



Breakfast

Petit Déjeuner

Served everyday until 12pm



Breakfast

Petit Déjeuner

Paéva - £19.95 per person

Croissant

Freshly Squeezed Orange Juice or Apple Juice

Tea, Homemade Hot Chocolate or Coffee

Two Macarons of Your Choosing

Brunch

Served Friday to Sunday until 3pm

£49.95 per person

Yoghurt and Granola

Your Choice of Eggs Benedict,
with Bacon, Royale, or Florentine

Ladurée French Toast or Pâtisserie*

Freshly Squeezed Orange Juice or Apple Juice

Tea, Homemade Hot Chocolate or Coffee

Three Macarons of Your Choosing

**Ispahan, Plaisir Sucré, Lemon Cake, Vanilla Flan*



Eggs

Les Œufs

Served with Toast

Scrambled Eggs

Œufs brouillés

Croustade Morel Scrambled Eggs £22.50
Puff Pastry, Scrambled Eggs, Porcini Morel and Button Mushrooms
Served with Mushroom Sauce

Scrambled Eggs V £9.95
Scrambled eggs served with toast

Omelettes

Les Omelettes

Plain Omelette V £16.00

Morel Omelette V £19.95

Omelette Ladurée £19.95
Mushroom, Emmental cheese, ham, tomato, fine herbs



Eggs Benedict

Les Œufs Bénédicte

Eggs Florentine V	£13.95
<i>Soft boiled eggs, spinach, crispy brioche and Hollandaise sauce</i>	
Shakshouka V	£13.95
<i>Soft boiled eggs, crispy brioche, Shakshouka and Hollandaise sauce</i>	
Eggs Benedict with Bacon	£14.95
<i>Soft boiled eggs, crispy brioche and Hollandaise sauce</i>	
Eggs Royale	£18.00
<i>Soft boiled eggs, salmon, crispy brioche and Hollandaise sauce</i>	

Choice of Extras

Extras

Mushrooms	£3.95
Avocado	£3.95
Goat Cheese	£3.95
Pork Bacon	£5.95
Smoked Salmon	£7.50

Sides

French Fries	£5.95
Mixed Salad	£5.95
French Beans	£5.95
Mash Potatoes	£5.95



Viennoiseries

Viennoiseries

Croissant	£4.50
Pain au Chocolat	£4.80
Walnut Croissant	£4.75
Pain Aux Pistaches	£5.75

French Toast

Pain Perdus

Ladurée French Toast	£16.00
<i>Served with maple syrup</i>	
Blueberry French Toast	£17.00
<i>Blueberry fruit, cream, blueberry jam, pecan nuts and maple syrup</i>	
Chocolate French Toast	£17.00
<i>Chocolate rocks, chocolate cream, grue chocolate, served with Ladurée hot chocolate and vanilla ice cream</i>	
Vanilla Caramel French Toast	£18.00
<i>Salted butter caramel, vanilla ice cream, mini macaron</i>	

Lunch

Déjeuner

Everyday From 12.00pm until close



Lunch

Déjeuner

To Share or Not

Seul ou à Partager

Butternut Soup <i>V</i>	£14.00
<i>Toasted butternut, cream cheese and pumpkin seed</i>	
Classic Avocado Toast <i>V</i>	£14.50
<i>Seeded bread or brioche, hummus, goat cheese</i>	
French Onion Soup <i>V</i>	£16.00
<i>Toasted bread and grated Cantal cheese</i>	

Salads

Salades

Ladurée Salad <i>V</i>	£17.95
<i>Mozzarella di Bufala AOP, avocado, baby spinach, citrus, asparagus, seeds, dried cranberries</i>	
Chicken Caesar Salad	£19.95
<i>Free range chicken, baby gem lettuce, egg, crouton, Parmesan cheese</i>	



Main Courses

Plats

LADURÉE SIGNATURE

Vol-Au-Vent £29.95

Free-range chicken, Morel and button mushrooms

Mushroom Risotto	£16.95
<i>Served with carnaroli rice, wild mushroom, truffle paste and parmesan</i>	
Seared Scallops	£18.95
<i>Served with jerusalem artichoke puree, tender braised Leeks, and finished with a tangy pickled red cabbage garnish</i>	
Penne Arrabiata V	£19.95
<i>Penne pasta with fresh basil, garlic and chilli, homemade tomato sauce, mozzarella di Bufala AOP</i>	
Grilled Salmon ☒	£24.95
<i>Served with romanesco, baby potato and broccoli puree</i>	
Beef Fillet* ☒	£34.95
<i>Angus beef fillet (200g) served with morel and mushroom sauce</i>	
Traditional Beef Wellington serve with 2 sides	£42.95
<i>Complemented by a rich and velvety beef jus, sautéed french beans and creamy mash potatoes</i>	

*Choice of side: french fries or mixed salad

Sandwiches

Sandwiches

Served with Fries or Mixed Salad

LADURÉE SIGNATURE

Croque Monsieur £24.00

Turkey pastrami, Emmental cheese, Mornay sauce

Club Ladurée	£23.00
<i>Free-range chicken, bacon, lettuce, egg, tomato</i>	
Club Salmon	£25.00
<i>Lettuce, avocado, tomato, honey mustard cream</i>	
Beef Burger	£29.95
<i>15% fat minced beef, cheese, caramelised onions, gherkin lettuce sucrine salad and tarragon mayonnaise</i>	

Please inform the waiter if you have any allergies or dietary requirements.
VAT included at current rate. 13.5% discretionary service charge will be added to your bill.
Halal Certified



Set Menu

Menu fixe

Available Monday ~ Friday from 12pm to 8pm

2 courses menu £29.00

3 courses menu £35.00



Starters

French Onion Soup

Classic Avocado Toast



Mains

Pasta Arrabiata

Grilled Salmon



Desserts

Plaisir Sucré

Crème Brûlée

Assortment of 4 Macarons

Tea Time

Le Goûter

Discover our Exclusive Selection of
Pâtisseries and French Toasts



Ladurée Afternoon Tea

Served everyday from 2pm to 6pm

£39.95 per person

Served with a Glass of Vintage Ladurée Champagne

Finger Sandwiches

2 of your choosing

Vegetarian Sandwich ✓

Cream cheese, basil, green zucchini, egg plant, sundried tomato and tomato bread

Egg & Truffle Brioche

Brioche, mayonnaise, egg and truffle paste

Chicken Coronation

Chicken, English mustard and mayonnaise

Salmon

Cocktail sauce, salmon and pickle

Ladurée Scones

Plain and Raisin Scones ✓

Served with Ladurée Jam & Clotted Cream

Lunch Size Pâtisseries

Plaisir Sucré

Ispahan

Macarons

2 of your choosing

Hot Drinks

Selection of Ladurée Finest Tea or Coffee

Ladurée Cream Tea

Served everyday from 2pm to 6pm

£19.95 per person

Selection of Ladurée Finest Tea or Coffee

Two scones ✓

Plain and Raisins

Served with Seasonal Preserve and Clotted Cream

2 Macarons of your choosing

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

Pâtisseries

Creation

Création

- Bridgerton Honey Lemon Pâtisserie..... £10.50
Lemon madeleine biscuit, pollen crisp, chestnut honey mousse, a fresh lemon insert and a white chocolate and pollen coating
- Caramel Éclair £11.50
Chou pastry filled with smooth cream flavoured with caramel and tonka beans and decorated with caramel chocolate

Iconics

Iconiques

- Praline Mille Feuille £10.50
An iconic MilleFeuille, layers of flakey caramelised puff pastry and a Praline crème pâtissière
- Ispahan £10.50
Two macarons shells filled with rich rose petal cream, fresh raspberries and lychees, decorated with a rose petal
- Plaisir Sucré £10.50
Moist hazelnut dacquoise with crispy hazelnuts, hazelnuts praline crunch, indulgent Sivara milk chocolate ganache, topped with milk chocolate, Chantilly cream
- Macaron Pistachio £10.50
Layers of pistachio macaron with a pistachio crunch layer and mousseline cream. Finished with a pistachio glaze

Traditions

Traditions

- Vanilla Flan £10.00
A silky smooth vanilla custard flan, with a crispy caramelised puff pastry base



French Toast

Pain Perdus

LADURÉE SIGNATURE

Ladurée French Toast £16.00
Served with maple syrup

Chocolate French Toast £17.00
*Chocolate rocks, chocolate cream, grue chocolate, served with Ladurée
homemade hot chocolate and vanilla ice cream*

Blueberry French Toast £17.00
Blueberry fruit, cream, blueberry jam, pecan nuts and maple syrup

Vanilla Caramel French Toast £18.00
Salted butter caramel, vanilla ice cream, mini macaron

Crème Brûlée

Crème Brûlée

Crème Brûlée Tradition £10.00
Rich custard cream with vanilla flavour topped with a layer of caramelised sugar

Cakes (Slices)

Les Cakes

Lemon cake or Hazelnut cake £5.50



Ice Creams and Milkshakes

Coupes Glacées and Milkshakes

LADURÉE SIGNATURE

Plaisirs Glacés £10.50

Chocolate, Ispahan and Vanilla Flavours

Three Scoops of Ice Cream or Sorbet of Your Choice £9.00

Vanilla, chocolate, pistachio, strawberry, rose and raspberry

Milkshake £9.00

Select an ice cream or sorbet of your choice

Chocolate Liégeois £10.50

Chocolate sorbet, hot chocolate, Chantilly, chocolate shavings

Ispahan Ice Cream Creation £12.50

Raspberry sorbet and rose ice cream, raspberry, lychee, Chantilly cream, meringue



Macarons

Macarons

Coffee, Caramel, Chocolate, Orange Blossom, Pistachio, Rose,
Vanilla, Lemon, Raspberry, Marie-Antoinette Tea.

Assortment of 4 macarons £12.00



To discover our seasonal macaron flavour creations,
please ask to speak to our restaurant team



Our macarons are also available to take away

Napoléon III Gift Box: choice of 6 macarons	£21.00
Napoléon III Gift Box: choice of 8 macarons	£26.50
Napoléon III Gift Box: choice of 12 macarons	£36.00
Bridgerton Gift Box: choice of 14 macarons*	£40.00
Prestige Gift Box: choice of 24 macarons	£66.00

**Subject to availability*



Eugénie

Eugénie

Today, a new chapter is opening in the history of Maison Ladurée.

Introducing a new delicacy: Eugénie

Eugénie is a crunchy chocolate coating, melting heart and a gluten-free biscuit



Eugénie is available in 8 iconic Ladurée flavours
Caramel, Chocolate, Orange Blossom, Pistachio, Rose, Vanilla, Lemon
Blackcurrant Violet, Marie-Antoinette Tea.

Assortment of 4 Eugénie £12.00

Assortment of 8 Eugénie £24.00

Assortment of 12 Eugénie £36.00



Our Eugénie are also available to take away

Gift Box: choice of 6 Eugénie £21.00

Gift Box: choice of 12 Eugénie £36.00

Gift Box: choice of 18 Eugénie £50.00

Drinks Selection

Sélection des Boissons



Hot Drinks

Boissons Chaudes

Coffees

Cafés

Espresso	£3.50	Cappuccino	£5.00
Double Espresso	£4.00	Café Latte	£5.00
Macchiato	£4.00	Flat White.....	£5.00
Double Macchiato	£4.50	Viennese Coffee	£5.50
Ladurée's Americano	£5.00		

Please ask if you prefer to add soya, almond or oat milk
+ £0.30 extra

Please ask if you prefer to add vanilla or caramel syrup
+ £0.30 extra

Hot Chocolates

Chocolats Chauds

Ladurée Hot Chocolate	£6.50
Viennese Hot Chocolate	£7.50

Infusions

Herbal Teas

Canarino: Fresh Ginger, Lemon and Honey	£4.00
Fresh Mint, Chamomile, Orange Blossom	£4.50

Cold Beverages

Rafraîchissements

Iced Coffee	£5.50
Ladurée Iced Tea	£5.50
Mint Iced Tea	£5.50
Iced Latte	£6.00

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Teas and Herbal Teas

Thés et Infusions

Ladurée

Marie-Antoinette	£6.00
<i>Chinese black tea with rose petal, citrus fruit and honey</i>	
Eugénie	£6.00
<i>Chinese black tea with red fruits, strawberry, raspberry, cherry and redcurrant</i>	
Othello	£6.00
<i>Indian black tea with cinnamon, cardamom, pepper and ginger</i>	
Roi Soleil	£6.00
<i>Green tea with bergamot, rhubarb and caramel</i>	
Mille et Une Nuits	£6.00
<i>Chinese green tea with rose, orange blossom, mint and ginger</i>	
Mélange Special Ladurée	£7.00
<i>Chinese black tea with citrus fruit, floral notes, light spices and vanilla</i>	

Classic

Earl Grey	£6.00
<i>Traditional blend of Chinese, Sri Lankan and Indian black teas. This favourite is flavoured with essential oils from the bergamot orange</i>	
Ceylon	£6.00
<i>Black tea with notes of artichoke and dried wood from Sri Lanka</i>	
Sencha Yamato	£6.00
<i>Japanese green tea with sharp and botanical notes with a subtle hint of blackcurrant</i>	

Gourmand

Rose	£6.00
<i>Black tea from China and Ceylon, with rose petal aroma</i>	
Vanilla	£6.00
<i>Black tea from Darjeeling and Assam, with Madagascar vanilla</i>	
Jardin Blue Royal	£6.00
<i>Chinese black tea, with strawberry, rhubarb, cherry and marigold petal</i>	
Jasmine	£6.00
<i>Green tea from China with jasmine flower</i>	

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Waters and Soft Drinks

Eaux et Boissons Gazeuses

Apple Juice	£4.50	Diet Coke	£6.00
Ginger Beer	£4.50	Sprite	£6.00
Tonic Water	£4.50	Rose Lemonade	£6.00
Still Water	£6.00	Victorian Lemonade	£6.00
Sparkling Water	£6.00	Freshly Squeezed Orange Juice	£6.00
Coke	£6.00		

Mocktails

Mocktails

Apple Mojito	£10.00
<i>Mint leaves, apple juice, fresh lime and gum syrup</i>	
Fruit Virgin Mojito	£10.00
<i>Strawberry, raspberry or passion fruit</i>	
Shirley Temple Virgin	£10.00
<i>Grenadine syrup, lemon juice and sprite</i>	
Virgin Kir Royal Ladurée	£10.00
<i>Rose syrup, non alcoholic sparkling wine</i>	



Champagnes

Les Champagnes

	Bottle 375ml	Bottle 750ml	Glass 125ml
Vintage Ladurée Rosé	£40.00	£55.00	£14.00
Vintage Ladurée Brut		£60.00	£15.00
Moët & Chandon Imperial		£90.00	£15.00
Laurent Perrier Brut Rosé		£140.00	

Champagne Cocktails

Champagne Cocktails

Kir Royal	£16.00
<i>Champagne and crème de cassis</i>	
Kir Royal Ladurée	£16.00
<i>Champagne and rose syrup</i>	
Bellini	£16.00
<i>Prosecco and peach purée</i>	



Beers

Bières

Stella Artois	£7.00
Pilsner Urquell	£7.50
Hoegaarden	£8.00

Spirits

Spiritueux

Gordon's Gin	£8.00
Bombay Sapphire	£9.00
Jack Daniel's	£10.00
Glenmorangie Whisky	£10.50
Grey Goose Vodka	£11.00
Cognac Rémy Martin V.S.O.P.	£11.50



Wine Selection

Les Vins

White Wine

	Glass	Bottle
Viognier, St Hilaire 2019	£7.50	£29.00
Sauvignon Blanc, Beau Mayne Bordeaux 2018	£10.00	£35.00
Chardonnay Saint Veran	£10.00	£42.00
Vouvray, Domaine de Gautier 2017		£42.00

Chassagne Montrachet Les Pierres, Jean Marc Pillot, Bourgogne 2019

Bottle £68.00

Rosé Wine

	Glass	Bottle
Roseblood Rosé.....	£10.00	£36.00

Red Wine

	Glass	Bottle
Cabernet Sauvignon, Beau Mayne Bordeaux 2019	£9.00	£29.00
Bourgogne Pinot Noir, Jean-Marc Pillot 2018	£10.00	£40.00
Saint-Émilion, Château Haut Gros Cailloux 2016		£56.00

Non-Alcoholic Sparkling Wine

	Glass	Bottle
Noughty Sparkling Chardonnay	£8.00	£30.00
Noughty Sparkling Rosé	£10.00	£32.00

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Cocktails

Les Cocktails

Mojitos

Mojitos

Classic Mojito	£13.00
<i>Fresh mint, white rum, soda water and fresh lime</i>	

Classics

Classiques

Moscow Mule	£14.00
<i>Vodka, ginger beer, fresh lime and angostura bitters</i>	
Negroni	£14.00
<i>Gin, vermouth and Campari</i>	
Aperol Spritz	£14.00
<i>Aperol, prosecco and soda water</i>	
Irish Coffee	£14.00
<i>Irish whiskey, espresso coffee, sugar and cream</i>	
Campari Spritz	£15.00
<i>Campari, prosecco and soda water</i>	
Old Fashioned	£15.00
<i>Bourbon, brown sugar and aromatic bitters</i>	
Espresso Martini	£15.00
<i>Vodka, Kahlúa and espresso coffee</i>	
Passion Fruit Martini	£15.00
<i>Vodka, passoa, passion fruit purée and prosecco shot</i>	
Margarita	£15.00
<i>Tequila, Cointreau, lime juice and salt rim</i>	



We invite you to look at our allergen information booklet, available upon request.
Taxes included. Cheques are not accepted.

V Vegetarian  Vegan  Gluten Free