ROAST *Afternoon Tea*

Veuve Clicquot

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

Gluten Free Menu

SANDWICHES

PULLED PORK
Bramley apple puree

SMOKED SALMON
Dill cream cheese

ROAST BEEF
Horseradish mayonnaise, rocket

DESSERTS

DARK CHOCOLATE CAKE
Stem ginger, whipped oat

PEACH & LEMON BALM JELLY
Malted biscuit

COCONUT CHEESECAKE
Passion fruit compote, maple biscuit

SCONES
With homemade seasonal jam & clotted cream

SAVOURY

SPINACH & CHEDDAR SCOTCH EGG
Piccalilli sauce

LAMB SCRUMPET
Anchovy mayonnaise

CHEESE TART
Parmesan tulle

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.