

# ROAST *Valentine's*

## 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

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### DESSERTS

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#### CHEESECAKE

with strawberry gel, solero jelly  
& strawberry white chocolate

#### LILA PAUSE

with chocolate & strawberry  
cremeux, biscuit, strawberry gel

#### CHOUX

with custard mousse, chocolate  
ganache & popping candy

#### SCONES

with homemade raspberry jam  
& clotted cream

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### SAVOURY

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#### ROAST SIGNATURE PORK & SAGE

#### SCOTCH EGG

with piccalilli sauce

#### BRAISED BEEF CROQUETTES

with horseradish emulsion,  
mustard cress

#### PORK SAUSAGE ROLL

with red pepper pesto

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### SANDWICHES

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#### BRIDGE ROLL

Pulled pork, apple puree, pea shoot

#### NORDIC SEEDED

Smoked salmon, cream cheese,  
lemon, dill

#### SWISS LATERAL

Roast beef, horseradish, rocket

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### COCKTAILS

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#### 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.