ROAST *Afternoon Tea*

Sarah's BABY SHOWER

PER PERSON with TEA 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

ROAST ROSE SIGNATURE
Light rose mousse, blueberry & mint jam, vanilla genoise

COCONUT & PASSION FRUIT CHEESECAKE
Baked coconut cheesecake, passion fruit compote, toffee caramel crunch, vanilla diplomate

LONDON HONEY DÉLICE
Caramelised honey cream, orange & ginger compote, brown butter sponge

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

BUTTERFLY GARDEN
Gin, Butterfly Pea Tea, Bergamot Liqueur, Lemon Juice, Soda Water

MIST
Tequila, Lime Juice, Honey Chilli Water, Botanical Aperitif, Aquafaba

GOLDEN WINGS
Vodka, Elderflower Liqueur, Passion Fruit Puree, Sugar Syrup, Lemon Juice, Champagne

FLUTTER & FLAME
Vodka, Lychee Liqueur, Blood Peach Puree, Sugar Syrup, Lemon Juice, Champagne

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.