



ROAST AFTERNOON TEA

Gluten Free Menu



PER PERSON with TEA | 45

with TEA and a Cocktail | 55

with TEA and a glass of Laurent-Perrier La Cuvée Brut | 55

with TEA and a glass of Laurent-Perrier Cuvée Rosé Brut | 65

PER PERSON with TEA & BOTTOMLESS PROSECCO* | 69

DESSERTS

LEMON CAKE

with lemon confit, frosting, lemon balm

CHOCOLATE MUFFIN

with cocoa cream, raspberries, corn flowers

FRESH FRUIT TART

with blueberry jam, fresh berries

SCONES

with homemade seasonal jam & clotted cream

SAVOURY

ROAST SIGNATURE PORK & SAGE SCOTCH EGG

with piccalilli sauce

BRAISED BEEF CROQUETTES

with horseradish emulsion, mustard cress

CHEESE TART

with parmesan tuille

SANDWICHES

ROAST BEEF

with horseradish, rocket

SMOKED SALMON

with cream cheese, lemon, dill

PULLED PORK

with apple puree, peashoots

GLASS OF CHAMPAGNE

LAURENT-PERRIER, LA CUVÉE, BRUT, NV

LAURENT-PERRIER, CUVÉE ROSÉ, BRUT, NV

COCKTAILS

EQUINOX

Laurent-Perrier Cuvée Rose, Pangea Spiced, Basil Liqueur, Strawberry & Vanilla Liqueur, Lime Juice

BIG BEN

Elephant Gin, Chambord, Apple Juice, Lime Juice, Granadine

* 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. 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.

(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 15% service charge will be added to your bill.