

Drinks

Bottles

	ABV%	330ml
Peroni	5.1%	5.95
Corona	4.6%	5.95
Heineken	5.0%	5.95
Stella Artois	4.6%	5.95
Republika Pilsner	4.8%	5.95
Birra Moretti	4.6%	5.95
Cobra	4.8%	5.95
Corona Cero	0.0%	5.25
Beck's Blue	0.0%	5.00
Brewdog Punk IPA	5.4%	5.95
Peroni Gluten Free	4.5%	6.50
Guardaman	4.2%	8.80
Best Bitter (500ml)		
Knight of the Garter	3.8%	6.50
Golden Ale (500ml)		
Magners Original (568ml)	4.5%	8.00
Rekorderlig Strawberry & Lime (500ml)	4.5%	8.00

Gin

	ABV%	25ml
Gordons	37.5%	5.00
Beefeater Pink	37.5%	5.00
Tanqueray		
• London Dry	43%	5.50
• Flor de Sevilla	41%	6.00
• No. 10	47.3%	6.50
Bombay Sapphire	40%	5.75
Hendrick's	41%	6.25

Whitley Neil		
• Rhubarb & Ginger	43%	5.75
• Whitley Neil Raspberry	43%	5.75

Bathtub	43.3%	6.25
Cotswold	46%	6.00
Chase GB	40%	6.00
Chase Pink	40%	6.00
Grapefruit		
Sipsmith Sloe	29%	6.00
Sipsmith Dry	41.6%	6.00
Roku Japanese	43%	6.50
Silent Pool	43%	6.50

Tequila

	ABV%	25ml
Rose	15%	4.50
Olmecca Silver	40%	5.00
Olmecca Reposado	38%	5.50
Patron XO Cafe	35%	7.00

Vodka

	ABV%	25ml
Absolut	40%	5.00
Chase	40%	5.50
JJ Whitley Raspberry	38%	5.50
Haku	40%	6.25
Discarded Chardonnay	40%	6.25
Grey Goose	40%	7.00
Belvedere Organic	40%	6.50
Desi Daru Original	41%	6.00

Rum

	ABV%	25ml
Captain Morgan White	37.5%	5.00
Bacardi	37.5%	5.00
Dead Man's Fingers Spiced	37.5%	5.25
Discarded Banana	37.5%	6.00
Foursquare	37.5%	6.00
Havana Club 3YO	37.5%	5.25
Havana Club	35%	5.25
Cuban Spiced		
Havana Club Especial	40%	5.75
Havana Club 7YO	40%	6.00

Cognac

	ABV%	25ml
Jules Clarion	36%	5.00
Napoleon Brandy		
Martell VS	40%	5.50
Remy Martin VSOP	40%	6.25
Courvoisier XO	40%	18.00
Remy Martin XO	40%	23.00

Liqueurs

	ABV%	25ml
Disaronno Amaretto	28%	5.00
Tia Maria	27%	5.00
Campari	25%	5.00
Aperol	11%	5.00
Archers Peach Schnapps	18%	5.00
Kahlua	16%	5.00
Drambuie	40%	5.00
Chambord	16.5%	6.00
Luxardo Limoncello	30%	5.00
Bailey's (50 ml)	17%	6.00
Pimms No 1 (50 ml)	25%	6.00

Scotch Whisky

	ABV%	25ml
Glenmorangie 10yrs	40%	6.50
Laphroaig 10yrs	40%	6.50
Glenfiddich 12yrs	40%	6.75
Glenlivet 12 yrs	40%	6.75
Singleton 12YO	40%	7.00
Dalwhinnie 15yrs	40%	7.50
Oban 14yrs	43%	8.50

American Whiskey

	ABV%	25ml
Jack Daniel	40%	5.00
Bulleit Bourbon	45%	5.50
Woodford Reserve	40%	6.00

Whiskey & Whisky Blends

	ABV%	25ml
Johnnie Walker		
• Red Label	40%	5.00
• Black Label	40%	6.00
• Blue Label	40%	22.00
Chivas Regal	40%	5.75
Jameson	40%	6.00
Monkey Shoulder	40%	6.00
Hakushu	43%	8.00
Cotswolds	46%	7.00
Yamazaki Reserve	43%	9.00

Soft Drinks & Juice

Red Bull (45 kcal)	250ml	5.00
Red Bull	250ml	5.00
Sugar Free (8 kcal)		
Fruit Juice	330ml	3.75
Spice Tomato Mix	330ml	3.50
London Essence	200ml	4.00
Ginger Beer (36 kcal)		
Coke (139 kcal)	330ml	4.50
Diet Coke (1 kcal)	330ml	4.50
Coke Zero (1 kcal)	330ml	4.20
Lemonade Can (36 kcal)	330ml	3.75
J20 (52 kcal)	275ml	4.00
• Orange & Passionfruit		
• Apple & Mango		
• Raspberry & Apple		
Britvic Mixers	200ml	2.95
Still or Sparkling water	330ml	2.95
	750ml	4.95



STARBUCKS®

Espresso & More

	Tall	Grande
Caffe Latte	4.00	4.75
Cappuccino	4.00	4.75
Americano	3.50	4.00
Latte Macchiato	4.00	4.75
Caramel Macchiato	4.50	5.25
Mocha	4.50	5.25
Classic Hot Chocolate	4.25	5.00
Teavana Tea Selections	3.20	3.75
Chai Tea Latte	4.00	5.00
Iced Caffe Latte	3.50	4.00
Iced Americano	3.00	3.50
Iced Caramel Macchiato	3.90	4.25
Iced Chai Tea Latte	3.50	4.00
Iced Mocha	4.50	5.25
Espresso	Solo 3.30	Doppio 4.20
Flat White		Short 3.75

Make It Yours

Espresso:
Signature espresso roast or decaf espresso roast

Dairy Alternatives:
Ask your barista for available options

Extras:
Syrup, sugar-free syrup or whipped cream +1.00 | Extra shot +1.50

Special Treat

Tall coffee or tea plus a cake or pastries for just 5.50

Pastries & Cakes

Danish Pastries (251 kcal)	2.00
Croissants (329kcal)	2.00
Muffin	3.00
Selections of Cakes	2.50

Breakfast Favourites

(Available 7AM - 11AM)

Vegan Croissant Ve (375 kcal)	4.00
Avocado, vine tomato	
Ham & Cheese Croissant (451 kcal)	5.50
Butter Croissant (485 kcal)	5.00
With avocado and free-range boiled egg	
Cumberland Sausage Bap (321 kcal)	5.50
Smoked Bacon Butty (375 kcal)	6.50
Omelette with house salad and fries (475 kcal)	11.00
3 free-range eggs with your choice of smoked ham/cheddar cheese/mushrooms/onions/tomato/peppers	
Eggs Benedict (450 kcal)	13.00
With honey roast ham	
French Toast (440 kcal)	11.00
Seasonal fruit compote	

Sandwiches

(Available 11AM - 6PM)

All sandwiches served with crisps	
Grilled Portobello Mushroom V (450 kcal)	9.00
Caramelised onion, chilli jam, Croxton Manor cheddar cheese, ciabatta	
Bombay Sandwich Wrap Ve (415 kcal)	8.00
Baked sweet potato, minted coriander and tamarind chutneys, caramelised onion, lettuce and cucumber	
Chicken Fajitas Wrap (850 kcal)	8.00
Roasted bell peppers, jalapeño, guacamole, onions	
Tuna Melt Focaccia (350 kcal)	8.00
Tuna, gochujang mayo, cheddar cheese, capers, spring onion	
Reuben Style Salt Beef (450 kcal)	12.00
Salt beef, Emmental cheese, sauerkraut, gherkin, Russian dressing	



River Lounge & Bar

Hilton®

LONDON HEATHROW
AIRPORT TERMINAL 5

Food served from 11am - 10.30pm






Share It

Loaded Nachos  (1016 kcal) Tortilla chips with Croxton Manor cheddar, mozzarella, guacamole, tomato salsa, sour cream and jalapeños	10.00
Add: Grilled Chicken (215 kcal)	5.50
Beef Chilli (250 kcal)	5.50
Mediterranean Mezze Platter  (746 kcal) Greek olives, marinated artichokes, herbed feta cheese, stuffed grape vine leaves, stuffed baby peppers with cream cheese, smoked harissa hummus, grissini, house salad	14.50
Add: Prosciutto ham & salami (215 kcal)	6.60
Tex Mex Tacos	11.00
Chicken or Pork (746 kcal) Tomato salsa, guacamole, sour cream, jalapeño, cilantro, spring onion, pickled red cabbage and red onion, mexicana cheese	
Crispy Cajun Spiced Cod (746 kcal) Tomato salsa, guacamole, cilantro mayo, jalapeño, pickled red cabbage and red onion, cilantro, spring onion	
Plant-based Meat  (746 kcal) Tomato salsa, guacamole, jalapeño, vegan chipotle mayo, cilantro, pickled red cabbage, spring onion	

Small Plates

Mixed Olives  (355 kcal)	5.00
Smoked Harissa Hummus  (190 kcal) Crudites, pitta bread	7.50
Chilli Garlic King Prawns (246 kcal) King prawns sautéed with chilli, garlic, soy, spring onion, peppers	13.00
Pacific Oysters  (249 kcal) Shucked pacific oysters in the shell, dijonnaise, mignonette, lemon	(3pcs) 12.00
Pickled Prawns  (440 kcal) Tangy sweet king prawns, shallots, jalapeño, beetroot ketchup, cocktail sauce	10.00
Buffalo Chicken Wings (6) 411 kcal / (12) 822 kcal Char siu sesame or hot sauce	(6pcs) 7.00 (12pcs) 13.00
Tempura Fried Baby Corn  (370 kcal) Vegan togarashi mayo	8.00
Lamb Chops Masaledar  (249 kcal) Marinated in yoghurt and home blend spices, water cress	(2pcs) 12.00
Paneer Tikka   (350 kcal) Indian fresh cheese marinated with mint, coriander, spices, yoghurt and oven roasted	7.50

Salads

Classic Caesar Salad (480 kcal) Gem leaves, anchovies, croutons, caesar dressing, shaved parmesan	12.50
Cobb Salad  (740 kcal) Seasonal lettuce, cucumber, cherry tomato, boiled eggs, avocado, crispy bacon, blue cheese, ranch or honey mustard dressing	12.50
Greek Salad   (495 kcal) Gem lettuce, roasted bell peppers, feta cheese, greek olives red onions, sundried cherry tomatoes, cucumber, oregano, lemon dressing <i>Make it vegan by replacing with vegan feta cheese (contains gluten)</i>	12.50
Add: Grilled Halloumi  (406 kcal) 5.00 Grilled Tofu  (345 kcal) 5.00 Grilled Prawns (78 kcal) 6.00 Grilled Chicken (215 kcal) 6.00	






Pizza

Margherita Pizza Rich tomato sauce, mozzarella cheese (724 kcal)	13.50
Pizza Toppers:	
Pepperoni (130 kcal) Tandoori Spiced Chicken (80 kcal) Ham (40 kcal) Feta cheese or Stilton (102 kcal)	2.50
Mushrooms (22 kcal) Pineapple (22 kcal) Olives (20 kcal) Roasted Peppers (6 kcal) Red Onion (4 kcal) Jalapeño (3 kcal)	2.00


House Specials

8oz* HT5 Honey Glazed Gammon Steak (1355 kcal) Glazed with our own honey produced by our own bees from Pippin Woods garden, grilled pineapple, fried free-range egg, garden peas and fries	18.00
8oz* 28 Day Aged Bavette with French Fries (442 kcal) Add: Red Wine Sauce or Peppercorn Sauce	21.00 2.00
London Ale Battered Haddock (1247 kcal) Chips, mushy peas, lemon, tartare sauce	18.00

All the curries will be served with steamed Basmati rice

Kadhai Murgh   (985 kcal) A house favourite featuring tandoori grilled chicken tikkas, simmered in buttery fresh tomato sauce, sweet peppers, onions, flavoured with fenugreek & finished with cream	18.00
Kerala Prawn Curry  (470 kcal) King prawns, mustard seeds, curry leaves, coconut milk, a distinctive spice blend from southern India	19.00
Thai Vegetable Red Curry   (690 kcal) Flavoursome with lemongrass, galangal, kaffir lime leaves, asian vegetables, creamy coconut milk	16.00

Burgers | Sandwiches | Wraps





HT5 Cheeseburger (1530 kcal) 2 X 4oz beef burgers with HT5 sauce, crisp lettuce, vine tomato, Croxton Manor cheddar cheese, gherkin, battered onion ring, dressed in a brioche bun, side of slaw and fries	21.00
Peri Peri Chicken Burger (1530 kcal) Crispy spiced chicken, peri peri sauce, garlic mayo, crisp lettuce, vine tomato, Croxton Manor cheddar, battered onion ring dressed in a brioche bun, side of slaw and fries	18.00
Quinoa & Beetroot Burger  (1430 kcal) Served in a charcoal linseed bun, sage and tomato aioli, lettuce, vine tomato, fries	16.00
Add: Bacon (120 kcal) or Extra Cheese (105 kcal)	2.00





Argentina Lomito (1230 kcal) Grilled beef steak, caramelised onions, fried free-range egg, tomato, lettuce, garlic aioli, Croxton Manor cheddar, chimichurri sauce, rustic baguette, fries	21.00
Chicken Fajitas Wrap (1250 kcal) Roasted bell peppers, jalapenos, guacamole, onions, mexicana cheese	13.50
Classic Club Sandwich (1150 kcal) With choice of white or malted sliced bread, grilled chicken, bacon, lettuce, vine tomato, egg mayonnaise and fries	16.95
Cubanos (1350 kcal) Mojo marinated pork shoulder, honey roast ham, pickles, Emmental cheese, ciabatta and fries	14.50

Sides

Fries (457 kcal) 5.00 | **Garlic Bread** (327 kcal) 4.00 |
Sweet Potato Fries (359 kcal) 7.00 | | **Garlic or Plain Naan** (262 kcal) 5.00
Beer Battered Onion Rings (610 kcal) 5.00 | **House Salad** (35 kcal) 4.00




Somethin' Sweet

Lemon Cheesecake  (224 kcal) With fruits of the forest	8.00
Warm Chocolate Brownie   (556 kcal) With vanilla ice cream	8.00
Ice Cream Sundae (440 kcal) With home baked cookies and berries	9.00
Jude's Ice Cream (195 kcal) Please ask for today's choices	6.50
Cheese Board  (935 kcal) Selection of English cheeses, fig relish, celery, fruit bread	15.50

 Vegetarian |  Vegan |  Non-Gluten Containing Ingredients |  Contains Nuts | *All weights are approximate prior to cooking. | All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill | **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. | **CALORIES:** Adults need around 2000 kcal a day.

Wines

White Wine

			
Airen, Molino Del Sol Spain	7.50	9.85	29.00
Sauvignon Blanc, Luna Azul Chile	8.00	10.50	31.00
Chenin Blanc, Inkosi South Africa	8.50	11.00	33.00
Pinot Grigio, I Castelli delle Venezie DOC Italy	9.00	12.00	34.00
Chardonnay, La Colombe France	9.00	12.00	35.00
Riesling, Blue Dragon, Mosel Germany	9.50	12.50	37.00
Sauvignon Blanc, Turtle Bay Marlborough New Zealand	10.00	13.00	38.00


Red Wine

			
Tempranillo, Molino Del Sol Spain	7.50	9.85	29.00
Cabernet Sauvignon, La Colombe France	8.00	11.00	32.00
Pinotage, Inkosi South Africa	8.50	11.25	33.00
Merlot, Luna Azul Chile	9.00	12.00	34.00
Montepulciano d'Abruzzo, Emotivo Italy	9.00	12.50	35.00
Shiraz, Umbala South Africa	9.50	13.00	37.00
Malbec, Equino Argentina	10.00	13.50	39.00

Rosé Wine

			
Tempranillo Rosé, Viña Elena Spain	7.50	9.85	29.00
Pinot Grigio Rosé, Bello Tramonto Italy	9.50	12.50	36.00
Côtes de Provence Rosé, Quinson Provence France			39.00

Sparkling Wine & Champagne

		
Prosecco, I Castelli DOC Italy	9.00	42.00
Prosecco, Simpatico DOC Italy	11.00	44.00
Prosecco Rosé, Famiglia Botter D.O.C Extra Dry Italy	11.00	45.00
NV Brut, Champagne Eugene III	14.00	74.00
Castelnau Reserve Brut		79.00
Lanson Pere Et Fils		98.00
Moët & Chandon Brut Imperial NV		110.00
Lanson, Rosé		120.00

House Cocktails

Cosmopolitan | **Negroni** | **Manhattan** | **Mojito**
Espresso Martini | **Dirty Martini** | **Porn Star Martini**

14.00

Draught Beer

	ABV%	Pint
Stella	4.8%	7.00
Budweiser	4.5%	7.00
Orchard Pig	4.5%	7.00
Camden Pale Ale	4.0%	7.50
Mahou	5.1%	7.50
Guinness Microdraught	4.2%	8.00

Vintages may vary depending on availability.
All wines that are served by the glass are available in a 125ml measure upon request.