

# Veuve Clicquot

## ROAST AFTERNOON TEA

Gluten Free menu

PER PERSON with TEA | 49 ✨ with TEA and a Cocktail | 59

with TEA and a glass of Veuve Clicquot Brut | 59

with TEA and a glass of Veuve Clicquot Rosè | 69

PER PERSON with TEA & BOTTOMLESS PROSECCO\* | 75

### DESSERTS

#### VANILLA CHEESECAKE

With passion fruit jelly

#### APPLE CRUMBLE TART

Set vanilla custard, raspberry gel

#### CHOCOLATE AND ORANGE BROWNIE

With chocolate ganache

#### SCONES

With homemade seasonal jam & clotted cream

### SAVOURY

#### ROAST SIGNATURE PORK & SAGE SCOTCH EGG

With piccalilli sauce

#### BRAISED BEEF CROQUETTE

With horseradish emulsion, mustard cress

#### CHEESE TART

With parmesan tulle

### SANDWICHES

#### ROAST BEEF

With horseradish & rocket

#### SMOKED SALMON

With cream cheese, lemon, dill

#### PULLED PORK

With apple puree, pea shoots

### GLASS OF CHAMPAGNE

#### VEUVE CLICQUOT BRUT YELLOW LABEL, NV

#### VEUVE CLICQUOT ROSÈ, NV

### COCKTAILS

#### QUEEN OF THE TROPICS

Kah Blanco Tequilla, Mango & Passion Fruit Puree, Orange Juice and Pineapple & Champagne foam

#### FROSTED ORCHARD

Colonel Fox Gin, Italicus, Pink Grapefruit Juice, Orange & Fig Soda

Should you require any substitutions or modifications to the items on our menu, a £5 per Afternoon Tea charge will be added to your bill.

\* Bottomless prosecco will be served for 90 minutes.

It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen. (V) - vegetarian, (VG) - vegan, (GF) - gluten free. Be sure to inform your server if you have any allergies.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.

# ROAST AFTERNOON TEA

Halal menu



PER PERSON with TEA | 49  
with TEA and a Mocktail | 59

## DESSERTS

### VANILLA CHEESECAKE

With passion fruit jelly

### APPLE CRUMBLE TART

Set vanilla custard, raspberry gel

### DARK CHOCOLATE ROULADE

Orange mousse, panatella & gold leaf

### SCONES

With homemade seasonal jam & clotted cream

## SAVOURY

### BRATWURST SAUSAGE ROLL

With pea protein, red pepper pesto

### VEGETARIAN SCOTCH EGG

With pea protein, piccalilli sauce

### BRAISED BEEF CROQUETTES

With horseradish emulsion, mustard cress

## SANDWICHES

### BRIDGE ROLL

Coronation chicken, coriander cress

### ONION LATERAL

Tofu mayonnaise, cress

### BAGEL

Smoked salmon, cream cheese, lemon, dill

## MOCKTAILS

### MOUNTAIN

London Essence Soda Water, Basil,  
Lime Juice, Sugar Syrup

### FOREST

Apple Juice, Pineapple Juice,  
Cardamom Syrup

### MARINE

London Essence Grapefruit Soda, Lime  
Juice, Agave, Grapefruit Juice

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