

GREY GOOSE COCKTAILS

This bespoke cocktail collection has been carefully curated by our bartenders in partnership with Grey Goose to bring you the ultimate Summer Terrace menu.

Drawing inspiration from Sea Container's American-British sharing concept together with the Grey Goose French Riviera style, we invite you to enjoy the summer at Mondrian London whether that be with a Le Grand Fizz during lunch or a La Poire Espresso Martini at sunset.

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Le Grand Fizz 14

Grey Goose Original, St Germain, lime juice, soda water

Transatlantic Travel 14

Grey Goose Le Citron, Earl Gray infused Martini Rosso, lemon juice, lemonade

Lady Bracknell 13

Grey Goose Original, lime juice, cucumber, mint, soda water

Pink Gimlet 13

Grey Goose La Poire, citrus oleo, dry rosé wine, rose water

Pomme Fizz 14 / 26 (sharing cocktail for 2)

Grey Goose Original, St Germain, apple juice, lime juice, ginger ale

La Poire Espresso Martini 14

Grey Goose La Poire, Kahlúa, Maple syrup, espresso

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering.

A full list of all allergens contained in each dish is available upon request.

All prices are in GBP and are inclusive of VAT at the current prevailing rate.

Please note that a discretionary service charge of 12.5% will be added to your bill.

SUMMER TERRACE MENU

Available 12-10pm, Monday - Friday

Available 12-4pm/ 5-10pm, Saturday -Sunday

Clay Baked Lobster Half 23 / Whole 42

garlic & lemon butter, mixed leaf salad

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Mussels Marinière 18

cream, garlic, parsley, charred lemon served with fresh crusty bread

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Seared Tuna 16

avocado puree, lime & soy vinaigrette, crispy rice noodles

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Truffle Summer Flatbread 13

seasonal wild mushrooms, fried hens egg, parmesan (v)

Rock Oysters MP

grapefruit mignonette (6)

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Summer Peach Salad 16

buratta, grilled peach, rocket & Parma ham

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Giant Ceviche Tacos 14

bream, brill, prawns, lime, red onion, chilli, coriander, corn nuts

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Sea Containers Seafood Platter 50

Bloody Mary spiced oysters, dressed crab, brill ceviche,
raw scallops, poached shrimps, sesame dressing

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Mediterranean Mackerel Escabeche 18

grilled mackerel, heritage tomato salad

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Crispy Bacon Salad 10

green beans, soft poached egg, shallot dressing American style

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Market Fish of the Day MP

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SEA CONTAINERS A LA CARTE MENU

Available 12-10pm, Monday - Friday

Available 12-4pm/ 5-10pm, Saturday -Sunday

Crab on Toast 15

avocado, pickled jalapeños, coriander, sea salt, olive oil

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Mixed Kale Salad 10

sunflower seeds, avocado vinaigrette (v)

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Shaved Mushrooms 9

pine nuts, Manchego cheese, brown butter vinaigrette (v)

- add grilled corn-fed chicken breast 8

- add seared hanger steak 10

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Blistered Padron Peppers 7

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Clay Oven-Roasted Cod 22

crushed Jersey Royal potatoes, tomato fondue, asparagus

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Whole Brill 40

brown butter, capers

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Roast Corn-Fed Chicken 39 (for 2+)

confit onions

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Dry-Aged Bone in Ribeye 69 (for 2+)

beef jus

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Roasted Leg of Lamb 45 (for 2+)

charmoula rub, mint yoghurt

SIDES

Spring Greens 5

sauté in garlic & shallots butter

Triple Cooked Chips 5

mojo mayo

Truffle Mac and Cheese 7

Crushed Sweet Potatoes 5

tumeric, ginger, chives

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