



# 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 Rosè Brut | 65

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 69

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## DESSERTS

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### 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

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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

### CHEESE TART

with parmesan tuille

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## SANDWICHES

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### ROAST BEEF

with horseradish, rocket

### SMOKED SALMON

with cream cheese, lemon, dill

### PULLED PORK

with apple puree, peashoots

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## GLASS OF CHAMPAGNE

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LAURENT-PERRIER, LA CUVÉE,  
BRUT, NV

LAURENT-PERRIER, CUVÉE ROSÈ,  
BRUT, NV

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## COCKTAILS

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### EQUINOX

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

### BIG BEN

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

Should you require any substitutions or modifications to the items on our menu, a £5 per afternoon tea charge will be added to your bill.

\* Bottomless prosecco will be served for 90 minutes. 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.