



ROAST AFTERNOON TEA

Vegetarian 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

VANILLA CHEESECAKE

with champagne jelly, gold dust

FRESH FRUIT TART

with blueberry jam, lemon verbena
mousseline, fresh berries

CHOUX BUN

with white chocolate & strawberry
mousse

SCONES

with homemade seasonal jam
& clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL

with pea protein, red pepper pesto

FALAFEL

with hummus, mustard cress

BRATWURST SCOTCH EGG

with pea protein, piccalli

SANDWICHES

BRIDGE ROLL

Coronation Chickpea

TOMATO LATERAL

Cucumber, dill cream cheese

ONION LATERAL

Tofu mayonnaise, cress

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.