

# *A taste of* **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

---

## DESSERTS

---

### CHEESECAKE

with strawberry jelly, solero jelly,  
strawberry white chocolate

### WALNUT CAKE

with chocolate cremeux, dark  
chocolate shavings

### CHOUX

with custard mouse, Philadelphia  
cream, honeycomb

### SCONES

with raspberry jam & clotted cream

---

## SAVOURY

---

### BRAISED BEEF CROQUETTES

with picalilli

### SCOTCH EGG

with horseradish emulsion,  
mustard cress

### SAUSAGE ROLL

with red pepper pesto

---

## SANDWICHES

---

### BRIDGE ROLL

Pulled pork, apple, peashoots, cress

### NORDIC SEEDED

Smoked salmon, cream cheese,  
lemon, dill

### SWISS LATERAL

Roast beef, horseradish, rocket

---

## COCKTAILS

---

### PALOMA

Ocho Blanco, Grapefruit, Lime, London  
Essence Grapefruit Soda

### LYCHEE MARTINI

Colonel Fox, Kwai Feh, Lemon, Sacred Dry

### MARY PICKFORD

El Dorado 3yr, Maraschino, Pineapple,  
Grenadine

### ESPRESSO MARTINI

Fair Vodka, Fair Cafe, Espresso,  
Sugar

\* 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. Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.