

ROAST *Easter*

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 gel, solero jelly
& strawberry white chocolate

CARROT CAKE POT

with white chocolate monte, fresh
berries marinated in lime & honey,
cocoa crumble

CHOUX

with custard mousse, chocolate
ganache & popping candy

SCONES

with homemade raspberry
jam & clotted cream

SAVOURY

ROAST SIGNATURE PORK & SAGE SCOTCH EGG

with piccalilli sauce

BRAISED BEEF CROQUETTES

with horseradish emulsion,
mustard cress

PORK SAUSAGE ROLL

with red pepper pesto

SANDWICHES

BRIDGE ROLL

Pulled pork, apple puree, pea shoot

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.