

Menu

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.*

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 cafetiere coffee or English Breakfast
tea (other teas available on request)*

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 cafetiere coffee or English Breakfast
tea (other teas available on request)*

TEA ON THE THAMES

VEGAN MENU

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 cafetiere coffee or English Breakfast
tea (other teas available on request)*

TEA ON THE THAMES GLUTEN FREE MENU

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 cafetiere coffee or English Breakfast
tea (other teas available on request)*

DINNER ON THE THAMES

MAIN COURSES

*Roast chicken fillet with sage and prosciutto,
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)

DRINKS ON THE THAMES

SOFTS

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

WINE BAR

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

BEERS

<i>Peroni</i>	£ 6.50
<i>Cornish Orchards Gold Cider</i>	£ 7.20
<i>London Pride</i>	£ 7.20
<i>Peroni 0%</i>	£ 5.50

SPIRITS

<i>Gordons</i>	£ 6.75
<i>Gordons Pink</i>	£ 6.75
<i>Tanqueray 0% Gin</i>	£ 6.30
<i>Smirnoff</i>	£ 6.75
<i>Jack Daniels</i>	£ 6.75
<i>Captain Morgan White</i>	£ 6.75
<i>Sailor Jerry Spiced</i>	£ 6.75
<i>Ocho Blanco</i>	£ 6.75

COCKTAILS

 <i>TUI Signature Cocktail</i> <i>(Seville orange gin, Grand Marnier, limoncello, Vanilla syrup, lemon juice, and aquafaba)</i>	£ 14.00
<i>Pimms on the Thames</i>	£ 11.50
<i>Bloody Mary</i>	£ 12.00
<i>Mimosa</i>	£ 12.00

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