



ROAST AFTERNOON TEA

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

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

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,

* 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.