Afternoon Tea

Traditional Afternoon Tea	**£37.50**
Champagne Afternoon Tea	**£45.00**

with a glass of Ayala Brut NV or elderflower sparkle

Loose Leaf Tea

BLACK TEAS

Golden Assam
Note of cocoa, malty sweetness

Darjeeling Summer
Delicate and gentle with a long finish

Jewel of Nuwara Eliya
Medium strong with a touch of caramel

Black Mao Feng
Sweet, malty, smoky nuances

Smoked China
Delicate and smoky with a sweet touch

Masala Chai
Strong, exotic and spicy

Superior Oolong
Rich aroma, fruit and nut character

WHITE TEA

White Yin Long
Light, delicate and peachy

FRUIT & HERBAL INFUSIONS

Apricot & Almond
Light fruity infusion

Sweet Nana
Delicious mint flavour

Pure Chamomile
Pleasant and mild herbal tea

GREEN TEA

Jasmine Pearls
Fresh, light and extravagant

Milky Oolong
Creamy, fresh taste

Finest Shizuoka Sencha
Rich, grassy and sweet

Dragonwell Green Tea
Young leaves with chestnut notes

Sandwich Selection

Salmon
Smoked salmon and lemon dill butter with cracked black pepper on brown bread (D, Fi, G)

Pastrami
Pastrami and piccalilli with rocket on onion bread (D, G, Mu, Sd)

Chicken
Coronation chicken with coriander cress on a rosemary and sea salt roll (D, E, G, Mu, Sd)

Egg
Free range egg mayonnaise and land cress on white bread (D, E, G, Sd, So, V)

Cheese
Cream cheese and pickled cucumber on multigrain bread (D, GMG, Sd, V)

Scones

Selection of fruit and plain scones
Traditional British scones, seasonal jam, lemon curd and clotted cream (D, E, G, Sd, V)

Cake Selection

Piña Colada
Coconut dacquoise with pineapple and rum curd in a coconut and lime macaron (A, D, E, G, Ge, N, Sd)

Apricot and almond financier
Almond and thyme financier with apricot crème (D, E, G, N, Sd, V)

Black Forest
Chocolate sponge with cherry compote and kirsch cream (A, D, E, G, Ge, Sd)

Hazelnut and caramel puff
Orange puff, salted caramel cremeux and hazelnut choux (D, E, G, N, Sd, V)