Afternoon Tea

Traditional Afternoon Tea £37.50

Champagne Afternoon Tea £48.00

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

Assam Earl Grey

Malty with a fresh dash of bergamot

Masala Chai

Strong, exotic and spicy

Superior Oolong

Rich aroma, fruit and nut character

WHITE TEA

White Yunnan Silver Tips

Delicate, flowery and sweet aroma

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

Morning Dew

Sencha with mango and lemon flavours

Sandwich Selection

Hummus

Hummus and grilled vegetables on tomato bread (D, G, Se)

Avocado

Semi-dried tomatoes, avocado, balsamic and rocket on white bread (D, G, Sd, So)

Cucumber

Pickled cucumber and cream cheese on multigrain bread (D, G, Sd)

Egg

Egg mayonnaise and chive on white bread (D, E, G, Sd, So)

Cheese

Cheddar cheese and tomato chutney on brown bread (D, G, Mu, Sd, So)

Scones

Selection of raisin and traditional scones

Traditional British scones, raspberry jam, citrus curd and clotted cream (D, E, G, Sd)

Cake Selection

Cardamom Ivoire and raspberry sablé

Cardamom white chocolate whipped ganache and raspberry crèmeux (D, E, So)

Bahibé and passion fruit chou

Chou pastry filled with passion fruit cream, Bahibé milk chocolate mousse (D, E, G, So)

Araguani chocolate texture

Dark chocolate brownie with coffee crèmeux and hazelnut crunch (D, E, N, So)

Dark chocolate madeleine

Double chocolate sponge (D, E, G, So)

Yuzu tea cake

Valrhona Yuzu chocolate ganache (D, G, So)