

THE GATSBY ROOM

THE BEAUMONT

AFTERNOON TEA

## Teas

*We have partnered with JING Teas to bring you a variety of outstanding, characterful single garden teas. Lovingly produced by master growers in unique environments and meticulously stored to keep them at peak freshness, these teas have distinctive flavours and aromas shaped by where the leaves came from, and the skills and culture of those who made them.*

### BLACK TEA

Assam Breakfast, Assam, India  
*single origin breakfast tea, rich, malty and satisfying*

Organic Darjeeling 2nd Flush, Darjeeling, India  
*grown in the foothills of the Himalayas with toasted hay and hops flavours*

Earl Grey, Ruhuna, Sri Lanka  
*a rich Ceylon black tea base, with citrus notes of bergamot*

Vanilla Black, Ruhuna, Sri Lanka  
*soft and creamy tea with rich vanilla tones*

### GREEN TEA

Organic Jade Sword Green, Hunan Province, China  
*grown among the misty mountains in a remote part of Hunan province*

Dragon Well, Zhejiang, China  
*velvety smooth, creamy and hazelnut sweet*

### WHITE TEA

Organic White Peony, Yunnan Province, China  
*refreshing with hints of rose and gooseberry*

### OOLONG TEA

Yellow Gold, Fujian, China  
*masterfully hand-rolled with notes of meadow grass, linseed and golden syrup*

## Children's Tea

### SANDWICHES

Cheddar and Tomato  
Cucumber and Cream Cheese  
Honey Roast Ham

### SCONES & PASTRIES

Freshly Baked Plain and Plain Scones  
*served with cornish clotted cream and strawberry preserve*

Peach, verbena and raspberry  
*mousse*

Strawberry and cream  
*choux*

Coconut and chocolate  
*mounds*

40.00

*Served with a choice of either cold brewed herbal tea or single estate hot chocolate*



# Vegan

## SANDWICHES

Hendricks Cured lox 'carrot'  
*cucumber & tonic vegan creme cheese*

Heirloom tomatoes, Vegan Buffalo  
*basil pesto*

Coronation King Oyster Mushroom  
*mango chutney, spinach*

Pulled Jackfruit & English Pea  
*pea shoots, mint salsa verde*

## SCONES & PASTRIES

Plain and Raisin  
*served with vegan clotted cream, homemade strawberry jam*

Coconut and Mexican Vanilla Mousse  
*tropical salad*

Banana Cake  
*milk chocolate, caramel*

Coffee Religieuse  
*chocolate*

Raspberry Tart  
*pistachio*

80.00

## CHAMPAGNE

*with a glass of NV Billecart-Salmon Brut 106.00*

*with a glass of NV Billecart-Salmon Brut Rosé 115.00*

*with a bottle of NV Billecart-Salmon Brut 220.00*

*with a bottle of NV Billecart-Salmon Brut Rosé 290.00*

## HERBAL INFUSIONS

Lavender, Chamomile and Lemongrass  
*lemongrass with whole chamomile flowers, orange peel and lavender*

Fennel, Ginger and Peppermint  
*peppermint leaf with ginger pieces and fennel seed*

Whole Rosebuds  
*fresh whole rosebuds slowly dried to retain essential oils, aroma and flavour*

## RARE & SEASONAL TEAS

Phoenix Honey Orchid, Guangdong, China

**Oolong Tea**  
*heady and complex with exotic fruit notes*  
3.00 supplement

Red Dragon, Yunnan, China

**Black Tea**  
*grown at a high altitude with berry and malt black tea flavours*  
5.00 supplement

Flowering Jasmine & Lily, Fujian, China

**Flowering Tea**  
*a bloom of green tea hand tied with jasmine and lily flowers*  
3.00 supplement

Jasmine Silver Needle, Yunnan Province, China

*spring picked white tea buds*  
3.00 supplement

## CHILDREN'S TEA

Chilled Blackcurrant and Hibiscus Infusion  
*blackcurrants with dried roselle hibiscus*

*Please inform your server if you have any allergies of which we need to be aware*

*Prices include VAT*

*A discretionary 15% Service Charge will be added to your bill*

*All gratuities are managed by the staff*

*We accept credit / debit cards only*

## Cocktails

### CHAMPAGNE COCKTAILS

23.00

#### Airmail

*rum, honey, lime, champagne*

#### Britannia

*gin, apricot jam, lemon, tea and honey bitters, champagne*

### CLASSIC COCKTAILS

23.00

#### Negroni

*gin, campari, sweet vermouth*

#### Old Fashioned

*bourbon, bitters, sugar, orange zest, cherry*

### NON-ALCOHOLIC COCKTAILS

15.00

#### Citrus Cup

*seedlip citrus, fresh mint, ginger and lemon, lemonade*

#### Forest Spritz

*everleaf forest, lemon, elderflower, mint*

## Afternoon Tea

### SANDWICHES

#### Hendricks Cured lox

*cucumber & tonic creme fraiche*

#### Heirloom tomatoes, Buffalo Mozzarella

*basil pesto*

#### Coronation Smoked Chicken

*mango chutney, spinach*

#### Pulled ham & English Pea

*sheep curd, mint salsa verde*

### SCONES & PASTRIES

#### Plain and Raisin

*served with cornish clotted cream, homemade strawberry jam*

#### Peach, verbena and raspberry

*mousse*

#### Cherry Bakewell Pie

*wild Bali Vanilla*

#### Strawberry and cream

*choux*

#### Coconut and chocolate

*mounds*

80.00

### CHAMPAGNE

*with a glass of NV Billecart-Salmon Brut 106.00*

*with a glass of NV Billecart-Salmon Brut Rosé 115.00*

*with a bottle of NV Billecart-Salmon Brut 220.00*

*with a bottle of NV Billecart-Salmon Brut Rosé 290.00*