

# AFTERNOON TEA

£55pp | Monday - Friday | 14:30-16:30



## SIGNATURE

savoury

### DUCK LIVER TARTLET

fine herbs & orange marmalade

### DUCK & WAFFLE

duck rilette, egg yolk purée, melba toast waffle

### EGG & CRESS

watercress purée, pan-fried brioche soldiers

### LOBSTER ROLL

jalapeño & dill

### CUBANO

ham, Comté, cheddar, pickles, American mustard, mojo sauce, brioche

### CORONATION CHICKEN SANDWICH

curried mayo, lime

## VEGETARIAN

savoury

### CARAMELISED ONION TARTLET

truffle, cream cheese, fine herbs

### WANNABE DUCK & WAFFLE

egg yolk purée, melba toast waffle

### EGG & CRESS

watercress purée, pan-fried brioche soldiers

### TRUFFLED EGG SALAD ROLL

jalapeño & chive

### VEG CUBANO

Comté, cheddar, American mustard, pickles, mojo sauce, brioche

### CUCUMBER SANDWICH

cream cheese, fine herbs

sweet

### CROQUEMBOUCHE

chocolate crèmeux, hazelnut cream, & raspberry gelée

### JAFFA MACARON

orange dark chocolate, almonds

### STICKY TOFFEE WAFFLE

caramel Chantilly cream

### SCONES

strawberry jam & clotted cream

## PREMIUM TEA SELECTION

### ROSEBUDS

Whole rose buds with a delicate aroma and a naturally calming, caffeine-free infusion.

### LYCHEE & ROSE NOIR

Fragrant black tea with soft floral notes and natural lychee sweetness.

### JADE OOLONG

Smooth Taiwanese oolong with fruity, citrusy notes and a hint of bamboo.

### WILD ROOIBOS

Naturally caffeine-free with a rich, earthy flavour and notes of vanilla and sandalwood.

### LAPSANG SOUCHONG

Bold and smoky black tea, traditionally smoked over pine wood from Fujian.

Executive Chef Jonathon Bowers

Gluten free Vegetarian Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 15% service charge will be added to the bill.

## COCKTAILS

### MIDDAY SQUEEZE 13

Sipsmith Sloe gin / Cocchi Vermouth di Torino Rosso /  
lemon and grapefruit oleo saccharum / grapefruit soda  
Refreshing spritz served over ice.

### WILD BLOOM 13

wild berry tea infused Still G.I.N. / Crème de Cassis /  
lavender cordial / Angostura orange bitters / lemon juice  
Served long over crushed ice. A garden party in a glass.

### JASMINE ROYALE 13

Still G.I.N. / Maraschino cherry / Chambord / lemon juice /  
jasmine tea / lemonade  
Served long over ice. Fruity, fizzy, and likely to cause a scene.

## MOCKTAILS

### SPILL THE TEA 11

Crossip Rich Berry / Earl Grey tea / strawberry jam /  
lemon juice / Wild Idol rosé  
Served long over ice. All drama, no proof.

### GARDEN HEAT 11

Crossip Blazing Pineapple / honey & dill cordial /  
elderflower / ginger beer / jalapeño  
Shaken and strained. A garden party with a kick.

## CHAMPAGNE

glass

NV VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS 15

NV VEUVE CLICQUOT, BRUT ROSÉ, REIMS 15

WILD IDOL, SPARKLING ROSÉ, GERMANY 10

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