Menu

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Food Made Mindfully

We believe good food starts long before it reaches your plate.

CLOSE TO HOME

Many ingredients come from within 50 miles of our kitchen, keeping flavours fresh and supporting local producers.

PEOPLE MATTER

Our suppliers are chosen for their commitment to produce that's traceable, high quality and grown with care.

SEASON BY SEASON

Our menu follows the seasons, celebrating British produce at its best.

LESS WASTE, MORE CARE

With our partners we reduce waste through careful planning, food donations and recycling initiatives.

Because when ingredients are chosen well, sourced carefully and treated with respect, you can taste the difference.

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BRUNCH ON THE THAMES

CONTINENTAL BREAKFAST

Selection of miniature pastries
Fresh orange or cloudy apple juice

HOT BREAKFAST

Dry smoked bacon, poached egg,
toasted English muffin,
brown butter hollandaise

Portobello mushroom,
semi-dried tomatoes, toasted English muffin,
brown butter hollandaise (VE)

Served with a cafetière coffee or English Breakfast tea
(other teas available on request).
A glass of Prosecco or a signature cocktail can be added
for an additional charge.

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Pre-order only - Vegetarian (V) · Vegan (VE) · Gluten free (GF) - Our menu may change depending on availability and seasonality

TEA ON THE THAMES

CLASSIC MENU

SANDWICHES

Smoked ham and Dijon mustard

Chicken Caprese

Cucumber and cream cheese (V)

SWEET TREATS

Traditional scone served with clotted cream and jam

Lemon drizzle cake

White chocolate and salted caramel banoffee pie

Served with a cafetière coffee or English Breakfast tea (other teas available on request). A glass of Prosecco or a signature cocktail can be added for an additional charge.

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TEA ON THE THAMES

VEGAN MENU

(Pre-order only)

SANDWICHES

Vegan cheddar Ploughman's (VE)

Coronation chickpea (VE)

Sliced cucumber and vegan cream cheese (VE)

SWEET TREATS

Traditional scone served with vegan cream and jam (VE)

Carrot opera cake (VE)

Chocolate and caramel pebble (VE)

Served with a cafetière coffee or English Breakfast tea (other teas available on request).
A glass of Prosecco or a signature cocktail can be added for an additional charge.

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TEA ON THE THAMES

GLUTEN FREE MENU

(Pre-order only)

SANDWICHES

Smoked ham and Dijon mustard (GF)

Chicken Caprese (GF)

Sliced cucumber and cream cheese (V,GF)

SWEET TREATS

Gluten free scone served with clotted cream and jam (GF)

Carrot opera cake (VE,GF)

Chocolate and caramel pebble (VE,GF)

Served with a cafetière coffee or English Breakfast tea (other teas available on request).
A glass of Prosecco or a signature cocktail can be added for an additional charge.

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DINNER ON THE THAMES

MAIN COURSES

Braised Norfolk Lamb,
potato rosti, carrot puree, fine beans
and Chapel Down sauce

Summer vegetable Wellington, carrot puree,
fine beans and caramelised vegetable sauce (VE, GF)

DESSERT

Blackberry and honeycomb cake (VE, GF)

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DRINKS ON THE THAMES

SOFTS

Fever-Tree (tonic/lemonade/light/ginger ale)	*£ 4.00*
Coke/Coke Zero cans 330ml	*£ 3.50*
Juice glass 1/2 pint	*£ 3.50*
Red Bull	*£ 5.00*
Cordial Dash	*£ 0.70*
Still/Sparkling bottle	*£ 6.50*
Still/Sparkling glass	*£ 3.00*

WINE BAR

House Wine bottle (White/Rose/Red)	*£ 32.50*
House Wine glass 175ml	*£ 8.50*
Prosecco Spumante, Portenova	*£ 42.00*
Prosecco Spumante, Portenova glass 125ml	*£ 9.50*
Lombard Brut bottle	*£ 80.00*

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BEERS

Peroni	*£ 6.50*
Cornish Orchards Gold Cider	*£ 7.20*
London Pride	*£ 7.20*
Peroni 0%	*£ 5.50*

SPIRITS

Gordon's Gin	*£ 6.75*
Gordon's Pink Gin	*£ 6.75*
Tanqueray 0% Gin	*£ 6.30*
Smirnoff Vodka	*£ 6.75*
Jack Daniel's Tennessee Whiskey	*£ 6.75*
Captain Morgan White Rum	*£ 6.75*
Sailor Jerry Spiced Rum	*£ 6.75*
Ocho Blanco Tequila	*£ 6.75*

COCKTAILS

TUI Signature Cocktail *(Seville orange gin, Grand Marnier, limoncello, vanilla syrup, lemon juice, and aquafaba)*	*£ 14.00*
Pimm's on the Thames	*£ 11.50*
Bloody Mary	*£ 12.00*
Mimosa	*£ 12.00*

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