

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

Granny's Garden

Rhubarb and genuine bourbon vanilla

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

Hummus

Hummus and sundried tomato with rocket on Mediterranean bread (D, GW, Se)

Cucumber

Pickled cucumber and pea with mint puree on onion bread (D, G, Sd)

Moutabel

Smoked moutabel with grilled vegetables on brown bread (D, G, Se)

Egg

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

Cheese

Coastal cheddar cheese and coleslaw on multigrain bread (D, GMG, Sd)

Scones

Selection of fruit and plain scones

Traditional British scones, strawberry jam, lemon curd and clotted cream (D, E, G, Sd)

Cake Selection

Caramel chocolate mascarpone slice

Chocolate and caramel layers with a mascarpone mousse (D, E, G, Sd, So)

Mint & watermelon macaron

White chocolate mint ganache with a watermelon pâte de fruit (D, E, N, Sd, So)

Mandarin & orange slice

Orange sponge with mandarin jelly, yogurt mousse and mandarin glaze (D, E, G, Sd, So)

Lemon tart

Vanilla pâte sucrée, lemon curd (D, E, G, Sd, So)