

ROAST

AFTERNOON TEA



PER PERSON with TEA | 45

with TEA and a Glass of Champagne | 49

with TEA and a Cocktail | 49

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 65

CAKES

BAKEWELL/ISPAHAN TART

Almond rose cream, white chocolate monté, milk chocolate peta crisps

OPERA

Genoise sponge, strawberry jam, Philadelphia frosting, vanilla butter cream, fresh strawberries

CHOUX

Craquiline, chocolate ganache, vanilla cream

BUTTERMILK SCONES

With jam and clotted cream

SWEET AND SAVOURY

CUSTARD/CHEESE TART

With parmesan tuille

SAUSAGE ROLL

With red pepper pesto

SANDWICHES

SMOKED SALMON

With Philadelphia dill cream

CORONATION CHICKEN

TRUFFLE EGG MAYO

And microcress

TEAS & INFUSIONS

British Breakfast
(Decaf available)

Fresh Mint

Lemon & Ginger

Earl Grey Superior

Mixed Berries
Blend

Indian Darjeeling

Indian Spiced Chai

Camomile Flowers

Chinese Rose
Congou

Passion Fruit &
Orange

Chinese Green
Sencha

Rosehip & Hibiscus
Flowers

Chinese Jasmine
Green

Rooibos

Moroccan Mint
Green

* Bottomless prosecco will be served for 90 minutes. Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details.

(V) - vegetarian, (VG) - vegan, (GF) - gluten free.

Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.