

SECOND FLOOR

RESTAURANT

AFTERNOON TEA

LUXURY AFTERNOON TEA 35

DECADENT AFTERNOON TEA 45
Served with a glass of Champagne

SAVOURY

CORONATION CHICKEN, mango chutney,
turmeric, bread

TRUFFLED EGG MAYONNAISE, cress, brioche bun (V)(GF*)

ENGLISH CUCUMBER, poppy seed, crème fraîche,
mint (V)(GF*)

CHEDDAR SCONE, smoked trout, caviar, dill

SWEET

CLASSIC VICTORIA SPONGE CAKE (V)

MACARON, peach, cream (V)(GF)

TARTLET, English strawberry, vanilla mascarpone (V)

PARIS-BREST (V)

FRESHLY BAKED SCONES, clotted cream,
choice of jam (V)(GF*)

Should you have any food allergies or special dietary requirements please inform your waiter.
Please note that allergens are used on our premises so we cannot guarantee an allergen-free
environment. (V) Suitable for vegetarians, (V) made vegetarian upon request,

(VE) suitable for vegans, (VE*) made vegan upon request,

(GF) suitable for coeliacs, (GF*) made gluten free upon request.

Kids menu available. Adults need around 2000 kcal a day. All prices inclusive of V.A.T.

A discretionary service charge of 12.5% will be added to your bill.

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HOT DRINKS

All afternoon tea is served with unlimited hot drinks.

LOOSE LEAF TEA:

ENGLISH BREAKFAST
The classic smooth rounded blend of the finest Kenyan,
Rwandan and Indian tea

EARL GREY
A well-balanced blend with a delicate but subtle
bergamot flavour

AFTERNOON
Full bodied, refreshing, and smooth with hints of wood

ASSAM
Robust, earthy, spicy with sweet notes

DARJEELING
Light and complex with musky, mossy, citrus and fruity
notes

LAPSANG
Smoky with notes of pine resin, smoked paprika, and
dried longan

ROSE POUCHONG
Floral and elegant Chinese blend with rose petals

HONGQUIN
Chinese green tea with notes of sweet honey, chestnuts,
and roasted greens

ASAGIRI
Fresh and aromatic Japanese green tea

JASMINE PEARLS
Mellow blend of green tea and jasmine flower with notes
of honey glaze

COFFEE:

ESPRESSO

DOUBLE ESPRESSO

AMERICANO

FLAT WHITE

LATTE

CAPPUCCINO

MOCHA

HOT CHOCOLATE