ROAST × LAVAZZA

TORINO, ITALIA, 1895

AFTERNOON TEA

PER PERSON with TEA or LAVAZZA COFFEE 49 | with TEA & a Cocktail 59
with TEA & a glass of Veuve Clicquot Brut 59 | with TEA & a glass of Veuve Clicquot Rosè 69
PER PERSON with TEA & BOTTOMLESS PROSECCO* 75

SANDWICHES

BRIDGE ROLL
Pulled pork, apple sauce, chives

NORDIC SEEDED
Smoked salmon, cream cheese, lemon, dill

SWISS LATERAL
Roast beef, horseradish, mayonnaise, rocket

DESSERTS

FROST RACKET
Vanilla mousse, Strawberry and lemon gel cream cake

MILLEFEUILLE
Kent strawberries, chamomile gel, elderflower compressed strawberries

CHOUX BUN
White peach and cardamom compote, lime mousse

SCONES
With homemade seasonal jam & clotted cream

SAVOURY

HAGGIS & PORK SCOTCH EGG
With piccalilli sauce

BRAISED LAMB CROQUETTE
With anchovy mayonnaise

SIGNATURE SAUSAGE ROLL
Pork & chorizo

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV

VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

HEART- BEET
Espresso Martini twist — vanilla and white cacao over an earthy beetroot blush, smooth and quietly indulgent

ETON MESS LATTE Alcohol Free
Espresso, strawberry and silky meringue milk under a cloud of strawberry cream. Light, sweet and quintessentially summer

COURTSIDE FIX
Cold brew and strawberry shrub lengthened with soda and tequila, finished under a cloud of matcha cream

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 prossecco 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.