lovely depth to the brew. This blend of teas is complemented with slightly spicy vanilla pieces which combine wonderfully to produce a very mellowing and enjoyable cup

Chocolate Tea: The unmistakable flavour of chocolate without all the calories! A medium bodied blend of Chinese and Ceylon black teas that has been combined with chocolate chips and coconut to produce a wonderfully light black tea with a strong aroma and undertones of chocolate

Unique Meridian Blend: This signature fusion black tea has been exclusively designed and hand-blended by Camellia's Tea House for Meridian Lounge. This signature tea is a high-grade blend of aromatic and spicy Assam and Ceylon black teas, which provide a lovely depth to the brew. The medium bodied tea blend is complemented by the slightly spicy and warming notes of smooth vanilla pieces, which is carefully balanced with the juicy freshness from the array of berries and the slight tang of hibiscus. Together these delicious ingredients combine wonderfully to produce a mellow, aromatic and well-rounded fruity black tea infusion.

Chai: A touch of the South East - this is an Indian black tea that has been infused with a range of traditional spices to produce a deliciously spicy and warming brew.

Cinnamon Tea: A classic, medium bodied Chinese black tea has been enriched with crushed cinnamon pieces, a once rare and sought after spice. The rich, red-brown cup is characterised by its unmistakable spicy and warm aroma, creating an invigorating and exotic tea.

Afternoon Tea: Also known as the 'High Noon' tea, it has a particularly lovely aromatic, flowery taste. This tea is blended with long leaves from Darjeeling and Ceylon and is ideal with scones and

Darjeeling First Flush: From the Himalayan foothills, this first harvest tea of the spring captures light, bright, floral and delicate characteristics with earthy grassy notes. This particular First

Ceylon: Bright, full-flavoured and well-balanced this naturally decaffeinated Ceylon stays true to the traditions and flavours of this famous tea country.

LOOSE LEAF GREEN TEA

Dragonwell Lung Ching: This tea has a distinctive broad and flat shape leaf, a result of being laboriously hand-dried in a wok. On brewing, this tea produces a refreshingly smooth, sweet and delicate character, amongst the very best of Chinese teas.

Dragon Jasmine Pearls: This tea comes from the Fujian province and is also known as “Phoenix Dragon Pearls”. The dragon represents the green tea whilst tea beauty of the phoenix is found in the jasmine flowers. The jasmine flowers are blended with tea leaves and hand-rolled together. As the pearls unfold, a wonderfully sweet jasmine fragrance is released.

LOOSE LEAF WHITE TEA

White Oolong: Visually beautiful - the shaped, colourful leaves produce a mild flowery aromatic cup. Both the leaves and infusion have summer hay flavours creating an intensely aromatic tea with notes of wild honey.

White Apricot: A Gold Taste Award winning fusion tea that combines the refined character of a white tea with the honey like sweetness of apricot pieces. The flowery undertones of marigold and rose round of the flavour, creating a truly delightful and refreshing tea.

CAFFEINE FREE LOOSE LEAF INFUSIONS

Whole Rosebuds: Light, delicate and fragrant with a sweet rose aroma.

Peppermint: Cool and refreshing with a touch of sweetness.

Chamomile flowers: A sweet fruity taste, chamomile originated in Egypt where it has a history going back to the Pharaoh.

LOOSE LEAF CAFFEINE FREE CHAKRA INFUSIONS

Life Force: Siberian ginseng, ginger, black pepper and liquorice creating a spicy, sweet blend designed to invigorate.

Bliss: Whole chamomile and rose flowers combined with spices known to calm the mind and open the space of enlightenment, for a deep sense of harmony.

Expression: Thyme, Iceland moss and Echinacea give a sweet and peppery taste to this aromatic blend to aid the body's natural defenses.

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Light Breakfast

Served until 11am

Butter Croissant 	£5.00
Selection of local jams, butter	
Traditional Greek Yoghurt 	£8.00
Granola and wild berries	
Acai Bowl with Banana, Greek yoghurt 	£9.50
Forest berries and granola	
Fresh Fruit Salad  vegan	£4.50
Large Pastry 	£3.50
Croissant, Almond Croissant, Pain au Chocolate, Cinnamon Swirl	
Greenwich Breakfast Bap	£7.50
Streaky bacon, fried egg, brioche bun	
American style Cinnamon French toast,	£9.50
Streaky bacon, maple syrup, Mascarpone	
Juices (250ml)	
Freshly Squeezed Orange	£5.50
Grapefruit	£3.50
Apple	£3.50
Pineapple	£3.50
Cranberry	£3.50
Tomato	£3.50
Coffee Selection	
Flame roasted coffee with a smooth, bittersweet taste – Italy	
Americano, cappuccino, latte, flat white, mocha	£5.00
espresso, macchiato	£4.00
Add your favourite flavour :	
almond, banana, caramel, cinnamon, hazelnut, vanilla	£1.00
Breakfast tea selection	£5.00
1806 Breakfast Blend	
The Staunton Earl Grey	
Dragon Well Lung Ching Green Tea	

Sandwiches & Wraps

All sandwiches are served with a salad garnish

Served from 11am

Arora Chicken BLT	£15.00
Grilled chicken breast, crispy streaky bacon, plum tomatoes and iceberg lettuce on tomato ciabatta with mayonnaise	
Meridian tomato Ciabatta 	£12.00
Tomato, basil, buffalo Mozzarella	
Greenwich Caesar Roll	£13.00
Grilled chicken breast, crisp Iceberg lettuce, Parmesan shavings, Caesar dressing in a tomato wrap	
Peninsula Portobello Roll 	£12.00
Grilled mushroom, Harissa Hummus, courgette and wild rocket leaves	
Smoked Trout Sourdough Toast	£14.00
Raita, pickled cucumber and red onion on a open Sourdough toast	
InterContinental Farmhouse Toastie	£10.00
Mature melted Cheddar cheese and honey roasted ham on farmhouse bread	
Intercontinental Farmhouse Vegan Toastie  vegan	£10.00
Portobello mushrooms, red onion chutney, vegan cheese on farmhouse bread	
Angus Beef Burger	£16.00
8oz Angus beef burger on a seeded brioche bap, sliced tomato, pickled gherkins, crisp gem lettuce	
add bacon	£1.00
add cheese	£1.00
French fries	£4.00
Chunky chips	£4.00

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Salads

Arora Salad

Mixed leaf salad, with roasted pumpkin, halloumi and buckwheat with buttermilk and herbs dressing £11.00

Red Quinoa salad **vegan**

Red Quinoa, rainbow chard, coriander, marinated artichoke, pea tendrils, pomegranate and molasses dressing £12.00

Chicken Caesar Salad

Grilled chicken breast, romaine lettuce, parmesan shavings and classic Caesar dressing and herb croutons £14.00

G&T Salmon Salad

Mixed leaves, G&T cured salmon, caper berries, cucumber ribbons, radishes and lemon curd dressing £15.00

Waldorf Smoked Duck Salad

Granny Smith Apple, caramelized walnuts , raisins , celery with yoghurt and walnut dressing £16.00

Soup

A seasonal home-made soup of the day, served with bread £6.50

Butternut Squash with pumpkin and crème Fraiche  £7.50

Northern Bloc Ice Cream

Black Treacle, Choc & Sea Salt, Hazelnut & Tonka, Madagascan Bourbon Vanilla, Super Strawberry, Mega Mango 100ml £5.00

Enjoy a glass of one of our recommended wines:

Chardonnay Peter Lehmann Hill & Valley Australia 2014
175ml - £12.00 250ml - £16.00 750ml - £46.00

Lirac , Moulin des Chenes , Rhone Valley, France 2015
175 ml - £10.00 250ml - £14.00 750ml - £39.00

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CHAMPAGNE & WINE

Champagne and Sparkling Wine	125ml	Bottle
Prosecco Spumante Brut NV, La Cavea, Veneto, Italy	£8.50	£44.00
Laurent Perrier “La Cuvee” Brut NV	£12.50	£72.00
Laurent Perrier “Cuvee Rose” NV	£16.00	£90.00
Laurent Perrier Ultra Brut NV		£80.00
Laurent Perrier 2007		£95.00
Laurent Perrier Grand Siècle		£180.00

White Wine	175ml	250ml	Bottle
Finca La Florence Torrontes, Familia Cassone , Argentina 2016	£7.50	£10.50	£29.00
Planalto Douro Branco, Casa Ferreirinha, Douro, Portugal 2017	£8.50	£11.50	£33.00
Sauvignon Blanc “Wally”, Les Caves de la Loire, France 2017	£9.00	£12.50	£36.00
Albarinho Bodegas Aquitania, Spain 2017	£9.50	£13.50	£38.00
Chardonnay, Peter Lehmann Hill & Valley , Australia 2014	£ 12.00	£ 16.00	£46.00

Red Wine	175ml	250ml	Bottle
Finca La Florencia Malbec, Familia Cassone, Argentina 2017	£7.50	£10.50	£29.00
Esteva Douro Tinto, Casa Ferreirinha, Douro, Portugal 2016	£8.50	£11.50	£33.00
Montepulciano d’Abruzzo, Il Faggio, Abruzzo, Italy 2016	£9.00	£12.50	£36.00
Lirac , Moulin des Chenes ,Rhône Valley , France 2015	£10.00	£14.00	£39.00
McLaren Vale Shiraz/Viognier, Willunga, Australia 2016	£11.50	£15.50	£44.00

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Rosé Wine**175ml 250ml Bottle**
£10.50 £14.50 £42.00Estérelle Côtes de Provence, Château du Rouet,
Provence, France 2017**Fortified Wine****100ml Bottle**

Fino 'Inocente' Pago de Macharnudo, Valdespino, Spain NV (37.5 cl)	£8.00	£26.00
Justinos Madeira 10 yr Malvasia	£12.00	£72.00
Offley LBV Port, Douro, Portugal 2011	£7.00	£38.00
Sandeman 10 year Tawny Port, Portugal NV	£9.00	£45.00
Ramos Pinto 20 year Tawny Port	£14.00	£80.00

SPIRITS & LIQUERS**Gin****50ml**

City of London – London Dry	£8.00
Bombay Sapphire	£9.00
InterContinental The O2 Gin <i>Exclusively made for the InterContinental London the O2 by City of London Distillery</i>	£10.00
Hendricks Gin	£11.00
Tanqueray No. 10	£14.00
Monkey 47 Schwarzwald Dry Gin	£15.50

Vodka**50ml**

Ketel One	£8.00
Sipsmith Sipping Vodka	£9.00
Grey Goose L'Original Vodka	£12.00

Rum**50ml**

Pampero Blanco	£8.00
Captain Morgan Spiced	£8.00

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Havana Club Especial	£8.50
Havana Club 3 Year Old	£8.50
Havana Club 7 Year Old	£9.00
Mount Gay Eclipse	£8.50
Mount Gay Black Barrel	£9.50
Mount Gay Extra Old	£12.50

Whisky **50ml**

Pogues Irish Whiskey	£8.00
Jack Daniel's	£8.50
Bullet Bourbon	£9.00
Johnnie Walker Black Label	£9.50
Chivas Regal 12 Year Old	£11.00
Glenlivet Founders Reserve	£11.50
Bruichladdich Laddie	£13.00
Oban 14 Year Old	£15.00

Brandy, Calvados and Grappa **50ml**

Boulard Grand Solage Calvados Pays D'Auge	£9.00
Martell VS	£9.00
Martell VSOP	£12.50

Tequila **50ml**

Olmecca Blanco	£8.00
Olmecca Reposado	£8.00
Patrón XO Cafe	£12.50

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Liqueurs	50ml
Pimms No 1	£7.00
Amaretto Disaronno	£8.00
Baileys Irish Cream	£8.00
Campari	£8.00
Chambord	£8.00
Cointreau	£8.00
Fernet Branca	£8.00
Frangelico	£8.00
Licor 43	£8.00
Malibu	£8.00
Martini Bianco	£7.00
Martini Extra Dry	£7.00
Noilly Prat	£7.00
Passoa Remy	£8.00
Simpson's London Cup	£8.50
Southern Comfort	£8.00
St Germain Elderflower Liqueur	£8.00
Tia Maria	£8.00
Mocktails	
Sweet and sour morning	£5.50
pineapple juice ,coconut syrup, freshly squeezed lime and blackcurrant cordial	
Forbidden Apple	
apple juice, pear syrup, topped with lemonade	£5.50
Pineapple Twist	
pineapple juice , blackcurrant cordial, topped with ginger ale	£5.50
Dia's	
coconut syrup with orange juice, topped with tonic water	£5.50

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BEERS & CIDERS

Beers

Erdinger alcohol free 500ml	£4.50
Peroni 330ml	£5.50
Corona 330ml	£5.50
Blue Moon 355ml	£6.00
Erdinger Weissbier 500ml	£7.00
Spitfire 500ml	£7.00

Ciders

Savanna Dry Cider 330ml	£5.50
Kopparberg Elderflower & Lime 500ml	£7.00

SOFT DRINKS

Fever Tree Tonic 200ml	£3.00
Fever Tree Slim Line Tonic 200ml	£3.00
Fever Tree Ginger Beer 200ml	£3.00
Fever Tree Ginger Ale 200ml	£3.00
Coke 200ml	£3.00
Diet Coke 200ml	£3.00
Schweppes Lemonade 200ml	£3.00
Schweppes Soda Water 200ml	£3.00
Red Bull 250ml	£5.00
Hildon Still water 330ml	£3.50
Hildon Sparkling Water 330ml	£3.50
Hildon Still Water 750ml	£5.00
Hildon Sparkling Water 750ml	£5.00

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HOT DRINKS

Coffee Selection

Flame roasted coffee with a smooth and bittersweet taste, Italy
Americano, cappuccino, latte, flat white, mocha £5.00
Espresso, macchiato £4.00

Add your favourite flavour for £1.00
Almond, banana, caramel, cinnamon, hazelnut, vanilla

Liqueur Coffee Selection

Baileys Irish Cream, Disaronno, Pogue's Irish Whiskey or Tia Maria £9.00
Grand Marnier or Martell VS £10.00

Hot Chocolate (Dark, Milk or White) £5.00

Dark chocolate: 72% Venezuela, 70% Ivory Coast, 66% Mexico
Milk chocolate: 41% Ivory Coast, 40% Ghana
White chocolate: 29% Cocoa butter

Tea Selection £5.00

Loose Leaf Black Tea: 1806 Breakfast Blend, Afternoon Blend
Darjeeling First Flush, Pedro Pekoe Ceylon, The Staunton Earl Grey or
Chai
Loose Leaf Green Tea: Dragon Well Lung Ching

For more information of our lovely teas, please ask your server for the tea menu.

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Alcohol by Volume:

Champagne	12.0% - 13.0%
White Wine	12.0% - 14.5%
Red Wine	12.0% - 14.5%
Dessert/Sweet Wine	3.5% - 14.5%
Fortified Wine	12.0% - 22.5%
Beers	4.2% - 8.5%
Vermouth	14.8% - 18.0%
Campari	25.0%
Sherry	12.0% - 22.5%
Gin	37.5% - 57.7%
Vodka	37.5% - 40.0%
Rum	37.5% - 43.0%
Cognac	35.0% - 47.0%
Whisky	40.0% - 60.8%

Meridian Lounge encourages responsible drinking.

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