

# AFTERNOON TEA

£55pp | Monday - Friday | 14:30-16:30



## SIGNATURE

### savoury

#### DUCK & WAFFLE

duck rillette, egg yolk purée, melba toast waffle

#### EGG & CRESS ☺

watercress purée, pan-fried brioche soldiers

#### OAK-SMOKE SALMON SANDWICH

horseradish mayo, lemon

#### CUBANO

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

#### CORONATION CHICKEN SANDWICH

curried mayo, lime

## VEGETARIAN

### savoury

#### WANNABE DUCK & WAFFLE ☺

egg yolk purée, melba toast waffle

#### EGG & CRESS ☺

watercress purée, pan-fried brioche soldiers

#### COMPRESSED WATERMELON SANDWICH ☺

white balsamic, horseradish mayo, lemon

#### VEG CUBANO ☺

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

#### CUCUMBER SANDWICH ☺

cream cheese, fine herbs

### sweet

#### DARK CHOCOLATE DELICE

chocolate mousse, génoise sponge

#### RASPBERRY TARTE CITRON

scorched meringue

#### JAFFA MACARON

orange dark chocolate, almonds

#### STICKY TOFFEE WAFFLE

caramel Chantilly cream

#### SCONES

strawberry jam & clotted cream

## PREMIUM TEA SELECTION

#### ROSEBUDS

Whole rosebuds 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.

#### EARL GREY

Bergamot tea made with Calabrian oil, offering bright citrus aroma and a smooth, lingering, velvety finish.

#### ENGLISH BREAKFAST

A lively, full-bodied blend combining Kenyan depth, Rwandan smoothness and Assam maltiness, with rich notes of malt, fig and cocoa.

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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