

# A LEISURELY LUNCH

## THE DAYTIME MENU

DAILY 12 PM – 4.30 PM (LAST ORDERS 4.15PM)

### APERITIFS

Peach Bellini	£15.00
Kir Royal	£17.00
Aperol Spritz	£9.50
Hugo Spritz	£9.50
Pimm's & Lemonade	£9.00
Stolichnaya & Tonic	£11.50
Tanqueray or Hendrick's & Mixer	£10.50
Grey Goose or Absolut & Mixer	£10.50
Campari & Soda	£9.50
Bloody Mary	£11.50
Virgin Mary	£6.00

### BEER & CIDER

Meantime London Lager 330ml	£5.50
Meantime Pale Ale 330ml	£5.50
Breton Cidre 330ml	£5.50

### JUICES

Fresh Orange or Grapefruit	£4.95
Cranberry / Apple / Tomato	£3.95

### SOFT

Ginger Beer, Soda Water, Lemonade, Tonic, Slimline Tonic, Bitter Lemon, Coke, Diet Coke	£3.95
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### WATER

Sparkling or Still 330ml	£2.95	750ml	£4.95
Coconut 330ml			£3.95

### TEAS & INFUSIONS

Breakfast Blend, Earl Grey Blue Leaf, Assam, Camomile, Lapsang Souchong, Dragon Well Chinese, Peppermint, Fresh Mint, Rooibos, Lemon Verbena, Peach, Red Berries Darjeeling Second Flush, Decaf Black	£3.95
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### RARE TEAS

Jade Oolong	£4.95
China White Silver Needles	
Jasmine Pearls	

### COFFEE

Americano, Espresso, Macchiato	£3.00
Latte, Cappuccino, Latte, Flat White	£3.50
Mocha	£3.75
Hot Chocolate	£4.25
Plant-Based Milk Options – Oat / Soya / Almond	40p

Noccella Olives | £3.95

Marinated Anchovies, Olive Oil, Aleppo Chilli, Lemon | £6.00

## STARTERS

Fat Bottomed Prawn Cocktail | £14.00

*Such was Freddie Mercury's love of prawns, dinner parties often featured colossal prawn 'trees' – vast edifices studded with fat prawns and garnished with parsley – wheeled out during the evening. This prawn cocktail is a much more manageable proposition.*

Welsh Rarebit | £14.00

*After a morning's browsing and buying at Sotheby's in New Bond Street, Freddie Mercury would often end up in Richoux, where his vague request for 'something light' would always be satisfied by a tangy cheese on toast.*

Gazpacho Soup | £8.00

Cornish Crab on Toast, Shaved Fennel, Pickled Amalfi Lemon | £16.50

Lambert & Jackson Maldon Cure Smoked Salmon, Lemon | £13.50

Sotheby's Waldorf Salad | £12.00

## MAINS

Tandoori Lamb Chops, Mint, Yoghurt Raita | £27.00

*A dish connected to Freddie Mercury's early years in Mumbai and his lifelong taste for Indian flavours.*

British Wagyu Sirloin, Yakitori Glaze, Shitake Mushrooms | £36.00

*While Freddie Mercury's well-documented love of all things Japanese did not extend to sushi and sashimi, meat teriyaki and yakitori dishes were always much appreciated.*

Sotheby's Lobster Club Sandwich | £35.00

Chilli Dog, Manchego Cheese, Sour Cream | £19.00

Poon's Wontoneria Pork Wontons, Chilli Vinegar – 8 Pieces | £17.50

Poon's Wontoneria Vegetable Wontons, Chilli Vinegar – 8 Pieces | £17.50

Jackfruit, tofu, cabbage, carrot, wood ear mushroom, water chestnut

## SALADS & SIDES

Parmesan French Fries | £6.50

Isle of Wight Heritage Tomato Salad | £6.00

Little Gem, Shallots, Honey Mustard Dressing | £5.00

## DESSERTS

Cherry & Almond Cake | £7.00

*A favourite of Freddie Mercury's, this moist, nutty cake was a regular home baked treat that would often be taken along to Queen recording sessions and duly shared around with everybody.*

Selection of Ice Cream & Sorbet – 2 scoops | £6.50

Fine British & French Cheese Selection, Crackers, Relish | £12.50

Sotheby's Home-made Cakes | med £5.95 / lrg £6.95



sothebys.com/freddie mercury

Please advise us of any dietary requirements or food allergies. Our bread may contain traces of nuts.

Food items are made in an environment that handles nuts, peanuts, eggs, gluten and milk.

Our bread may contain traces of nuts and olive stones. Gluten free bread may contain lupin.

For more detailed information on allergens in each dish, please ask a member of the team for an allergen menu.

An optional 12.5% service charge will be added to your bill.



Welcome to a special menu, inspired by  
Freddie Mercury's Garden Lodge kitchen.  
Reflecting his fondness for both simple home  
cooking and lavish hospitality, this draws on  
Japanese and Indian influence, as well as some  
of the everyday British favourites, served up  
in the company of good friends.

