ROAST *Afternoon Tea*

Veuve Clicquot

PER PERSON with TEA | 59 ✣ with TEA & a Cocktail | 69
with TEA & a glass of Veuve Clicquot Brut | 69
with TEA & a glass of Veuve Clicquot Rosè | 79
PER PERSON with TEA & BOTTOMLESS PROSECCO* | 85

Vegan Menu

DESSERTS

VANILLA CHEESECAKE
With passion fruit jelly

APPLE CRUMBLE TART
Set vanilla custard, raspberry gel

CHOCOLATE AND ORANGE BROWNIE
With chocolate ganache

SCONES
With homemade seasonal jam & clotted cream

SAVOURY

BRATWURST SAUSAGE ROLL
With pea protein, red pepper pesto

FALAFEL
With hummus, mustard cress

CHEESE TART
With Parmesan tulle

SANDWICHES

BRIDGE ROLL
Coronation chickpea, corriander, cress

BAGEL
Cream cheese, lemon, dill & roasted pepper

ONION LATERAL
Tofu mayonnaise, cress

GLASS OF CHAMPAGNE

VEUVE CLICQUOT BRUT YELLOW LABEL, NV
VEUVE CLICQUOT ROSÈ, NV

COCKTAILS

ROAST CHEERS
Cranberry and raspberry topped with sparkling wine. Light, crisp and full of festive spirit

Non alcoholic version available

SANTA'S PRESENT
Gin, lime and apple-vanilla topped with sparkling wine. Elegant and sparkling

Non alcoholic version available

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.