

Sofitel London St James

IN-ROOM DINING MENU



White Wines

	175ml Gls	Btl
Reguta Friuli, Pinot Grigio Central Victoria, Australia	14	56
Cave de Ribeauvillé, Riesling Alsace, France		60
Nittnaus, Heideboden, Gruner Veltliner Burgenland, Austria		69
Reva, Langhe Bianco, "Grey", Sauvignon Blanc, Sauvignon Gris Piedmont, Italy		81
Cloudy Bay, Sauvignon Blanc Marlborough, New Zealand	22	92
Domaine Devillard, Le Renard Chardonnay Bourgogne, France		108
Domaine Ellevin, Chablis 1er Cru, Chardonnay Burgundy, France	26	114
Pierre Mayeul, Santenay White Chardonnay Burgundy, France		150

Red Wines

	175ml Gls	Btl
Montepulciano d'Abruzzo Monte Tessa DOC Tuscany, Italy	14	56
Bodega Monteviejo, Festivo, Malbec Mendoza, Argentina		61
Conti di San Bonifacio, Sangiovese Tuscany, Italy		87
Chateau Lucas, Lussac-St Emilion Merlot, Cabernet Sauvignon & Franc Bordeaux, France	21	90
Reva, Barbera d'Alba Piedmont, Italy		93
Cloudy Bay, Pinot Noir Marlborough, New Zealand	27	115
Antonin Guyon, Pinot Noir Savigny les Beaune 'Goudelettes', Burgundy, France		148
Château Fonplegade, Grand Cru, Merlot, Cabernet Sauvignon, Cabernet Franc Saint-Émilion, Bordeaux, France		186

Drinks

Rose Wines

	175ml Gls	Btl
Château d'Esclans, Whispering Angel Côtes de Provence, France	20	85
Half Bottle White Wine		375ml
Casa Silva Reserva, Chardonnay Colchagua Valley, Chile		25
Chablis Saint Martin Vieilles Vignes, Domaine Laroche, Chardonnay Burgundy, France		35
Pouilly-Fuissé Vieilles Vignes, Domaine Cordier, Sauvignon Blanc Burgundy, France		42

Half Bottle Red Wine

		375ml
Domaine de L'Amandine, Syrah Grenache Southern Rhône, France		26
Chateau Haut-Piquat, Cabernet Franc Lussac Saint-Emilion, France		35
Azabache Reserva, Tempranillo Rioja, Spain		45
Champagne & Sparkling	125ml	750ml
NV Emilie Laurance, Crémant de la Loire, Brut		98
NV WestWell Estate, "Pelegrim", Brut		110
NV Moët & Chandon Brut Impérial	23	130
NV Moët & Chandon Rosé Impérial	29	170
NV Veuve Clicquot Yellow Label		180
NV Charles Heidsieck, Blanc De Blanc		185
NV Bollinger Brut		190
NV Veuve Clicquot Rosé		220

Beers

Heineken | 8
Peroni | 8
Freedom Four Pale Ale | 8
Brewdog Punk IPA | 8
Sassy Cider "Rose" | 8
Lucky Saint 0.5% ABV | 8

Cocktails

Negroni | 18
Old Fashioned | 18
Aperol Spritz | 22

Softs

Still or Sparkling
Water | 6
Coke, Diet Coke,
Coke Zero, Sprite | 6
Fresh Juices | 9



Wake up London

(7 am to 12 pm)

Continental Breakfast | 30 |

Your Choice of a Hot Beverage and Juice Served with a Bakery Basket, Choice of Toast, Fruit Salad, Yoghurt (Available 24 hours)

Full English | 32

Your Choice of a Hot Beverage and Juice served with Free Range Eggs Any Style, Streaky Bacon, Hash Brown, Grilled Field Mushrooms, Black Pudding, Grilled Tomato, Baked Beans, Cumberland Sausage and Choice of Toast

Full Vegan | 29 |

Your Choice of a Hot Beverage and Juice served with Tofu Scramble, Grilled Field Mushrooms, Grilled Tomato, Baked Beans, Vegetarian Sausage and Choice of Toast

Eggs

Two Free Range Eggs | 15 |

Cooked to Your Liking on Toasted Tiger Bread

Three Egg Omelette Served with Your Choice of Fillings | 20

Choice of Ham, Tomato, Peppers, Mushrooms, Spinach, Chillies, Cheese
Choice of White or Wholemeal Country Toast

Eggs Benedict | 22

Two Poached Eggs on a Toasted English Muffin, Hollandaise Sauce, with York Ham

Royale | 24

Two Poached Eggs on a Toasted English Muffin, Hollandaise Sauce, with Smoked Salmon

Florentine | 22 |

Two Poached Eggs on a Toasted English Muffin, Hollandaise Sauce, with English Spinach

Savoury

Smashed Avocado on Toast | 17 |

Free Range Poached Eggs, Avocado and Toasted Pumpkin Seeds on Toasted Sourdough

Scottish Smoked Salmon | 22

With Free Range Scrambled Eggs on Toasted Sourdough

Sweet

French Brioche Toast | 19 |

Clotted Cream and a Mixed Berries & Confit Kumquat

Buttermilk Pancakes | 19 |

Caramelized Banana & Raisins, Caramel Sauce & Clotted Cream

Fruit, Cereals and Yoghurt

Plain, Low-Fat or Assorted Fruit Yoghurts | 7 |

Fresh Fruit Salad | 12 |

House Bowl of Mixed Fresh Berries | 12 |

Bircher Muesli | 12 |

Homemade Porridge | 12 |

Sofitel Granola with Yoghurt and Mixed Berries | 16 |

Assorted Cereals | 10

Homemade Granola, Cornflakes, Bran Flakes, Crunchy Nuts, Coco Pops and Frosties

Served with your choice of: Whole, Semi-Skimmed, Skimmed, Almond, Coconut, Oat or Soya Milk

From the Bakery

Bread Basket | 7

White, Wholemeal or Sourdough Toast, English Muffin and Bagel served with Butter, Assorted Preserves and Honey

Baker's Basket | 12

Selection of our Viennoiseries served with Butter, Assorted Preserves and Honey

Sides

Sausages: Cumberland Pork

Chicken | Vegan

Dry Cured Bacon

Smoked Salmon

Black Pudding

Field Mushrooms 

Avocado 

Baked Beans 

Grilled Tomatoes 

All Sides | 6

Hot Beverages

At Sofitel London St James we use sustainable and organic certified coffee

Coffee Selection | 7

Filter Coffee, Decaffeinated Coffee, Espresso or Double Espresso, Cappuccino, Cafe Latte

Tea Selection | 7

English Breakfast, Earl Grey, Green, Jasmine, Chamomile, Mint, Peppermint, Blackcurrant & Hibiscus

Hot Chocolate | 7

Fresh Fruit Juice

Orange, Grapefruit, Apple, Cranberry or Tomato | 9

Homemade Orange, Carrot & Ginger | 9

Homemade Seasonal Ingredients Detox Juice | 9

Fancy a Bite

(12 pm to 11 pm)

Starters

Roasted Tomato Soup | 12 |

Toasted Sourdough Bread with Basil Pesto 

Truffle & Parmesan Arancini | 15 |

Tomato & Basil Relish

Homemade Baba Ganoush | 15 |

Grilled Turkish Bread, Cumin Oil, Paprika Roasted Chickpeas

Duck Liver Parfait | 19

Toasted Brioche, Pear & Cinnamon Chutney

Balmoral Smoked Salmon | 18

Shallot, Baby Capers, Fresh Lemon and Buttered Brown Bread

Charcuterie Plate | 22

Selection of Artisanal Meats, French and British Cheeses, Pickles, Chutney and Crispy Bread

Assorted Cheese Platter | 25

A Selection of French and British Cheeses, Grapes, Celery, Walnuts, Tomato Chutney and Crackers

Salads

Buddha Bowl | 22 |

Crispy Chickpeas, Kale, Mixed Seeds, Avocado, Beetroot, Herbs, Edamame Beans, Almonds, Lentils, Thai Coconut Dressing
Add Chicken Supreme or Grilled Prawns | 6 or Tofu | 4

Caprese Salad | 20 |

Tomato and Mozzarella with Basil Pesto and Aged Balsamic

Fried Halloumi Salad | 18 |

Crisp Pear, Wild Rocket Candied Walnuts and Honey Mustard Dressing

Classic Caesar Salad | 18

Romaine Lettuce, Croutons, Parmesan Cheese, Anchovy and Caesar Dressing
Add Chicken Supreme or Grilled Prawns | 6

Sandwiches & Burgers

Served with your choice of Hand Cut Fries or a Side Salad

Traditional Club Sandwich | 24

Grilled Chicken Breast, Egg, Avocado, Dry Cured Streaky Bacon, Lettuce, Tomato

Minute Steak Sandwich | 22

Grilled Sourdough, Rocket Leaves and Caramelized Onions, Dijon Mayonnaise

Lemon Chicken Wrap | 22

Lemon & Garlic Chicken, Lettuce, Tomato, Red Onion, Cucumber Yoghurt

St James Burger | 26

Brioche Bun, English Beef, Crispy Iceberg Lettuce and Smoked Applewood Cheese

Sofitel Vegan Burger | 22 |

Brioche Bun, Bean Burger, Siracha Mayo, Crispy Iceberg Lettuce

Pasta

Your Choice of Pasta: Spaghetti, Penne, Potato Gnocchi | 24

Add a Sauce: Arrabbiata , Pesto  or Bolognese

Macaroni & Cheese | 25 |

Served with Grilled Garlic Bread

Mains

Seared Salmon Fillet | 30

Served with Crushed Lemon Potato, Steamed Seasonal Greens, Lemon Dressing

Lemon and Rosemary Roasted Chicken Breast | 31

Served with Crushed Lemon Potato, Steamed Seasonal Greens and Peppercorn Sauce

Stir Fried Noodles | 26 |

Ginger, Soya Sauce, Vegetables and Chilli
Add-Chicken or Prawn | 6

Butter Chicken Curry | 28

Served with Basmati Rice, Naan Bread and Cucumber Yoghurt

Fillet Steak | 39

Served with Hand Cut Fries, Steamed Seasonal Greens, Peppercorn Sauce

Sides

Chunky Hand Cut Fries

Lemon Crushed Potato

Green Salad (Avocado, Cucumber and Baby Gem) 

Steamed Rice 

Steamed Seasonal Greens 

All Sides | 8

Desserts

Madagascan Vanilla Cheesecake | 12

With a Berry Compote

Sliced Fruit Platter | 12 |

Chocolate & Clementine Delice | 12 |

Individual Jude's Ice-Cream Pot* | 10

Strawberry, Vanilla, Salted Caramel or Chocolate

*Vegan option available upon request

Late Night Menu

(11 pm to 7 am)

Roasted Tomato Soup | 12 |

Traditional Smoked Salmon | 18

Shallot, Baby Capers, Fresh Lemon and Wholemeal Bread

Buddha Bowl | 22 |

Crispy Chickpeas, Kale, Mixed Seeds, Avocado, Beetroot, Herbs, Edamame Beans, Almonds, Lentils, Thai Coconut Dressing

Lemon Chicken Wrap | 22

Lemon & Garlic Chicken, Lettuce, Tomato, Red Onion, Cucumber Yoghurt, Vegetable Crisps

Butter Chicken Curry | 28

Served with Basmati Rice, Naan Bread and Cucumber Yoghurt

Children

(12 pm to 11 pm)

Mini Beef Burger | 14

Hand Cut Fries and a Side Salad

Buttermilk Chicken Nuggets | 14

Hand Cut Fries, Side Salad and Garlic Aioli

Fish Goujons | 14

Hand Cut Fries, Side Salad and Tartare Sauce

Penne Pasta or Spaghetti | 16

Tomato Sauce  or Bolognese

Steamed Chicken Breast with Garden Peas and Steamed Rice | 18

Ham & Cheese Toastie | 16

Honey Glazed Ham and Cheddar Cheese, Served with Hand Cut Fries and a Side Salad

Sofitel London St James partners with local farms and food producers in a commitment to showcasing locally grown, sustainable ingredients in fine cuisine.

Please advise our team if you have any allergies or require information on ingredients used in our dishes.

 Vegetarian

 Vegan

 Gluten Free

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to your bill.

